

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 volcanic 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: DO Moscatel de Setúbal

Type: Sweet Wine

Grapes: 100% Moscatel de Setúbal

Region: Península of Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Colour: Amber

Aroma: Very intensive variety taste, orange skin and honey.

Taste: Good acidity and structure, prolonged and sweet after taste.

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 30 years.



Analyses:

Alcohol Content: 17,5%vol

Total Acidity: 4 gr of tartaric acid

Ph: 3.2

Residual Sugar: 132 gr

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

Recommended Temperature: Between 10 and 12°C.

Conservation: Fresh places 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



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