

# Tapada de Favaios Moscatel



VINHOS DE FAVAIOS

BRAND | Tapada de Favaios | REGION | Favaios, Douro

DESIGN. ORIG. | DOC Moscatel do Douro | GROUND Transição / xistoso |

ALTITUDE | entre 450 e 580m |

CASTE | Moscatel Galego Branco 100%



## TECHNICAL INFORMATION

Alc | Vol. 17.01% | Ph | 3.46 | Total Acidity | 4.50gr/L  
Sugar | 129gr/L | Baumé | 5.3



## WINEMAKING AND AGING

Tapada de Favaios is vinified in the traditional way, in maceration intense skin, in order to extract the most of the components aromatics so characteristic of this grape variety. This contact with the films it lasts for 4 days until the moment when the fermentation should be stopped with the addition of brandy wine. This mixture of partially fermented must and brandy then goes through a 2-year aging process gaining balance and complexity until the moment of doing the lot that can be enjoyed by consumers.



## TEST RESULTS

It has a clear and shiny appearance in an appealing topaz color. Marked by the typical aromas of the variety, rich and aromatic. In the test highlights the aromas of the variety, highlighting orange notes crystallized and honey associated with an excellent acidity and intense finish. In flavor it is sweet and velvety, reminiscent of honey, jam and fruit dry.



## CONSERVATION

The bottles must be kept upright as they were closed with Bar Top stopper, in a dry and cool place, and avoiding direct light in excess. This wine is ready to be drunk right after the bottling.



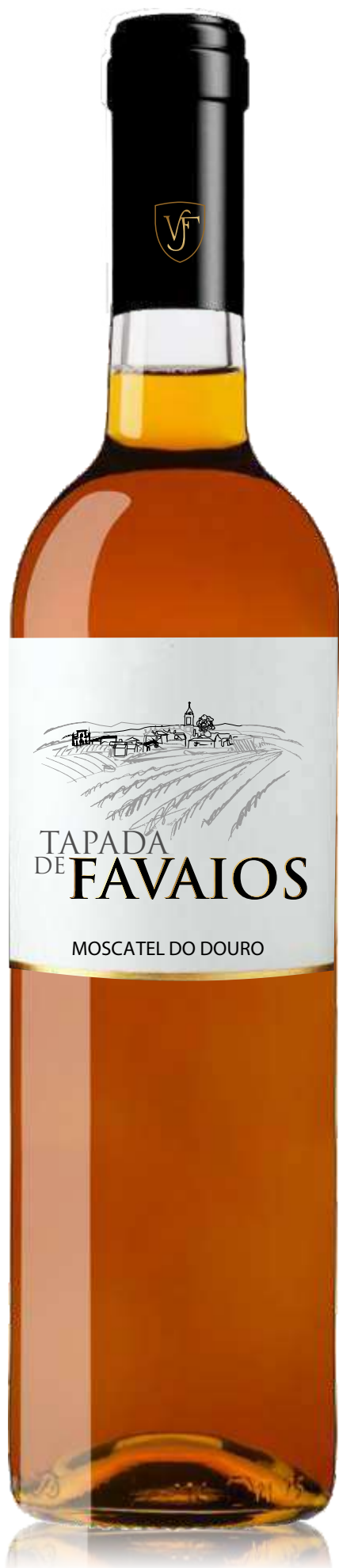
## CONSUMPTION SUGGESTIONS

Served simple and cold, it is an excellent wine to accompany sweet desserts. It should be served cold between 8 and 10°C. It can also be served as an excellent aperitif.

## PACKAGING AND PRESENTATION

Bottle 750ml  
Bordalesa Prestige

BOX de 6 Garrafas



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