



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: 6cl

