



Moscatel Roxo Superior 2010

D.O. Setúbal - Moscatel de Setúbal Superior



VARIETIES Moscatel Roxo

HARVEST Late September

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel vats with temperature controlled to a density of 1090, followed by the addition of 77% vol. spirit distilled from wine, and extended maceration that lasts until March of the following year. Matured for 6 years in half barrels of French oak.

RECOMMENDED STORAGE TIME 50 years

TASTING NOTES A vivid amber-gold wine, with aromas reminiscent of nuts such as hazelnut and some spices. It is very harmonious with an excellent blend of sweet and freshness, giving it a rather complex and long-lasting finish.

ALCOHOLIC CONTENT 18.5% vol.

TOTAL ACIDITY 4.81 g tartaric acid/dm³

PH 3.44

RESIDUAL SUGAR 142 g/dm³

SERVING SUGGESTIONS Delicious with patisserie and sweetmeats. Very good as an aperitif.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 240 x 150 x 322	Gross Weight 6.210 Kg	Liquid Weight 3.00 Kg	Volume 0.500 L	EAN UNI UPC 5608527002306	EAN SCC Case 15608527002303	
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 641 Kg	Liquid Weight 300 Kg	L x W x H (cm) 120 x 80 x 144