

Domingos Soares Franco, winemaker and vice-president, is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. As both Vice-President and senior winemaker of the company Domingos has become a prominent figure in the field of Portuguese winemaking and viticulture. Although all José Maria da Fonseca's wines are of his making, some are particularly special to him. Labelled "Domingos Soares Franco Private Collection".

Domingos Soares Franco created an exquisite dessert wine produced from the Moscatel grape variety in its purple version: the Moscatel Roxo. This grape variety is extremely rare and was even risking extinction; its unique purple colour, aroma and palate makes the distinction from the white Moscatel variety.

Vintage Information

VINTAGE: 2001

GRAPES: Moscatel Roxo (100%)

TYPE OF SOIL: Clay-lime

WINEMAKER: Domingos Soares Franco

VINIFICATION: Fermentation stops by the addition of brandy. There was a skin contact time until

February/March

AGEING: In used oak. No ageing in bottle is necessary, because it does not improve after bottling.

DATE OF BOTTLING: December 2021 **WINE PRODUCTION:** 4 600 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% humidity.

SHELF LIFE: Several years

SERVING SUGGESTIONS: Should be enjoyed at 10° as an aperitif or at 16° as a dessert wine.

ANALYSES: 19% Alcohol | 7,3 g/l as tartaric acid | 3,32 pH | 247 g/l reducing sugars

Tasting Notes

COLOR: Amber

AROMA: Apricot, dried fruits and figs, and toasted almond **PALATE:** Toasted almond, fig raisin, long finish with coffee notes

FINISH: Very long

Reviews

■ **1995 Vintage:** Wine Enthusiast – 94 pts;

■ **2005 Vintage:** Escanções de Portugal – 91 pts

 2004 Vintage: Revista de Vinhos – 17 pts; International Competition "Muscats du Monde 2013" – Silver Medal





CLASSIFICATION:
D.O.C Moscatel Roxo
REGION:
Setúbal Peninsula

