

ALAMBRE

Moscatel Roxo de Setúbal

Alambre Moscatel Roxo is a fortified wine D.O. Moscatel Roxo of Alambre family. Moscatel Roxo grape variety is extremely rare and was even risking extinction; its unique purple colour, aroma and palate makes the distinction from the white Moscatel variety.

Vintage Information

TYPE OF WINE: Fortified

GRAPES: Moscatel Roxo de Setúbal

TYPE OF SOIL: Lime and clay

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermentation stops by adding brandy. There was a skin contact time until February/March

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

WINE PRODUCTION: 21 000 Liters

AVAILABLE BOTTLES: 750ml

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

SHELF LIFE: Many years

SERVING SUGGESTIONS: As an aperitif at a temperature of 10°C or at 16°C as a dessert wine. This wine may through sediment.

ANALYSES: 18,5 % Alcohol | 3.82 g/l Total Acidity | 3.20 pH | less than 160 g/l Residual Sugar

Tasting Notes

COLOR: Gold with reddish background

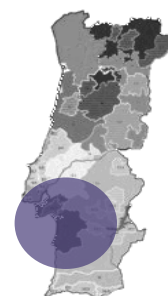
AROMA: Tangerine, apricot, lime, melon, honey, caramel

PALATE: Lots of fruit, very soft. Acidity present but balanced, soft tannins

FINISHING: Long

Reviews

- **2020:** Concurso de Vinhos da Península de Setúbal – Silver Medal
- **2019:** Korean Wine Competition – Gold Medal / International Wine and Spirit Competition – Bronze Medal
- **2018:** Uva de Ouro “Best of the Region” – Gold Medal



CLASSIFICATION:

D.O.C Moscatel Roxo

REGION:

Setúbal Peninsula