



# Adega de Palmela

## Moscatel de Setúbal



**History:** The Moscatel fortified wine is a certified product since 1908, and one of the most representative products of the Setúbal region.

**Region:** Setúbal Peninsula

**Classification:** Moscatel de Setúbal D.O.

**Name:** Adega de Palmela Moscatel de Setúbal D.O.

**Grape varieties:** Muscat of Alexandria

**Alcohol content:** 17%

**Vinification:**

Obtained from the fermentation of Muscat Grapes, interrupted by the addition of Wine Spirit, with pelicular maceration for at least 5 months.

**Serving:**

Temperature: as an appetiser at a temperature of 10° C or as a digestif at a temperature of 16° C  
As an appetiser or to accompany regional and conventual confections and dark chocolate.  
Estimated longevity of many years.

**Tasting note:**

Amber colour with some golden highlights and aroma of orange peels, honey, dried fruit and tea, it present a fresh flavour, well balanced taste and with good persistence.

**Analysis:** Alc. Cont. 17% vol | pH: 3.45 | Ac. Total: 4.2 g/l

**Capacities:** 6 cl