



Adega de Palmela

Moscatel de Setúbal



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

Region: Setúbal Peninsula

Classification: Moscatel de Setúbal D.O.

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

Grape varieties: Muscat of Alexandria

Alcohol content: 17%

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: Alc. Cont. 17% vol | pH: 3.45 |
Total Ac.: 4.2 g/l

Capacities: 75 cl | 6 cl | 5 cl