

BACALHÔA MOSCATEL ROXO SUPERIOR 10 YEARS FORTIFIED WINE 2015

D.O. SETÚBAL SUPERIOR



19,5
%vol



12°C - 14°C



Moscatel Roxo (100%)



Clay Limestone



15 years in Oak Barrels
(200L capacity) previously used for
malt whisky ageing and stored in a
warehouse with a wide range of
temperatures throughout the years.



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



Filipa Tomaz da Costa & João Ramos

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

Produced exclusively from Moscatel Roxo grapes, sourced from a single harvest, this wine comes from certified vineyards located on the slopes of the Arrábida Mountain Range, within the Setúbal PDO. In this distinctive terroir, the grapes reach maturity naturally early, giving the wine its unique identity and character.

Vinification follows the traditional method used for fortified wines of the region: after a short fermentation with skin contact, selected wine spirit is added, halting fermentation and preserving the grapes' natural sweetness. The wine then remains in contact with the skins, after which it is separated and the pomace pressed.

Extended ageing takes place over several years in small-capacity oak barrels previously used, stored in a cellar subject to wide temperature variations. These ageing conditions promote remarkable concentration and aromatic intensity, further enhancing the complexity and distinctive personality of this fortified wine.

TASTING NOTES

This Moscatel Roxo de Setúbal has a golden colour, intense and complex aroma and flavours of orange blossom and peel, dry apricots, marmalade, raisins, figs, nuts and earl grey tea hints. It shows a full palate and a good balance between sweetness, acidity, bitterness and all the aromas.

ANALYSIS

ALCOHOL (%VOL.): 19,5

TOTAL ACIDITY (g/l AT): 8,67

PH: 3,50

RESIDUAL SUGAR: 220

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

This wine is ideal as an aperitif with foie gras or with a large variety of strong cheeses, as a digestive or together with a crème brûlée, dark chocolate, almonds and hazelnuts based desserts.

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BACALHÔA

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