

Moscatel Graúdo · Colheita Tardia

IGP Setúbal Peninsula · 2020



The 2020 harvest was Sangue Real's first late-harvest Moscatel Graúdo. The vineyards are located next to the Serra da Arrábida Natural Park, about 5 km in a straight line from the Atlantic Ocean — with the Serra da Arrábida between the vineyard and the ocean, slightly reducing the strong maritime influence while allowing optimal ripening conditions.

A wine made exclusively from Moscatel Graúdo, a traditional variety of this region, with a yield of 3 tonnes per hectare. Harvest took place at the end of the second week of November, with grapes at high ripeness and affected by *botrytis cinerea*.

The hand-harvested grapes were crushed and macerated for two days in a vat with automatic punching down at 16°C, followed by gentle pressing and cold static decantation (10°C) for 24 hours. Fermentation proceeded slowly between 12 and 14°C, stopping naturally at 8°C to preserve some of the sugars. Silver medal (17/20) in Paixão pelo Vinho.

TASTING NOTES

Slightly amber colour. Intense nose of very ripe or cooked yellow-fleshed fruits, such as quince or pear. On the palate, a sweet attack ending with a very pleasant acidity.

FOOD PAIRINGS

Enjoy as an aperitif or with cheeses.



TECHNICAL SHEET

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|-----------------------|-----------------------------|---------------------------|
| BRAND | REGION | VOLUME |
| Sangue Real | Setúbal Peninsula | 50 cl |
| VINTAGE | ALCOHOL | BOTTLING |
| 2020 | 14 % vol | July 2021 |
| COLOUR | PH | PRODUCTION |
| Sweet white | 3.62 | 5,200 bottles |
| VARIETY | TOTAL ACIDITY | AWARD |
| Moscatel Graúdo | 6.61 g/L | Paixão pelo Vinho · 17/20 |
| APPELLATION | RESIDUAL SUGAR | OENOLOGY |
| IGP Setúbal Peninsula | 33.3 g/L | Sangue Real Team |
| STYLE | AGEING | |
| Late harvest | 7 months in stainless steel | |