

## SETÚBAL MOSCATEL

GRAPE VARIETY: Setubal Moscatel or Alexandria;

**ALCOHOL CONTENT: 17%** 

SOILS: Clay-limestone;

CLIMATE: Maritime influence;

VINIFICATION: Traditional winemaking methods. Involves a short fermentation period in contact with the skins, which is then interrupted by the addition of quality grape alcohol. The wine macerates during 5 to 6 months, to allow full extraction of flavour and aroma. After that time, the liquid is transferred into vats.

MATURATION: 2 years in vats;

ORGANOLEPTIC TASTING: A refined and delicate nose with touches of honey and orange blossom, with an elegant flavour and a smooth and long finish;

CONSUMPTION: Immediately or over several years;

SERVING TEMPERATURE: 12°C as an aperitif and 14°C for desserts;

CUISINE: To accompany traditional desserts or as an aperitif.

## AWARDS:

Cidade de Coimbra Competition 2002/2003 - Gold

Muscats du Monde Competition 2008 - Gold

Muscats du Monde Competition 2010 - Gold (Top 10)

Challenge Internacional du Vin 2011 - Bronze

Muscats du Monde Competition 2011 - Gold (Top 10)

Muscats du Monde Competition 2012 - Gold Medal

