

# DSF

## MOSCATEL DE SETÚBAL 2002

### HISTORY

Setúbal Moscatel is a dessert wine produced in Portugal in the Setúbal Península, south of Lisbon, recognised as a D.O.C. in 1907. The vineyards planted on sandy and limestone soil. The climate 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. In 1998, Domingos Soares Franco decided to run several trials over a five-year period. He stopped fermentation with 4 types of brandies: one the control, one from Cognac region, one from the Armagnac region and a fourth that was 50% Cognac and 50% Armagnac. After those 5 years, Domingos Soares Franco decided that the one made with Armagnac was best, being fresher more supple, complex and harmonious.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines and Setúbal 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: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

### THE WINEMAKER

Domingos Soares Franco, vice-president is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. He studied at Davis, California, and started working at José Maria da Fonseca in 1980. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".



Setúbal Península

### REVIEWS

#### 2003 Vintage:

Revista de Vinhos - **17.5 pts** / Revista Wine - **17 pts**

#### 2001 Vintage:

Wine Enthusiast, Roger Voss - **18.4 pts**

#### 1999 Vintage:

Revista Wine - **17.5 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

**Wine production:** 7.300 litres

#### Tasting notes:

**Color:** Amber with red tint

**Aroma:** Nutshell, orange zest, floral (petunias), honey, some caramel

**Palate:** Fruity (nuts), very soft, present acidity but balanced

**Finish:** Very long

**Vinification:** Fermentation stopped by adding brandy. In this case the brandy came from Armagnac region. There was skin contact of 3 months.

**Ageing:** In used oak. No ageing in bottle is necessary, because it does not improve after bottling.

**Date of bottling:** September 2018

#### Analyses:

Alcohol – 17,9%

Total Acidity – 5,7 g/l as tartaric acid

pH – 3,50

Residual Sugar - 160 g/l

**Serving suggestions:** As an aperitif served at 10°C or as a dessert wine serve at 16°C.

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

**Shelf life:** Several years

JOSÉ MARIA  DA FONSECA