

BACALHÔA MOSCATEL DE SETÚBAL 5 YEARS FORTIFIED WINE

D.O. SETÚBAL



12°C - 14°C



Moscatel de Setúbal (100%)



5 years in oak barrels
of 225 liters in a greenhouse with
large temperature range.



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

AWARDS:



Fórum de Enólogos
Gold Medal

PROFILE

This brand is always produced with 100% Moscatel de Setúbal grapes from our vineyards located in the clay-limestone hills of Serra da Arrábida in Azeitão. From our Moscatel de Setúbal reserves we selected a lot of several harvests over 5 years old, which is made up of wines with a minimum of 5 years of aging. Each harvest originated from certified vineyards in the demarcated Region D.O. Setúbal. The winemaking technology used was the one traditionally used in D.O. Setúbal of this Region: after a short fermentation of the must in contact with the skins, selected wine brandy was added which, by stopping fermentation, allowed the conservation of an original sweetness of the grapes. The wines from each harvest were kept during the winter following each harvest in contact with the skins and then the masses were pressed. Subsequently, they age in 225 litre oak barrels, in a special warehouse where there are wide temperature variations. These aging conditions lead to a concentration and intensity of aromas and flavors, which further accentuate the unique personality of these fortified wines. This lot was bottled on December 22, 2022.

TASTING NOTES

It has a golden topaz color, intense aromas and flavors of orange blossom, citrus, bitter orange, raisins, figs and nuts, a full palate with an excellent balance between acidity and sugar richness. Surrounding these aromas and flavors you will find a smooth texture where the balance between sweet, acid and bitter taste is perfect. After drinking, these sensations last pleasantly for many seconds.

ANALYSIS

ALCOHOL (%VOL.): 18,0

TOTAL ACIDITY (g/l AT): 5,6

PH: 3,14

SO₂: 135

RESIDUAL SUGAR: 156,0

FOOD PAIRING

Desserts made with dark chocolate or simply as a digestive with coffee.

HISTORY

Bacalhôa Wines of Portugal has very old Moscatel de Setúbal vines in the best "terroirs" of the region. In the early 80's he decided to produce the most famous fortified wine in the region, aware of the great quality these wines acquire with age.

Revised in 09/02/2023



BACALHÔA

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