

ALAMBRE®

Moscatel de Setúbal 2012

HISTORY

Setúbal Moscatel is a dessert wine produced in Portugal in the Setúbal Peninsula in the south of Lisbon, which was recognised as a D.O.C. in 1907. The vineyards are planted mainly in limestone and sandy soil. The type of climate is Mediterranean. As elsewhere, the microclimate has great influence. Here, it 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.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing table wines and Setubal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Douro, Alentejo and Terras do Sado, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

WINEMAKERS TEAM

Under the guidance of Domingos Soares Franco - the first Portuguese winemaker to graduate from the recognized University of Davis in California - a team of hand-picked winemakers are responsible for undertaking a wide range of research, studies, experiments and innovation that make José Maria da Fonseca a pioneer in much of what is done in terms of winemaking in Portugal and in the world. This is a job that starts in the vineyard, covers the entire production process and ends in the bottled wine made available to the consumer.



Setúbal Península

Alambre is a DOC fortified wine, produced by José Maria da Fonseca for over one hundred years.

REVIEWS

2010 Vintage: Wine Spectator – 91 pts / Wine Enthusiast – 90 pts

2008 Vintage: Revista de Vinhos, "Best Buy" – 16 pts

2007 Vintage: Muscats du Monde 2011 - Silver Medal

2006 Vintage: Concours Mondial de Bruxelles – Gold Medal / International Wine & Spirits Competition - Gold Medal / Decanter Wine Awards - Silver Medal / Wine Advocate Magazine, Mark Squires - 89 pts

VINTAGE INFORMATION

Classification: D.O.C. Moscatel de Setúbal

Type: Fortified

Region: Setúbal Península

Grape varieties: Moscatel de Setúbal

Type of soil: Clay-Lime and sandy

Wine production: 440.000 litres

Tasting notes:

Colour: Light golden with reddish background

Aroma: Crystallized orange peel, apricot, some honey

Palate: Lots of fruit, full but at the same time soft

Finish: Very long

Vinification: Fermentation stops when brandy is added; it has a skin contact of 3 months.

Ageing: In used oak. No ageing in bottle is necessary due to its natural occurred oxidation.

Analyses:

Alcohol – 17,5%

Total Acidity – 5,1 gr/l as tartaric acid

pH – 3,54

Residual Sugar - 134 gr/l

Serving suggestions: As an aperitif serve at a temperature of 10°C; as a dessert wine serve at 16°C.

Storage: The bottles should be stored at a temperature of 12°C and 60% humidity.

Shelf life: These wines are subjected in their aging, a natural oxidation process. Thus, there is no progress after bottling. If the bottle storage after open is done correctly, this wine will remain the same for many years.

JOSÉ MARIA  DA FONSECA