

Espírito®

HISTORY

José Maria da Fonseca has a century old tradition in the preparation, ageing and bottling quality brandies. On the course of last century, these products became known as "Cognac Moscatel", awarded with gold medals in several international exhibitions.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setúbal Moscatel. With over 650 hectares of land under vine in our main wine regions: Douro, Alentejo and Terras do Sado, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

THE WINEMAKER

Domingos Soares Franco, winemaker and vice-president, is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. He studied in Davis, California, and started working at José Maria da Fonseca in the 1980s. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".



Península de Setúbal

Aguardente Espirito, a superb Moscatel type brandy from José Maria da Fonseca.

VINTAGE INFORMATION

Classification: Wine Brandy

Region: Península de Setúbal

Grape varieties: Moscatel de Setúbal

Type of soil: Clay-Lime

Tasting notes:

Colour: Topaz

Aroma: Moscatel, wood and hazelnuts

Palate: Fruity and dry fruits

Finish: Long

Ageing: 40 to 50 years in old oak barrels.

Bottling: Bottled upon request.

Analyses:

Alcohol – 38%

Shelf life: Many years.

Serving suggestions: At a temperature of 16°C.

Storage: The bottles should be laid down at a temperature of 15°C and 60% humidity.

JOSÉ MARIA  DA FONSECA