BACALHÔA MOSCATEL ROXO
D.O. SETÚBAL


MOSCATEL
ROXO SETƯBAL D.O.


Clay Limestone


225 liter oak barrels in a greenhouse with wide temperature ranges

75 cl

## Case 6uni.

Case weight $7,19 \mathrm{~kg}$
Dimensions: $0,225 \times 0,153 \times 0,324 \mathrm{~m}$ Case volume: $0,011 \mathrm{~m} 3$

Filipa Tomaz da Costa

## 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 a fortified wine resulting from a harvest with a minimum of 5 years of aging - the 2016. This harvest originated from certified vineyards planted on the slopes of Serra da Arrábida, Demarcated Region DO Setúbal. We used the traditional vinification for wines of DO Setúbal: 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 bled, the masses pressed, and then aged in 200 liter oak barrels, previously served with whiskey, in a special warehouse where large thermal amplitudes. These aging conditions lead to a concentration and intensity of aromas and flavors, which further accentuate the unique personality of these fortified wines.

## 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.
In the mouth flavors identical to the aromas over a sweetness well balanced by a good acidity and astringency - a combination with body, smoothness and good persistence.

## ANALYSIS

ALCOHOL (\%VOL.): 18,5
TOTAL ACIDITY (g/I AT): 6,1
PH: 3,1
RESIDUAL SUGAR: 173,5
FOOD ALLERGENS: CONTAINS SULFITES

## FOOD PAIRING

Aperitif, fresh, with a lemon peel, accompanying desserts made with dark chocolate or simply as a digestif, with a good coffee.

