

ALAMBRE®

10 Years

Setúbal Moscatel is a dessert wine produced in Portugal on the Setúbal Península, a region south of Lisbon which was recognized as a D.O.C. in 1907. This special Moscatel de Setúbal was handled with extreme care during its production; the best lots were selected, being the result a wine with a deeper colour, with high complexity and volume in the mouth, keeping its elegance and softness which are the essence of this product.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setubal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years.

Vintage Information

TYPE OF WINE: Fortified

GRAPES: Moscatel de Setúbal

TYPE OF SOIL: Limestone

WINEMAKER: Domingos Soares Franco

VINIFICATION: After the grapes are delivered to the winery the alcohol is analysed in order for the brandy to be added at the ideal moment.

AGEING: Used oak barrels. The age of 10 years blend varies between 10 to 15 years.

WINE PRODUCTION: 325 liters

AVAILABLE BOTTLES: 500 ml

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

SHELF LIFE: These wines are subjected in their aging, a natural oxidation process. Thus, there is no progress after bottling. If the bottle storage after open is done correctly, this wine will remain the same for many year.

SERVING SUGGESTIONS: At a temperature of 16°C with desserts. The 10 years blend can also be served as an appetizer at 10°C.

ANALYSES: 17,5% Alcohol | 4.3 g/l Total Acidity | 3.36 pH | 105 g/l Sugar Content

Tasting Notes

COLOR: Dark golden

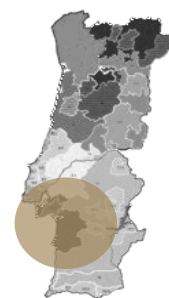
AROMA: Orange peel, apricot, nuts, honey and fennel

PALATE: Toast and fruit. Soft.

FINISH: Very long

Reviews

- Wine Enthusiast – 91 pts



CLASSIFICATION:

D.O.C. Moscatel de Setúbal

REGION:

Setúbal Peninsula