

Moscatel Roxo

Adega de Pegões

Península of Setúbal, is characterized by a climate with great conditions. In this region, we have pozolitic and sandy soils, rich in water. With influences from Mediterrâneo and from the proximity of the Atlantic sea. This perfect harmony, brings a great development to our noble grapes that gives us marvelous quality wines.

Classification: DOC Moscatel de Setúbal

Type: Sweet Wine

Grapes: 100% Moscatel Roxo

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Color: Dark Amber

Aroma: Very intensive variety taste orange skin and honey.

Taste: Good acidity and structure, with a sweet and lingering after taste.

Vinification: Light pelicular maceration followed by alcoholic fermentation at controlled temperatures, until 1070 g/ dm³ of density.

Pelicular maceration until March of the next year.

Aging: 4 years in American oak barrels.

Evolution: Keep in very good conditions for 50 years.

Analysis:

Alcohol Content: 17,5%vol

Total Acidity: 4,7 gr.

pH: 3.45

Residual Sugar: 140 gr/ dm³



Recommended plates: Refined confectionery, sweets and as aperitif and digestive.

Recommended Temperature: Between 14-16°C.

Conservation: Fresh place with bottle lying down.

Bottling Details:

Bottle Capacity (ml)	EAN Uni UPC	Quantity of Bottles for Cases	Liquid Weight of each Case (Kg)	Brute Weight of each Case (Kg)	Case EAN SCC	Quantity of Cases for Palette	Palette Weight (Kg)
750 ml	5603016001617	6 x 750 ml	4,5 Kg	7,4 Kg	15603016001614	100	738 Kg