

BACALHÔA MOSCATEL ROXO SUPERIOR 20 YEARS 2004

FORTIFIED WINE

D.O. SETÚBAL SUPERIOR



PROFILE

This wine originates from the Catarina and Nenas vineyards, where the 2004 harvest, a late-ripening vintage, was carried out on 3 September 2004. In May 2005, the ageing process in the estufa ("hot house") began, where the wine remained until it was bottled in 2026.

Vinification follows the traditional practices of the region, common to fortified wines made from the Moscatel de Setúbal grape variety. The process involves a short fermentation period in contact with the grape skins, after which fermentation is stopped by the addition of carefully selected wine spirit. The wine and spirit then remain in contact with the skins, macerating throughout the following winter.

After the wine is racked and the pomace pressed, it is transferred to oak barrels (with capacities ranging from 180 to 225 litres), many of which were previously used for ageing Malt Whisky.

Particular emphasis should be given to our ageing system in special warehouses, known as "estufas", where naturally high and varied temperature fluctuations occur throughout the year. This ageing system, similar to the "canteiro" method used for Madeira fortified wines, combined with the fact that the barrels are not topped up during the entire ageing period, results in a gradual concentration of the wine and the development of remarkably complex and surprising aromas and flavours.

Barrels from the same vintage continue to age and will give rise to future releases, including 30-year-old, 40-year-old, and older bottlings.

TASTING NOTES

Amber colour, golden reflections and greenish hints. Sweet aroma of orange, green tea, rose petals, hazelnuts, honey and cinnamon. On the palate, lightness and freshness in the sweet flavours, very long.

ANALYSIS

ALCOHOL (%VOL.): 19,5

TOTAL ACIDITY (g/l AT): 9,82

PH: 3,30

TOTAL SUGAR GLUC/FRUT. (G/L): 224,3

ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

As an aperitif, serve at 14–16°C. At the end of the meal, serve at 16–18°C, paired with intensely flavored cheeses (e.g., blue cheeses), desserts (an excellent match with chocolate), coffee, or as an after-dinner drink.



14°C - 16°C



100% Moscatel Roxo de Setúbal



Clay-limestone



20 years in oak barrels



50cl



Box (4 units)

Box weight: 7.05 kg

Dimensions: 0.175 × 0.075 × 0.240m

Volume: 0.015 m³



Filipa Tomaz da Costa | João Ramos

HISTORY

Bacalhôa Superior Setúbal Fortified Wines are special reserve vintage fortified wines, produced exclusively from estate-grown grapes cultivated in the exceptional terroir of the hills at the foothills of the Arrábida mountain range.

Twenty years ago, the Moscatel Roxo de Setúbal grape variety was on the verge of extinction. Recognizing its potential to produce superior-quality Setúbal fortified wines, Bacalhôa Vinhos de Portugal, which already had scattered vines of this variety in Moscatel de Setúbal vineyards such as Vinha da Catarina, later promoted the planting of the two largest Moscatel Roxo vineyards in the region: Nenas and Quinta dos Frades.

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