

BACALHÔA MOSCATEL DE SETÚBAL SUPERIOR 10 YEARS FORTIFIED WINE 2011

D.O. SETÚBAL SUPERIOR



19,5
%vol



12°C - 14°C



Moscatel de Setúbal (100%)



Clay Limestone



15 years in oak barrels
of 225 liters in a greenhouse with
large temperature ranges.



50cl

6x Case



Case Weight: 8,33 kg
Case (L/W/H): 0,372 x 0,149 x 0,208
Case Volume: 0,012 m3



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HISTORY

Bacalhôa Wines of Portugal has very old Moscatel grape vineyards located in the best terrains of the region. In the early 80's the company moved away from the traditional way of producing this type of wine by innovatively using 100% of the Moscatel Setúbal variety in the blend and by ageing it in small oak barrels (200L).

PROFILE

This wine is produced with 100% Moscatel de Setúbal grape. The vineyards are all within its denominated origin and in limestone soils and mainly located in the Arrábida mountain area on the North facing slopes. In this harvest, selected grapes from Serra da Ursa, a vineyard planted in 1980 that for its location in altitude, orientation, north-facing and age, produces Moscatel de Setúbal grapes with slow maturation, that is, not only rich in sugar but also rich in natural acidity and complete phenolic maturation. The winemaking technology used is more traditional, which undergoes a short fermentation in contact with the grape films, then stopped with the addition of wine brandy selected. The wine is macerated until the end of winter (5 to 6 months), achieving a total extraction of aromas and flavors. It's then racked and its doughs pressed. It ages in small oak barrels, placed in special warehouses where there are large thermal amplitudes. These conditions aging causes a concentration and intensity of aromas and flavors, which further accentuates the personality unique to these fortified wines.

TASTING NOTES

It presents a golden topaz color, intense aromas and flavors of orange blossom, citrus, bitter orange jam, raisins, figs and nuts, a full palate with an excellent balance between acidity and the richness of sugar. "Marmelade", Earl Gray tea, currants, apricots dried, figs, "rancio", nuts, are other flavors that you will discover. Involving these aromas and flavors you will find a smooth texture where the balance between sweet, sour and bitter tastes is perfect. After drinking, these sensations linger pleasantly for many seconds.

ANALYSIS

ALCOHOL (%VOL.): 19,5

TOTAL ACIDITY (g/l AT): 10,75

PH: 3,58

RESIDUAL SUGAR: 210

FOOD ALLERGENS: Contains Sulfites

FOOD PAIRING

Desserts made with dark chocolate or simply as a digestive with a good coffee.

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BACALHÔA

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