

BACALHÔA MOSCATEL ROXO

5 YEARS



D.O. SETÚBAL



10°C - 12°C



Moscatel Roxo



Clay Limestone



35% vintage 2007, 25% vintage 2003,
20% vintage 2009, 14% vintage 2005
and 6% vintage 2006



75cl



Caixa 6uni.
Peso da Caixa: 7,19 kg
Dimensões 0,225 x 0,153 x 0,324 m
Volume: 0,011 m3



Filipa Tomaz da Costa



HISTORY

The Moscatel Roxo was, until a few years ago, a grape variety in danger of extinction. Since it produces wines of superior quality, Bacalhôa Vinhos de Portugal promoted the planting of the largest vineyard of Moscatel Roxo in the world (4ha).

PROFILE

We created, for the first time, a generous wine made from different harvests, 34% of the vintage is from the harvest of 2007, 26% from 2006, 20% of the harvest of 2003 and the remaining 20% from the harvest of 2005. The vineyards are all within its designated origin, located in the Arrábida mountain area. We used the traditional vinification for wines of DO Setúbal: after a short fermentation period, interrupted for the addition of carefully selected wine spirits, the wine was placed in largest stainless steel vats throughout the Winter for post-fermentation maceration with the skins in contact with the wine. This procedure takes all Winter in order to achieve the perfect extraction of the complex aromas and taste. Then this wine has an aging period in 200 liters oak barrels, served with whisky, in a warehouse with high temperatures. This aging conditions give the wine intense aromas and flavours.

TASTING NOTES

This wine presents a dark topaze colour, a complex, rich and intense aroma with floral dashes of orange tree and roses, raisins, dry fruit and honey. Intense Moscatel flavour.
Good balance of sweetness, acidity and astringency.

ANALYSIS

ALCOHOL (%VOL.): 19,0

TOTAL ACIDITY (g/l AT): 6,0

PH: 3,80

SO₂: 140

RESIDUAL SUGAR: 168

FOOD PAIRING

This wine is ideal as an aperitif, as a digestive or together with a crème brûlée, dark chocolate, almonds and hazelnuts based desserts.

PRIZES AND DISTINCTIONS

DECANTER WORLD WINE AWARDS 2021: SILVER Medal

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