

Alambre 20 YO

CLASSIFICATION

D.O.C.

TYPE

Fortified

GRAPE VARIETIES

Moscatel de Setúbal (Mín. 70%),
Arinto, Malvasia e Boais

REGION

Setúbal

TYPE OF SOIL

Clay-Lime

WINE PRODUCTION

7,200 Litres

TASTING NOTES

Colour: Amber with reddish tints

Aroma: Dry fruits and nuts

Palate: Fruity and soft

Final Palate: Very long

VINIFICATION

After the grapes are delivered to the winery, the alcohol is analysed, in order for the brandy to be added at the ideal moment, so that the fermentation stops when the residual sugar reaches approximately 90 g/l and alcohol content 18%. Tradition says that the skin contact should be 5 months.

AGEING

No bottle ageing is required due to its oxidative stage

DATE OF BOTTLING

Bottling upon request

SHELF LIFE

Many years

ANALYSES

Alcohol: 17.5%

Total Acidity: 4.3 gr./l as tartaric acid

Total SO₂: 80 mg/L

Sugar Content: 180 - 200 g/L

pH: 3.36

SERVING SUGGESTIONS

At a temperature of 18oC with desserts

STORAGE

Bottles should be laid down at temperature of 15oC and humidity of 60%

HISTORY

This wine is a blend of vintages, where the youngest wine is 20 years old resulting in a fresh, complex and rich wine, the pride of the Setúbal Península. It is a fortified wine with DOC denomination since 1907. The climate suffers the influence of the Tagus and Sado River, and from the Serra da Arrábida, having however Mediterranean characteristics, with hot and dry days and humid nights in the end of Summer. Winters are cold but not very rainy.