

BACALHÔA MOSCATEL ROXO SUPERIOR 10 YEARS

FORTIFIED WINE 2009



D.O. SETÚBAL SUPERIOR



Moscatel Roxo (100%)



Clay Limestone



15 years in Oak Barrels (200L capacity) previously used for malt whisky ageing and stored in a warehouse with a wide range of temperatures throughout the years.



75 cl



6x Case
Case Weight: 9,86 kg
Case (L/W/H): 0,243 x 0,165 x 0,339 m
Case Volume: 0,014



Filipa Tomaz da Costa

PROFILE

Produced entirely from Moscatel Roxo grapes, from a single harvest, grown in certified vineyards planted on the slopes of the Arrábida mountain range, in the DO Setúbal Demarcated Region. During the 2009 harvest, on August 28th, these grapes were picked from the Quinta dos Frades vineyard, where they always ripen early in this “terroir.”

The winemaking process employed was the traditional method used for DO Setúbal wines from this region: after a short fermentation of the must in contact with the skins, selected wine brandy was added. This halted the fermentation, preserving the original sweetness of the grapes. The wine was kept in contact with the skins during the winter and was subsequently racked, with the solids pressed. The wine was then aged for 15 years in 200-liter oak barrels, previously used for whisky, in a special warehouse with significant temperature variations. These aging conditions result in a concentration and intensity of aromas and flavors, further enhancing the unique personality of these fortified wines. It was bottled on December 9, 2024.

TASTING NOTES

This Moscatel Roxo de Setúbal has a golden colour, intense and complex aroma and flavours of orange blossom and peel, dry apricots, marmalade, raisins, figs, nuts and earl grey tea hints. It shows a full palate and a good balance between sweetness, acidity, bitterness and all the aromas.

ANALYSIS

ALCOHOL (%VOL.): 20,0
TOTAL ACIDITY (g/l AT): 6,8
PH: 3,28
RESIDUAL SUGAR: 208,6
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

This wine is ideal as an aperitif with foie gras or with a large variety of strong cheeses, as a digestive or together with a crème brûlée, dark chocolate, almonds and hazelnuts based desserts.

HISTORY

Bacalhôa Wines of Portugal has very old Moscatel grape vineyards located in the best terrains of the region. In the early 80's the company moved away from the traditional way of producing this type of wine by innovatively using 100% of the Moscatel Setúbal variety in the blend and by ageing it in small oak barrels (200L).

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BACALHÔA

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