

BACALHÔA MOSCATEL ROXO SUPERIOR 10 YEARS

FORTIFIED WINE 2005



D.O. SETÚBAL SUPERIOR



Moscatel Roxo (100%)



Clay Limestone



13 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



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

Produced entirely from grapes of the Moscatel Roxo grape variety, from a single crop, from certified vineyards planted on the slopes of the Arrábida mountain range, Demarcated Region DO Setúbal. In the harvest of 2005, on September 7th, the grapes of Casal de Gatos and Quinta dos Nenas vineyards were harvested, which in this "terroir" always mature in the early days. The winemaking technology used is traditionally used in Setúbal wines from this region: after a short fermentation of the must in contact with the skins, selected wine spirits were added, which, when the fermentation stopped, allowed the preservation of the original sweetness of the grapes. The wine was kept during the winter in contact with its skins and then bled, and the pressed masses. A 13 year ageing period was followed in 200-liter oak barrels, served to whiskey, in a special warehouse where great thermal amplitudes are verified. These conditions of aging provoke a concentration and intensity of the aromas and flavors, which accentuates even more the unique personality of these wines. It was bottled on April 20th and 21st, 2021.

TASTING NOTES

This Moscatel Roxo de Setúbal 2005 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 | SOIL

ALCOHOL (%VOL.): 20,0
TOTAL ACIDITY (g/l AT): 6,9
PH: 3,10
SO₂: 140
RESIDUAL SUGAR: 170,7
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.

PRIZES AND DISTINCTIONS

2004 Vintage: **Península de Setúbal Wine Contest 2019** - GOLD Medal
2004 Vintage: **Muscats du Monde 2019** - SILVER Medal

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