

Vale dos Barris White

Moscatel



History: Amid the hills of the Serra do Louro and Serra de S. Luis, the Vale dos Barris is extended in all its plenitude. One of the natural landmarks of the region of Palmela, this valley ends its path at the rock where the Castle of Palmela stands erected.

Region: Setúbal Peninsula

Classification: Regional Wine of the Setúbal Peninsula

Name: Vale dos Barris Moscatel

Grape varieties: Muscat

Alcohol content: 12,5%

Vinification:

Obtained from a short pelicular maceration (8 to 12 hours), fermented at low temperature in order to preserve its aroma.

Serving:

Recommended drinking temperature: 8-10°C
As an appetiser or to accompany grilled fish dishes or oven roasts and grilled or boiled seafood.

Estimated longevity of around 3 years.

Tasting note:

Citrus yellow, an intense floral aroma with a few notes of orange blossom and rose petals, a fresh and well structured palate.

Analysis: Alc. cont. 12.5% vol | pH: 3.4 | Ac. Total: 4.55 g/l

Capacities: Box of 6 bottles x 75cl