



VINTAGE NOTES

MOSCATEL DE SETÚBAL

PENÍNSULA DE SETÚBAL- FORTIFIED MUSCAT WINE

GRAPE VARIETIES Muscat of Alexandria

HARVEST & WINEMAKING Slight fermentation in stainless steel vats to reach 1080 density, followed by a fermentation stop by adding brandy and maceration until March of the following year.

WINEMAKER Jaime Quendera

ANALYSIS Alcohol: 17,5%
Total Acidity: 5,6 g/l
PH: 3,60

TASTING NOTES & SUGGESTIONS After 24 months aging in oak half barrels, it presents itself with Amber colour and golden highlights; Aroma: Reminding honey and orange peel typical of the region; Palate: Balanced and fresh revealing good acidity and freshness; After-taste: long and persistent.

Serve at temperature between 16° - 16°C, as an appetizer or digestive with all kinds of traditional Portuguese sweets

Period Maximum Holds: 20 years is advised, with bottle lying down.



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750ml

EAN: 5607528003411
ITF:

250 x 165 x 367 (mm)

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