



BACALHÔA
VINHOS DE PORTUGAL



Bacalhôa Moscatel de Setúbal

Península de Setúbal

Region: Setúbal D.O.

Grape Varieties: 100% Moscatel de Setúbal

Alcohol: 17.5% Vol.

Wine making: A short fermentation period halted with the addition of quality wine aguardente, followed by a period of post-fermentative maceration of the skins with the wine, for the duration of the winter after the harvest time.

Ageing: 4 years in small used oak casks.

Tasting notes: Intense moscatel aroma, orange flower, citrons, tea and raisins. In the mouth, the fruit is intense; it is a full-bodied wine, with sweet and sour sensations, and a long and persistent finish.

Serve: As an aperitif, chilled, with a zest of lemon, or alongside a dark chocolate dessert or with a coffee.

Serving temperature: 10-12°C
