

ALAMBRE[®]

Moscatel de Setúbal

Setúbal Moscatel is a dessert wine produced in Portugal in the Setubal Peninsula to the south of Lisbon, which was recognized as a D.O.C. in 1907. The Moscatel de Setúbal is made from the moscatel grape variety, which is a type of grape that stands out for its fruity character, molasses with aroma of tropical fruit, differentiating Moscatel de Setúbal wines from any other type of wine.

Vintage Information

TIPOLOGIA: Fortified

VINTAGE: 2019

GRAPES: Moscatel de Setúbal

TYPE OF SOIL: Limestone and Sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermentation stops when brandy is added; it has a skin contact of 3 months.

AGEING: In used oak. No ageing in bottle is necessary due to its natural occurred oxidation.

BOTTLING: Dezembro 2022

WINE PRODUCTION: 500 000 Liters

AVAILABLE BOTTLES: 750ml

STORAGE: The bottles should be stored at a temperature of 12°C and 60% humidity

SHELF LIFE: These wines are subjected to a natural oxidative process during their ageing process.

Thus, there is no evolution after bottling. If the bottle storage after opening is done correctly, this wine will remain unchanged for many years.

SERVING SUGGESTIONS: As an aperitif serve at a temperature of 10°C; as a dessert wine serve at 16°C.

ANALYSES: 18% Alcohol | 4,05 g/l Total Acidity | 3.56 pH | 141 g/l Residual Sugar

Tasting Notes

COLOR: Amber

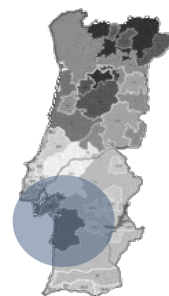
AROMA: Candied orange peel

PALATE: Moscatel raisins with the freshness of the Arrábida Mountain

FINISH: Fresh and long

Reviews

- **2013 Vintage:** Concours Mondial de Bruxelles – Silver Medal
- **2012 Vintage:** Mundus Vini – Gold Medal / Sakura Japan Women's Wine Award – Silver Medal / Indian Wine Awards 2019 – Silver Medal



CLASSIFICATION:

D.O.C Moscatel de Setúbal

REGION:

Setúbal Peninsula