

# Adega de Palmela

## Moscatel de Setúbal 2005



**History:** The Moscatel fortified wine is a certified product since 1908, and one of the most representative products of the Setúbal region. This Moscatel of "Superior" quality of the year 2005 is part of our collection of Moscatel de Setúbal, which has peacefully been aged in our wine cellar in used oak barrels, where it remained until its day of filling.

**Region:** Setúbal Peninsula

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

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

**Grape varieties:** Muscat of Alexandria

**Alcohol content:** 19% vol

**Vinification:** The grapes, after having fermented a part of their sugars, have the fermentation process interrupted through the addition of wine spirit with 77% vol. The sugars resulting from this fermentation represent the balance between the sweetness and the acidity. To confer complexity, structure and longevity, the pelicular contact was maintained for a period of 5 months. Following this stage, the masses were pressed and the wine obtained, which was then subsequently aged in used oak barrels, where it remained until the date of its bottling.

**Serving:** Should be served alone, due to it being special and superior, or alternatively, to accompany regional sweets and chocolate at a temperature of 16°C. Estimated longevity of many years.

**Tasting note:**

Intense topaz with reddish nuances. Great aromatic complexity presenting notes of dried fruits, walnuts, figs and honey.

Concentrated, complex, sweet and very harmonious, ending with a very long aftertaste.

**Analysis:** Alc. cont. 19% vol | pH: 3.45 | Ac. Total: 4.2 g/l

**Capacities:** 50 cl