

CLÃ MOSCATEL

DOURO - SWEET FORTIFIED MOSCATEL

Varieties	MoscateL Galego Branco (“Muscat Blanc à Petits Grains”)
Vineyards	Favaios (Alijó); granitic soils; 25 years old vineyards
Vinification/Ageing	Grapes are selected at the entrance of the winery. Total de-stemming and pressing. Skin maceration for 2 days with low temperature (8-9°C); Fermentation for 3 to 4 days and fortification with selected spirit.
Wine analysis	Alc/Vol 16,5%, total acidity 4 g/l; pH 3,61; sugars r 135 g/l, Baumé: 5,35



TASTING NOTES 2014

Winemakers: Jorge Alves, Sónia Pereira, Duarte Costa

Firstly the perfume, then the intense and fancy flavour of lemon jam, zingy flavour and smooth texture. Linear structure and juicy character, that once in a while shows a delicate aroma of orange blossom and also the sweet aroma of very ripe apricot. Very good balance between acidity, sweetness and structure. Long length in mouth and very persistent.

Style: Sweet fortified Moscatel

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C). Horizontal position and no vibration. To keep up to 12 years.
Service	At a temperature of 10/11°C.