

Alambre 1999

CLASSIFICATION

D.O.C.

TYPE

Fortified

GRAPE VARIETIES

Moscatel de Setúbal (Mín.85%), Arinto, Malvasia e Boais

REGION

Setúbal Peninsula

TYPE OF SOIL

Clay-Lime

WINE PRODUCTION

903,000 Litres

TASTING NOTES

Colour: Topaz with red tint.

Aroma: Orange peel, citrus and lynchies.

Palate: Very fruity, soft and elegant.

Final Palate: Very long

VINIFICATION

Fermentation stops by adding brandy; it has a skin contact of 5 months.

AGEING

In used oak. No ageing in bottle is necessary, because it does not improve after bottling

SHELF LIFE

Several years

ANALYSES

Alcohol: 17,6%

Total Acidity: 4,6 gr./l as tartaric acid

pH: 3,49

Residual Sugar: 142 gr/l



Wine Profile

SERVING SUGGESTIONS

As an aperitif serve at a temperature of 10oC as a dessert wine serve at 18oC.

STORAGE

Bottles should be laid down at a temperature of 12oC and humidity of 60%

HISTORY

Moscatel de Setúbal is a dessert wine produced in Portugal at the Setúbal Peninsula, south of Lisbon, which was recognised as a Demarcated Region in 1907. The vineyards are planted mainly on lime soil. The climate is of Mediterranean type. As elsewhere, the microclimate has great influence. Here, it very often creates nightly humidity and dew point coming from the Tagus River Basin during the late ripening stage of the grapes. This humidity plays an important role, in terms of moisture content, since it seldom rains during the Summer.