



Adega de Palmela

Moscatel de Setúbal 10 Years



<https://tinyurl.com/2ns3hj32>



History:

The Moscatel wine is a certified product since 1908, and one of the most representative products of the Setúbal region. This "Superior" quality Moscatel is part of our collection of Moscatel wines.

Region: Setúbal Península

Classification: Moscatel de Setúbal DOC

Name: Adega de Palmela Moscatel de Setúbal 10 Years DOC

Grape Varieties: Muscats of Alexandria

Alcohol Content: 18% vol

Vinification:

Obtained from the fermentation of Moscatel grapes, which is interrupted by the addition of vinic wine brandy, with pelicular maceration for a period of 5 months. In this lot were used several harvests where the most recent one is at least 10 years. This Moscatel, of superior quality, aged peacefully in our wine cellar in oak barrels already used in aging spirits.

Serving:

Being special and superior should be served alone, or with regional sweets and chocolate at a temperature of 16°C.

Tasting Note:

Great aromatic complexity presenting notes of dried fruits, walnuts, figs and honey.

Analysis: pH: 3,38 | **Total Ac.:** 5,69 g/l

Sugar: 19,0 g/100 ml | **Kcal:** 185/100ml

Capacity: 50cl