

Moscatel de Setúbal Barrel Aged, Reserve



Classification	Fortified wine, Denomination of Origin Setúbal, Reserve
Varietal Composition	100% Moscatel of Setúbal
Harvest	Manual, in September
Aging	6 months in stainless steel vats (maceration) 18 months in previously worn oak barrels
Bottling	October with cork bartop
Wine Grower	Miguel Camolas de Matos
Winemaker	António Ventura Rafael Neuparth Francisco Camolas de Matos
Producer	Francisco Camolas de Matos
Conservation	Bottles should be stored upright in a cool, dry place, at a temperature of 12°C and a 60% humidity. Avoid excessive direct light
Serving Temperature	10°C, as aperitif 16°C, as digestif or with desserts

Wine Matching Possessing a young and fruity character it becomes ideal, and very versatile, to drink as an aperitif, accompanying dried fruit or tapas. An excellent choice for orange, lemon or chocolate desserts.

Serving Recommendations *Moscate!* *Cocktail Suggestions*
Peppermint Moscatel Add tonic water, peppermint leaves, lemon slice and ice;
Cinnamon Moscatel Add orange juice, half an orange slice, cinnamon stick and ice;
Refreshing Moscatel Add tonic water or ginger ale, and ice

History

It seems it was during the Roman Empire that the Muscat grape variety developed throughout the Mediterranean, coming from the city of Alexandria in Egypt. One of Luis XIV favourite wines, and a presence at the court of Versailles, the Moscatel of Setúbal arrived in England during Richard II reign. Moscatel of Setúbal stands out among all fortified Portuguese wines due to its many different qualities. The production of this grape variety is concentrated in the Setúbal Península, whose mild climate allows optimal ripening of the grapes. Moscatel of Setúbal is a relevant part of the culture and traditions of this region, therefore influencing their way of life.

Wine Making

This Moscatel is the outcome of a careful selection of grapes during optimum maturing ripeness, in constant search for the perfect sweet/acid balance that gives the distinct characteristics to the Moscatel of Setúbal. After a short fermentation, interrupted only by the addition of certified and selected wine distillate, it remained in peculiar contact for 6 months. It was subsequently pressed, evolving for a total of 18 months in used American oak barrels before bottling.

Tasting Notes

"Moscatel de Setúbal" with distinct shiny amber golden reflections. Characteristic aroma of Moscatel grape, standing out the candied orange peel, orange blossom and honey, with some citrus and raisin. It shows an excellent balance with an acidity that gives it freshness, youth and vivacity, providing a persistent and very fresh finish on the palate. Susceptible to the development of deposit and turbidity.



Bottle Capacity
750 ml



Quantity per Box
6 units



Box Dimensions (L x W x H)
22,5 x 15,5 x 34,5 cm



Box Gross Weight
7,76 kg



Boxes per Layer
25 units



Number of Layers
4



Total Boxes per Pallet
100 units



Pallet Gross Weight
791 kg