

BASTARDINHO DE AZEITÃO

VINHO LICOROSO

40 Years

"The Song of the Swan"

After many years of aging of Bastardinho de Azeitão (Trousseau grape variety), we have come to the end of this extraordinary nectar of the Setúbal Peninsula. For a long time we did the 25 years, later the 20 years and then due to the aging of the bases we passed the 30 years. This year, not being able to maintain the profile of the same, we had to advance to the 40 years. Here the youngest harvest is 40 years and the oldest is about 80 years.

This wine should be appreciated with great rigor and solemnity, as they are the last 2300 liters.

Note of interest: These vineyards existed between the Costa da Caparica and Lavradio having been uprooted due to urban growth. In 1983 we were given the last ton of grapes coming from a vineyard about 90 years old, whose grapes had a probable alcohol potential of 18 °. In order to prevent its extinction, in 2005 we planted half a hectare on one of our properties.

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

"The Song of the Swan"

A rare and unique liqueur wine. The blend is composed of different harvests, between 40 and 80 years.

VINTAGE INFORMATION

Classification: Fortified Wine

Grape Varieties: Bastardo (Trousseau)

Region: Península de Setúbal

Type of Soil: Clay

Volume: The last 2,300 Liters

Tasting Notes:

Colour: Heavy amber with well-marked green aura and red background

Aroma: Extremely fruity. Almonds, hazelnuts, cloves, nuts, figs, honey.

Subtlety, elegance and great balance

Palate: Finess, freshness, softness, very elegant, excellent relation sugar / acidity

Finish: Very long

Vinification: Fermentation stopped by addition of brandy, with full skin contact for 5 months.

Ageing: In used oak casks. No bottle ageing is required due to its oxidative stage.

Analyses:

Alcohol – 18,0%

Total Acidity – 9,12 gr/l as tartaric acid

pH – 3,06

Residual Sugar – 193 g/L

Serving Suggestions: As an aperitif or as a dessert wine at a temperature of 16°C.

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

JOSÉ MARIA  DA FONSECA