



Adega de Palmela

Moscatel de Setúbal



<https://tinyurl.com/4wx8r4xp>



History:

The Moscatel fortified wine is a certified product since 1908, and one of 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 presents a fresh flavour, well balanced taste and with good persistence.

Analysis: pH: 3,25 | Total Ac.: 5,07 g/l

Sugar: 14 g/100 ml | Kcal: 158/100 ml

Capacities: 6cl