

BACALHÔA MOSCATEL DE SETÚBAL SUPERIOR 10 YEARS FORTIFIED WINE 2004



D.O. SETÚBAL SUPERIOR



12°C - 14°C



Moscatel de Setúbal (100%)



Clay Limestone



10 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.



75cl



6x Case
Case Weight: 9,86 kg
Case (L/W/H): 0,243 x 0,165 x 0,339
Case Volume: 0,014 m3



Filipa Tomaz da Costa



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).

PROFILE

This wine is produced with 100% Moscatel de Setúbal grape. The vineyards are all within its denominated origin and in limestone soils and mainly located in the Arrábida mountain area on the North facing slopes. This is the ideal location for this grape variety as the vines are protected from the hot winds from the South, allowing for a slow maturation. The result are grapes with a great natural acidity and strong fruity aromas. In 2004 vintage the grapes were harvested in late September. After a short fermentation, interrupted for the addition of carefully selected wine spirits, the wine was placed in large stainless steel vats throughout the Winter for a post-fermentation maceration with the skins in contact with the wine. This procedure takes around 5 to 6 months in order to achieve the perfect extraction of the complex aromas and taste. The Moscatel de Setúbal wine then goes into small wooden casks for 10 years at least.

TASTING NOTES

This Moscatel de Setúbal 2004 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.): 18,5
TOTAL ACIDITY (g/l AT): 7,3
PH: 3,0
SO₂: 130
RESIDUAL SUGAR: 224,4
FOOD ALLERGENS: Contains Sulfits

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. Always serve very cool.

PRIZES AND DISTINCTIONS

Muscats Du Monde 2020 - GOLD Medal
Decanter World Wine Awards 2021 - PLATINUM Medal



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