

# Moscatel de Setúbal 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:** Sweet Wine

**Type:** White

**Grapes:** 100% Moscatel de Setúbal

**Region:** Península of Setúbal

**Soil Type:** Sandy Pozolitic

## Characteristics:

### Taste Note:

**Color:** Amber

**Aroma:** Very intensive variety taste orange skin and honey

**Taste:** Good acidity

**After Taste:** Prolonged and sweet.

**Vinification:** Light pelicular maceration followed by alcoholic

fermentation at controlled temperatures, until 1070 g/ dm<sup>3</sup> of density.

Pelicular maceration until March of the next year.

**Agging:** In American oak barrels.

**Evolution:** Keep in very good conditions for 50 years.

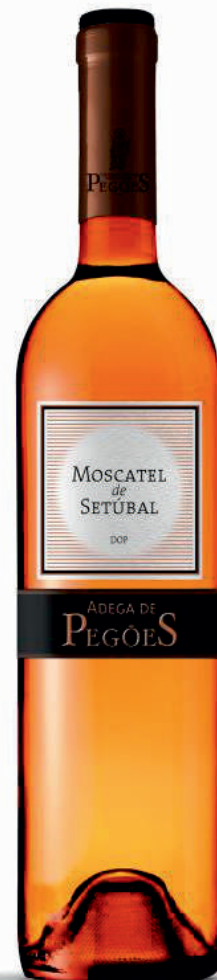
### Analysis:

**Alcohol Content:** 17,5%vol

**Total Acidity:** 4 gr. of tartaric acid

**pH:** 3.2

**Residual Sugar:** 132 gr/ dm<sup>3</sup>



**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	740 Kg