BACALHÔA MOSCATEL DE SETÚBAL SUPERIOR 40 YEARS FORTIFIED WINE

D.O. SETÚBAL SUPERIOR

BACALHÔA



PROFILE AND HISTORY

Born from Moscatel de Setúbal grapes grown in the Serra da Ursa vineyard, on the foothills of the Arrábida hills, the outstanding terroir of the great fortified wines of the Setúbal DO, this wine was produced following traditional winemaking practices. It underwent a short fermentation in the manner of red wines, which was interrupted by the addition of a selected wine spirit. The wine remained in contact with the grape skins throughout the winter, and the pomace was only pressed 109 days after harvest.

It aged in small 180 L American oak barrels that had previously been used to mature Sherry and later malt whisky in Scotland. The barrels were stored in Estufa Warehouse No. 1, where the naturally wide temperature fluctuations give the wine a concentration and complexity unique among the fortified wines of Setúbal.

After approximately five years, the first bottling took place, yielding 15,805 bottles of 0.75 L and 2,134 bottles of 0.375 L. Around 20 years after the harvest, a second bottling followed, with 2,200 bottles of 0.5 L. At that stage, the remaining reserve was transferred to the Selections Warehouse, where temperature variations are more moderate. Forty years after the harvest, a limited edition of 200 bottles of 0.5 L is now being released.

TASTING NOTES

Dark amber in colour, with golden and greenish reflections, this Moscatel displays aromas and flavours of bitter orange marmalade, marmalade, rancio, very old wine spirit, tea, dates, stewed figs, hazelnut, honey and a delicate volatile note. It shows an astonishing balance between sweetness, acidity and bitterness, with a refreshing sensation on the palate. Smooth, exceptionally long and unique.

100% Moscatel de Setúbal

20,0 %vol

14ºC - 16ºC

Clay-limestone

João Ramos

40 years in oak barrels

50cl

FOOD PAIRING

At the end of a meal, served at 16-18°C, with intensely flavoured cheeses, desserts (particularly excellent pairings with chocolate and bitter orange), with coffee, or as an after-dinner drink following coffee.

ANALYSIS

ALCOHOL (%VOL.): 20,0
TOTAL ACIDITY (g/l AT): 9,65
PH: 3,26
TOTAL SUGAR GLUC/FRUT. (g/l): 269,1

ALLERGENS: CONTAINS SULPHITES.

NUTRITIONAL DECLARATION

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