

BACALHÔA MOSCATEL DE SETÚBAL

FORTIFIED WINE 2019



D.O. SETÚBAL



17,0
%vol



10°C - 12°C



Moscatel de Setúbal (100%)



Clay Limestone



1 year in used oak barrels



75cl



6x Case
Case Weight: 7,19 kg
Case (L/W/H): 0,225 x 0,153 x 0,324 m
Case Volume: 0,011 m3



Filipa Tomaz da Costa



PROFILE

Produced 100% with the Moscatel de Setúbal variety from vineyards of this Denomination of Origin, mostly located in the Arrábida mountain range, facing north. This location, protected by the mountains, from the hot winds from the south, gives very slow maturation, giving rise to muscat grapes from Setúbal with very good natural acidity and strong fruity aromas. After a short fermentation, stopped by the addition of selected wine spirit, and a period of post-fermentation maceration of the skins with the wine during the winter following the harvest, it is then aged for 1 year in half used oak barrels.

TASTING NOTES

This Moscatel from Setúbal has a young and fruity style, with a topaz color, intense aromas and flavors of muscat, orange blossom, citrus, orange peel, candied fruit, tea and raisins; in the mouth it is full-bodied, the aroma is intense and enhanced, combined with sensations of bitter-sweetness, with a very long and persistent finish.

ANALYSIS

ALCOHOL (%VOL.): 17,0
TOTAL ACIDITY (g/l AT): 6,0
PH: 3,15
SO₂: 120
RESIDUAL SUGAR: 146
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

This wine is great as an aperitif, served chilled with a lemon rind. Also pairs nicely with desserts made with dark chocolate or simply as a digestive with a good coffee. We recommend that it be consumed slightly cool (10°C).

PRIZES AND DISTINCTIONS

2017 Vintage: **Mundus Vini Spring Tasting 2021 - GOLD Medal**

HISTORY

Encouraged by the same philosophy that led to the creation of JP Branco e Tinto, we intended that Bacalhôa Moscatel de Setúbal, although with 2 years of mandatory internship, would be a more accessible product to the consumer. The idea was to “democratize” the Moscatel de Setúbal, a wine that, like other fortified wines (Porto or Madeira) has a certain elitist connotation and of circumstantial consumption (weddings, baptisms, etc.). Today Bacalhôa Moscatel de Setúbal is widely consumed in the region and its style, young and fruity, has suggested the consumer to drink it in various circumstances: fresh with a lemon peel, as an aperitif, to accompany desserts made with dark chocolate or simply as a digestive, with a good coffee.

Revised in 05/06/2023



BACALHÔA

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