

BACALHÔA MOSCATEL DE SETÚBAL SUPERIOR 10 YEARS FORTIFIED WINE 2005



D.O. SETÚBAL SUPERIOR



18,5
%vol



12°C - 14°C



Moscatel de Setúbal (100%)



Clay Limestone



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



75cl



6x Case
Case Weight: 9,86 kg
Case (L/W/H): 0,243 x 0,165 x 0,339
Case Volume: 0,014 m3



Filipa Tomaz da Costa



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).

PRIZES AND DISTINCTIONS

Muscats Du Monde 2020 - Gold

Decanter World Wine Awards 2021- Platinum

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 2005 harvest, selected grapes from Serra da Urça, 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.): 18,5

TOTAL ACIDITY (g/l AT): 6,8

PH: 3,02

SO₂: 140

RESIDUAL SUGAR: 192,9

FOOD ALLERGENS: Contains Sulfits

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. Always serve very cool.

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