

COLECCÃO PRIVADA
DSF
Domingos Soares Franco

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".

Vintage Information

VINTAGE: 2008

GRAPES: Moscatel de Setúbal (100%)

TYPE OF SOIL: Clay-lime

WINEMAKER: Domingos Soares Franco

VINIFICATION: Fermentation stopped by adding brandy, in this case from Armagnac region.

There was skin contact of 3 months.

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

DATE OF BOTTLING: August 2020

WINE PRODUCTION: 6 400 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: As an aperitif served at 10°C or as a dessert wine serve at 16°C.

ANALYSES: 17,5% Alcohol | 4,8 g/l as tartaric acid | 3,2 pH

Tasting Notes

COLOR: Honey

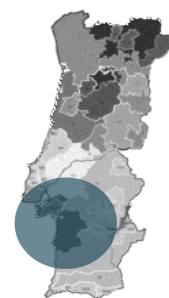
AROMA: Banana, ripe pear and nougat

PALATE: Ripe banana, nuts, pine nuts and almonds wrapped in caramelized sugar

FINISH: Very long

Reviews

- **2008 Vintage:** Wine Enthusiat – 93 pts
- **2002 Vintage:** Robert Parker, The Wine Advocate – 91 pts; Revista de Vinhos – 17,5 pts; Revista Wine – 17 pts
- **2001 Vintage:** Wine Enthusiast, Roger Voss – 92 pts



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