



MOSCATEL



WINE TYPE: Fortified wine

VINEYARD LOCATION: Douro Demarcated Region, certified and registered by the Douro and Port Wine Institute (IVDP)

GEOGRAPHIC LOCATION: Douro

CASTA: Moscatel Galego Branco

FORTIFYING:

Fermentation takes place in oak barrels with temperature control, however only 50% of the must ferments in contact with the skins. The fermentation process is interrupted by the addition of wine spirit in order to preserve its sweetness and develop a liqueur texture.

MATURATION | AGEING:

The wine is stored in oak barrels.

This begins the aging or maturation process. This process allows the wine and its flavors to develop and mature, and can be done in different ways and for different periods of time (at least 18 months).

TESTS NOTES

APPEARANCE

- Orange colour with slight auburn reflections;
- Rich sultana flavour;
- Fresh exuberance of aroma and flavour.

NOSE | FLAVOUR



ANALYTICAL RESULTS

Alcohol: 18.2% vol



Total Sugars: 98 g/l



Total acidity: 4.56 g/l



RECOMMENDED OPERATING TEMPERATURE:
10-12°C.



Baumé (Bé): 3.4 l



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