

FILIFE PALHOÇA

VINHAS PRÓPRIAS | ESTATE BOTTLED



WWW.FILIFEPAHOCA.PT

NIF: 515 033 200

GERAL@FILIFEPAHOCA.PT

ESTRADA NACIONAL 5
QUINTA DA INVEJOSA
2965-213 POCEIRÃO
PORTUGAL

T. +351 265 995 886



VINTAGE NOTES

MOSCATEL DE SETÚBAL 2018

PENÍNSULA DE SETÚBAL- FORTIFIED MUSCAT WINE

GRAPE VARIETIES Muscat of Alexandria

HARVEST & WINEMAKING Slight fermentation in stainless steel vats to reach 1080 density, followed by a fermentation stop by adding brandy and maceration until March of the following year. Matured for 24 months in French and American oak barrels.

WINEMAKER Jaime Quendera

ANALYSIS Alcohol: 17,5%
Total Acidity: 4,53 g/l
pH: 3,43
Residual Sugar: 113,6 g/l

TASTING NOTES & SUGGESTIONS This famous fortified wine, born of one of the most aromatic grape varieties in the World - Moscatel Graúdo - It appears fresh and tempting with golden highlights, aromas of honey, dry fruits and orange peel. Fine and lush in the mouth should be consumed at the temperature of 10-12°C, as an aperitif or digestive, accompanying the conventual Portuguese's sweets. You can store in a cool place and bottle horizontally for a period of 20 years.



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750ml

EAN: 5607528003411
ITF: 1560752800341

250 x 165 x 367 (mm)

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