

Terras do Sado Moscatel de Setúbal

Terras do Sado

Moscatel, Península de Setúbal, 75cl



Wine-making and maturation

Made in tanks, in which the must undergoes a slight fermentation, followed by the addition of quality brandy to block it.



Pairing

It should be consumed between 8° and 16°C. A fantastic digestif.



Tasting notes

Amber-coloured wine, with golden reflections, quite intense on the nose, denoting typical on the nose, showing the typical aromatic of Muscat. It's a balanced wine, fresh with very good persistence.



Alcohol content

18%



Grape Varieties

Moscatel de Alexandria



Logistical information

Europalette with 100 cardboard boxes with 6 bottles

Bottle weight: 1.16

EAN: 5602168009519

Available sizes (cl): 75

