



# Adega de Palmela

## Moscatel de Setúbal

### History:

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

**Region:** Setúbal Península

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

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

**Grape Varieties:** Muscat of Alexandria

**Alcohol Content:** 17% vol

### 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:** pH: 3,45 | Total Ac.: 4,2 g/l

**Capacities:** 5cl

