

ALAMBRE®

HISTORY

Alambre Moscatel Roxo is a fortified wine D.O. Moscatel Roxo of Alambre family. Moscatel Roxo grape variety is extremely rare and was even risking extinction; its unique purple colour, aroma and palate makes the distinction from the white Moscatel variety.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setubal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. José Maria Fonseca boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

THE WINEMAKER

Domingos Soares Franco, vice-president is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. He studied in Davis, California, and started working at José Maria da Fonseca in 1980. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".

Moscatel Roxo 2012



Setúbal Península

Moscatel Roxo grape variety saved from extinction by Fernando Soares Franco. It should be a genetic modification from Moscatel de Setúbal.

VINTAGE INFORMATION

Classification: D.O.C Moscatel Roxo

Type: Moscatel Roxo de Setúbal

Region: Setúbal Península

Type of Soil: Lime and clay

Wine Production: 21.000 Litres

Tasting Notes:

Color: Gold with reddish background
Aroma: Tangerine, apricot, lime, melon, honey, caramel
Palate: Lots of fruit, very soft. Acidity present but balanced, soft tannins
Finish: Long

Vinification: Fermentation stops by adding brandy. There was a skin contact time until February/March

Ageing: In used oak. No ageing in bottle is necessary, because it does not improve after bottling.

Analyses:

Alcohol - 17.5%
Total Acidity – 3.82 g/l tartaric acid
pH – 3.20
Residual Sugar - 160 g/l

Serving Suggestions: As an aperitif at a temperature of 10°C or at 16°C as a dessert wine. This wine may through sediment.

Storage: The bottles should be laid down at a temperature of 12°C and 60% humidity.

Shelf life: Many years

JOSÉ MARIA  DA FONSECA