

## QUINTA DO PILOTO Moscatel Setúbal Concrete Ânfora 2021

Moscatel de Setúbal is the flagship of the wines from the Setúbal Peninsula and one of the treasures of Portuguese wines.

Humberto Cardoso, founder of Quinta do Piloto, had extensive knowledge about Moscatels de Setúbal, and this ancient knowledge is reflected in each bottle of Quinta do Piloto Moscatels.

This ancient knowledge has been passed down from generation to generation to the present day.

The blend of grapes from vineyards planted in the Serra da Arrábida with clay-limestone soil and a northern exposure, combined with grapes from vineyards in the Poceirão area with sandy soil, is one of the now-revealed secrets.

This Moscatel Setúbal, produced in Argelian Concrete Anfora, show a differente concept of Moscatel, made with a sustainable methode, with no wood, This Moscatel is described as young, fresh, and fruity, offering a unique twist on traditional Moscatel wines.

It is recommended to be enjoyed in daily occasions and informal settings, providing a versatile option for various drinking experiences.

## **HISTORY**

Quinta do Piloto is located in Palmela and is owned by the Cardoso family. The Cardoso family is one of the oldest families in Palmela, with a connection to wines dating back to the beginning of the last century.

Humberto Cardoso was the founder of this estate, and currently, it is the 4th generation that oversees and leads the company's affairs.

## **Technical Information**

Tyoe Fortified Moscatel de Setúbal

Region Setúbal

Variety Moscatel de Setúbal

Aging Fermented in Argelian Anphoras and aged in the

same ânfora 2 years

Alcool 17 % vol Residual sugar 155 g/lt

Producer Quinta do Piloto

**Tasting Notes** 

Collor Topaz color with brown hints

Aroma Aroma of great intensity with citrus notes, quince

marmalade, and dried fruits. Some hints of aged

brandy.

Palate Full-bodied wine, with excellent balance between

sweetness and acidity. Great persistence.

