

ALAMBRE®

30 Years

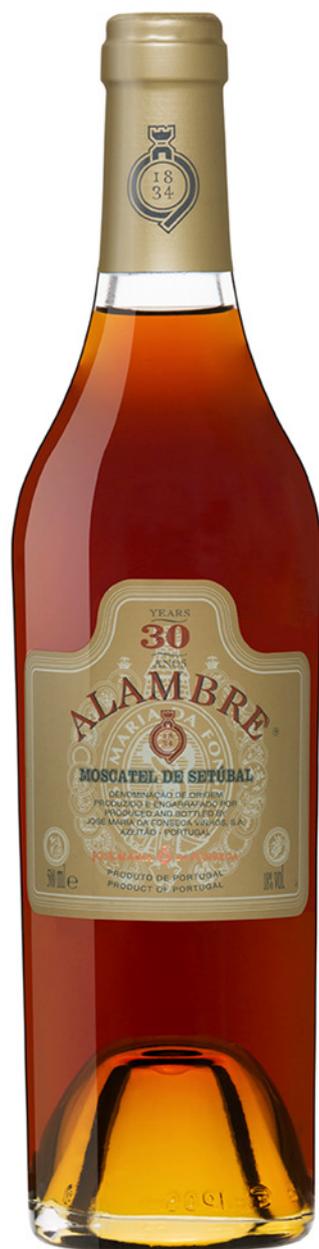
HISTORY

Setúbal Moscatel is a dessert wine produced in Portugal on the Setúbal Península, a region south of Lisbon which was recognised as a D.O.C. in 1907. Some years ago, Jose Maria da Fonseca decided to brand its Moscatel as Alambre. Alambre was the name of the estate where José Maria da Fonseca first planted vines of the Moscatel grape variety, and also refers to wine's amber colour. The Setúbal Península has unique conditions to produce fortified wines from the Moscatel grape. The climate is influenced by the Tagus and Sado Rivers and the Serra da Arrábida hill range. It has Mediterranean characteristics with hot, dry days and humid nights at the end of Summer. Winters are cold but not too rainy.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setúbal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, 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".



Setúbal Península

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.

VINTAGE INFORMATION

Classification: D.O.C. Moscatel de Setúbal

Type: Fortified

Region: Setúbal Península

Grape varieties: Moscatel de Setúbal

Type of soil: Clay-Lime

Production: 325 litres

Tasting notes:

Color: Amber

Aroma: Caramel, nuts, truffles, figs and mushrooms

Palate: Dry fruit, very soft, but with balanced acidity

Finish: Very long

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 30 years blend varies between 30 to 40 years.

Analyses:

Alcohol - 18.7%

Total Acidity - 5.7 g/l as tartaric acid

pH - 3.44

Residual Sugar - 190 g/l

Serving suggestions: At a temperature of 16°C with desserts.

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.

JOSÉ MARIA  DA FONSECA