

# BACALHÔA MOSCATEL DE SETÚBAL SUPERIOR 20 YEARS FORTIFIED WINE 1999



D.O. SETÚBAL SUPERIOR



21,0  
%vol



14°C - 16°C



Moscatel de Setúbal (100%)



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 1999 harvest took place in the first week of October. The ageing process, at the “Greenhouse”, began in March of 2000 where the wine remained until it was bottled on the 5th of November, 2019. 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 | SOIL

ALCOHOL (%VOL.): 21,0

TOTAL ACIDITY (g/l AT): 8,9

PH: 3,37

SO<sub>2</sub>: 99

RESIDUAL SUGAR: 252,7

SOIL TYPE: Clay Limestone

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 1999 harvest, is our sixth bottling of this wine.



BACALHÔA

Estrada Nacional 10,  
Vila Nogueira de Azeitão  
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444  
Apartado 6  
3781-908 Sangalhos

bacalhoa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt