

BACALHÔA MOSCATEL ROXO SUPERIOR 10 ANOS

WINE SPIRIT 2004



D.O. SETÚBAL SUPERIOR 10 YEARS



19,5
%vol



12°C - 14°C



Moscatel Roxo (100%)



13 years in French Oak Barrels (200L capacity) here was made malt- whis-



50 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 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 2004, 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 November, 2018.

TASTING NOTES

This Moscatel Roxo 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 | SOIL

ALCOHOL (%VOL.): 19,5
TOTAL ACIDITY (g/l AT): 6,3
PH: 3,13
SO₂: 130
RESIDUAL SUGAR: 173,4
SOIL TYPE: Clay Limestone

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

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).

PRIZES AND DISTINCTIONS

- Concurso de Vinhos da Península de Setúbal 2019 (Bacalhôa Moscatel Roxo Superior 2004 – Medalha de Ouro.
- Concurso Internacional - MUSCATS DU MONDE 2019 – Medalha de Prata



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