

# BACALHÔA MOSCATEL DE SETÚBAL SUPERIOR 20 YEARS FORTIFIED WINE 2000



D.O. SETÚBAL SUPERIOR



14°C - 16°C



Moscatel de Setúbal (100%)



Clay Limestone



20 Years in oak barrels



50cl



6x Case  
Case Weight: 7,40 kg  
Case (L/W/H): 0,229 x 0,156 x 0,378 m  
Case Volume: 0,014 m3



Filipa Tomaz da Costa

## PROFILE

This fortified wine is originated at Serra da Ursa vineyard where the 2000 harvest took place in the first week of October. The ageing process, at the “Greenhouse”, began in March of 2001. This ageing method made at the “Greenhouse” allows wide temperature variation. This ageing technique accentuates concentration, intensity and complexity of aromas and the flavour that makes this fortified wine unique.

## TASTING NOTES

Amber in color, with golden and greenish reflections, this Moscatel presents aromas of sweet bitter orange (marmelade), earl gray tea, apricot, hazelnut, honey and vinegar. The sweetness is balanced by a good acidity and a bitterness that refreshes the mouth. Smooth, very long.

## ANALYSIS

ALCOHOL (%VOL.): 20,0  
TOTAL ACIDITY (g/l AT): 8,9  
PH: 3,37  
SO<sub>2</sub>: 99  
RESIDUAL SUGAR: 252,7  
FOOD ALLERGENS: Contains Sulfites

## FOOD PAIRING

As an appetizer served at 14-16°C.  
At the end of the meal served at 16-18°C, with cheeses of intense flavors, with desserts (great combinations with chocolate), with coffee, and after coffee.

## HISTORY

Bacalhôa Moscatel de Setúbal Superior's are special reserves of fortified harvest wines, entirely produced with grapes from an exceptional “terroir” vineyards located on the foothills of Serra da Arrábida. Bacalhôa has three vineyards of Moscatel de Setúbal in this area: Serra da Ursa, Catarina, and Casais da Serra. This Moscatel de Setúbal Superior 20 years from 2000 harvest, is our sixth bottling of this wine.

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BACALHÔA

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