

Sparkling Moscatel



History: Palmela D.O.C. (the system of protected designation of origin for wines from Portugal) ranks as the top wine in the region, with an excellent price/quality relationship associated with all types of wines produced within the area.

Region: Setúbal Peninsula.

Classification: Sparkling White Wine Palmela D.O.C.

Type: Brut

Name: Adega de Palmela

Grape Variety: Moscatel

Alcohol Content: 12,5% vol

Origin: Obtained from a short-term maceration and fermented through the "spout open" process at low temperature to preserve most of its flavour.

Sparkling Process: The classical method was employed, with second-order fermentation in a bottle.

Serving: Advised serving temperature: 6-8 °C
Side dishes: Excellent for special occasions as an appetizer, or as an accompaniment to fish or shellfish

Advised consumption period (cellaring): within about 5 years.

Tasting Note: with a citrus colour, it combines white flowers, Orange blossom and honey fragrances. With a creamy feel inside the mouth, it provides a very pleasant sweetness along with a good trade between delicate and fresh acidities. With a thin but longstanding bubble, it shows itself with attendance, elegance and personality.

Analysis: pH:3,25 | Total Ac: 57,0 meq/L

Bottle Size: 75cl