

BACALHÔA MOSCATEL ROXO SUPERIOR 20 YEARS FORTIFIED WINE 2000



D.O. SETÚBAL



14°C - 16°C



Moscatel Roxo (100%)



Clay Limestone



20 years in oak barrels



50cl



6x Case
Case Weight: 7,40 kg
Case (L/W/H): 0,229 x 0,176 x 0,378 m
Case Volume: 0,014 m3



Filipa Tomaz da Costa

PROFILE

The winemaking process follows the region's traditional practices, commonly used for the production of fortified wines with Moscatel de Setúbal, which undergoes a short fermentation in contact with its lee - fermentation that is then stopped with the addition of selected wine spirits. The wine and the spirits remain in contact with the lees, in maceration, during the winter that follows. After the wine is racked and its masses pressed, it will fill oak barrels (with capacities between 180 and 275 L), many of them previously used in the aging of Malt Whiskey. It is worth highlighting our aging system in special warehouses, here called "greenhouses", where there are high and varied natural thermal amplitudes throughout the year. This aging system causes a gradual concentration of the commonly used for the wines and originates very complex and surprising aromas and flavors.

This fortified wine made with Moscatel Roxo from the 2000 harvest is our fourth Moscatel Roxo Superior 20 years.

TASTING NOTES

Amber in color with golden reflections and greenish highlights. As for the aromas, it's possible to feel sweet orange, green tea, rose petals, hazelnuts, honey, cinnamon all resulting in a light, fresh and sweet moscatel with a very long finish.

ANALYSIS

ALCOHOL (%VOL.): 21,0

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

PH: 3,30

SO₂: 99

RESIDUAL SUGAR: 243,1

FOOD PAIRING

As an appetizer served at 14-16°C.

At the end of the meal served at 16-18°C, with cheeses of intense flavors, with desserts (great combinations with chocolate), with coffee, and after coffee.

HISTORY

Bacalhôa Moscatel de Setúbal Superior's are special reserves of fortified harvest wines, entirely produced with grapes from an exceptional "terroir" vineyards located on the foothills of Serra da Arrábida.

Bacalhôa has three vineyards of Moscatel de Setúbal in this area: Serra da Ursa, Catarina, and Casais da Serra.

This Moscatel de Setúbal Superior 20 years from 2000 harvest, is our sixth bottling of this wine.

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BACALHÔA

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