

Vale da Judia

Moscatel de Setúbal

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

Classification: Fortified Wine (sweet)

Type: White

Grapes: Moscatel de Setúbal 100%

Region: Península of Setúbal

Soil Type: Sandy Pozolitic

Characteristics

Color: Amber

Aroma: Very intensive variety taste, orange skin and honey

Taste: Good acidity

After Taste: Prolonged and sweet

Vinification: alcoholic fermentation in stainless steel vats at controlled temperatures, until 1060 g/dm³ of density, and long pelicular maceration until March of the next year

Aging: 5 years in American oak barrels.

Evolution: Keep in very good conditions for 50 years.

Analysis

Alcohol Content: 17,5%vol

Total Acidity: 4,70 g of tartaric acid

Residual Sugar: 137 g/dm³

pH: 3,20

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

Recommended Temperature: Between 14 and 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	5603016004175	6 x 750 ml	4,5 Kg	7,4 Kg	15603016004172	100	740 Kg

