

COLEÇÃO PRIVADA
DSF
Domingos Soares Franco

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. As both Vice-President and senior winemaker of the company Domingos has become a prominent figure in the field of Portuguese winemaking and viticulture. Although all José Maria da Fonseca's wines are of his making, some are particularly special to him. Labelled "Domingos Soares Franco Private Collection".

Vintage Information

VINTAGE: 1999

GRAPES: Moscatel de Setúbal (100%)

TYPE OF SOIL: Clay-lime

WINEMAKER: Domingos Soares Franco

VINIFICATION: Fermentation stopped by adding brandy, in this case 70% Cognac and 30% Armagnac. There was skin contact of 3 months.

AGEING: In used oak. No ageing in bottle is necessary, because it does not improve after bottling.

DATE OF BOTTLING: September 2021

WINE PRODUCTION: 3 600 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% humidity.

SHELF LIFE: Several years

SERVING SUGGESTIONS: As an aperitif served at 10°C or as a dessert wine serve at 16°C.

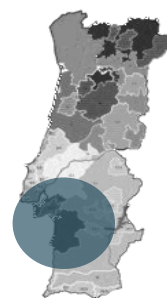
ANALYSES: 19% Alcohol | 6,7 g/l as tartaric acid | 3,33 pH | 252 g/l Residual Sugar

Tasting Notes

COLOR: Honey

AROMA: Very floral, with iris and jasmine aroma on the first impact. Afterwards it can be noticed aromas of raisins and nuts.

PALATE: Dried fig, almond and roasted hazelnut



CLASSIFICATION:

D.O.C Moscatel de Setúbal

REGION:

Setúbal Peninsula