

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: 2017

GRAPES: Moscatel de Setúbal

TYPE OF SOIL: Limestone and Sandy

HARVEST: The harvest of 2017, with all the adversities of drought and extreme heat, is showing an exceptional quality, very close or even superior to 2011 harvest.

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: March 2020

WINE PRODUCTION: 470 000 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.

ANÁLISES: 17,5 % Alcohol | 4 g/l Total Acidity | 3,5 pH | less than 166 g/l Residual Sugar

Tasting Notes

COLOR: Amber

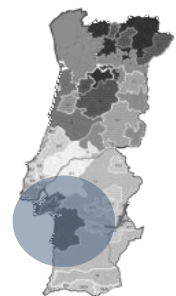
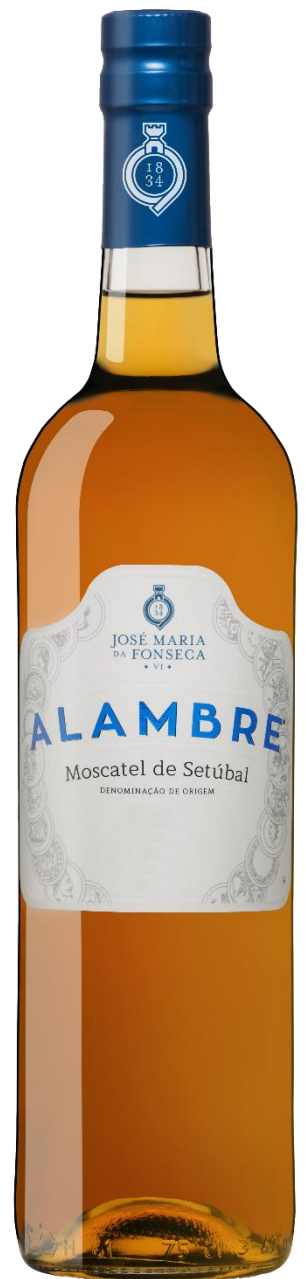
AROMA: Citrus, orange peel, apricot

PALATE: Confit orange peel, cinnamon, hints of dried fruit including hazelnut

FINISHING: 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