GRAPE VARIETIES:
Moscatel Galego 100%.

HARVEST INFORMATION:
Type: Hand picked/transported in small cases.
Date: September.
Yield: 3.75 tons/ha

VINIFICATION:
Alcoholic fermentation: In stainless steel vats at temperature controlled (18-20°C).
Ageing: It's kept in stainless steel with the best conditions in order to keep its freshness.

WINE ANALYSIS:
REG. 00395
Alcohol: 17.50%
Residual sugar: 95.1 (g/dm³)
Total acidity: 4.2 (g/dm³) (Ac. Tart.)
PH: 3.31

NUTRITIONAL FACTS:
Caloric value: 74 cal/100ml
Other info: May be included in vegetarian diet.
Suggestion: It should be served fresh and can be enjoyed as an aperitif or with fruit pies and creamy cheeses.

WINEMAKER NOTES:
It has a very elegant and beautiful colour, a delicate body and an excellent balance between the sweetness and acidity. It's a wine with a fabulous aroma and excellent taste.

PAULO COUTINHO