

João Pires®

João Pires, an elegant wine produced from Moscatel de Setúbal wine grapes. Its intense floral aroma and its fresh flavor make it a very distinctive and balanced wine. Ideal to accompany fish, seafood or as an aperitif.

Its production began in the 70's, defining itself quickly, as a reference in the world of Portuguese wines.

Vintage Information

TYPE OF WINE: White

VINTAGE: 2021

GRAPES: Moscatel de Setúbal

TYPE OF SOIL: Limestone and sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermentation takes place in stainless tanks at 16°C

AGEING: None

DATE OF BOTTLING: December 2021

WINE PRODUCTION: 900 000 liters

AVAILABLE BOTTLES: 750 ml

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

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: At a temperature of 12°C as an aperitif or with fish, seafood and salads

ANALYSES: 12% Alcohol | 4.8 g/l Total acidity | 3.4 pH | less than 8 gr. Residual Sugar

Tasting Notes

COLOR: Citrine yellow

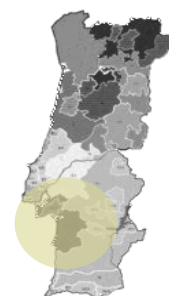
AROMA: Orange blossom very typical of the moscatel grape variety

PALATE: Fresh, long and with a very marked moscatel aroma

FINISH: Medium

Reviews

- **2020 Vintage:** Silver Medal (Concurso Uva de Ouro); “Boa Escolha 2021” 15,5 pts (Vinho Grandes Escolhas)
- **2018 Vintage:** Silver Medal (Concurso Vinhos da Península de Setúbal)



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Península