

Bacalhôa Moscatel de Setúbal

D.O. Setúbal



17,0
%vol

10 -12°C



This Moscatel de Setúbal has a young and fruity style, with a topaz color and classic moscatel aromas such as orange blossom, citrus, candied fruits, tea, and raisins.



On the palate a heavy mouth feel with flavors matching the aromas combined with a long and persistent finish.



1 year in used french oak barrels.



BACALHÔA MOSCATEL DE SETÚBAL 2015

DENOMINATION: DO Setúbal
GRAPE VARIETIES: 100 % Moscatel de Setúbal
AGEING: 1 year in used french oak barrels
WINEMAKER: Filipa Tomaz da Costa
SOIL TYPE: Clay limestone
FIRST HARVEST: 1989



HISTORY:

Following the same philosophy that led to the creation of our JP wine brand, we aimed to create a Moscatel from Setúbal, which aged for at least 12 months to result in a more accessible product. Moscatel de Setúbal and other fortified wines often carry a certain elite connotation or have a reputation that they should only be enjoyed on special occasions. Today, Bacalhôa Moscatel de Setúbal is widely consumed in the region and its style is young and fruity and can be enjoyed under various circumstances, special occasions or just to end the work day.

PROFILE:

Produced from 100% Moscatel de Setúbal coming mainly from the vines located in the Serra da Arrábida region. This location, protected from the warm winds in the south provides for slow maturation resulting in grapes with good acidity and strong, fruitful aromas. The initial fermentation process is interrupted with addition of *aguardente* (wine spirit); after, a contact skin is done throughout the winter following the harvest. Finally, the wine spends one year in used oak barrels to develop complexity.

ANALYSES:

Alcohol (%vol.): 17,0

PH: 3,10

Residual Sugar (g/l): 140

Total Acidity (g/l AT): 5,8

Total SO₂ (mg/l): 130

Serving temperature: 10-12°C

TASTING NOTES:

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GASTRONOMY:

Works 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.

PRIZES: