

Bacalhôa Moscatel Roxo 5 Years

D.O. Setúbal



19,0
%vol

12 -14°C



Intense, rich and complex aroma with notes floral orange blossom and roses, raisins, almonds and honey.



Laced with nuances of dried honey, bitter chocolate and a touch of molasses, this keeps its balance perfectly with its good acidity.



Aged in oak barrels served by whiskey in a greenhouse with a large temperature range.



BACALHÔA MOSCATEL ROXO 5 YEARS

DENOMINATION: DO Setúbal
GRAPE VARIETIES: 100 % Moscatel Roxo
AGEING: 100% Moscatel Roxo
WINEMAKER: Filipa Tomaz da Costa
SOIL TYPE: Clay limestone
FIRST HARVEST: 1987



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. The vineyards are all within its denominated 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 large 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.

ANALYSES:

Alcohol (%vol.): 19,2

PH: 3,15

Residual Sugar (g/l): 154.5

Total Acidity (g/I AT): 6.3

Total SO2 (mg/I): 140

Serving temperature: 12-14°C

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.

GASTRONOMY:

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

PRIZES:

From the lastest harvest:

Mundus Vini Spring Tasting – Gold Medal (2016)

Decanter Asia Wine Awards – Silver Medal (2016)

Concurso de Vinhos de Portugal – Silver Medal (2016)

Decanter World Wine Awards – Platinum Medal / Best Portuguese Fortified above 15% (2016)

Revista de Vinhos – 16,5 Pts (2017)

Muscats du Monde – Gold (2017)