BACALHÔA MOSCATEL DE SETÚBAL D.O. SUPERIOR 20 YEARS FORTIFIED WINE

D.O. SETÚBAL SUPERIOR



20,0 %vol

14ºC - 16ºC

Moscatel de Setúbal (100%)

Clay-Limestone.

20 years

50cl

Case of 4 units
Case Weight: 7.05 kg
Dimensions: 0.175 × 0.075 × 0.240 m
Volume: 0.015 m³

João Ramos

PROFILE

This fortified wine comes from the Serra da Ursa vineyard. After harvest, the wine was aged in a heated cellar (*estufa*), where it remained until bottling.

TASTING NOTES

Amber in colour, with golden and greenish reflections, this Moscatel displays aromas of bitter orange preserve (marmalade), Earl Grey tea, apricot, preserved fig, hazelnut, honey and volatile acidity. Its sweetness is balanced by good acidity and a refreshing bitterness on the palate. Smooth and exceptionally long-lasting.

ANALYSIS

ALCOHOL (%VOL.): 20,0
TOTAL ACIDITY (g/l AT): 9,48
PH: 3,31
TOTAL SUGAR GLUC/FRUT. (g/l): 209,6
ALLERGENS: CONTAINS SULPHITES.

FOOD PAIRING

As an aperitif, serve at 14-16°C. At the end of a meal, serve at 16-18°C, with intensely flavoured cheeses, desserts (particularly excellent pairings with chocolate), with coffee, and after coffee.

NUTRITIONAL DECLARATION

HISTORY

The Superior Setúbal Fortified Wines of Bacalhôa are special reserves of vintage fortified wines entirely produced with estate-grown grapes from vineyards located in the exceptional terroir of the hills at the foothills of the Arrábida mountain range. From the Moscatel de Setúbal grape variety, Bacalhôa owns three vineyards in this area: Serra da Ursa, Catarina, and Casais da Serra.
This bottling is our sixth 20-Year-Old Superior Moscatel de Setúbal.

Revised in 04/11/2026

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