

# TRILOGIA

## HISTORY

Setúbal Moscatel is a rare and precious heritage which the Soares Franco family has developed and consolidated since the establishment of José Maria da Fonseca in 1834. Trilogia is a unique blend of three great vintages chosen by Senior Winemaker Domingos Soares Franco: 1900, 1934 and 1965. Trilogia is limited to 2400 bottles. Enjoy the wine on a special occasion in good company.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setúbal Moscatel. With over 650 hectares of land under vine in our main wine regions: Douro, Alentejo and Terras do Sado, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

## THE WINEMAKER

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. He studied in Davis, California, and started working at José Maria da Fonseca in the 1980s. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".

1900, 1934, 1965



## VINTAGE INFORMATION

**Classification:** D.O.C. Moscatel de Setúbal

**Region:** Península de Setúbal

**Grape varieties:** Moscatel de Setúbal

**Type of soil:** Clay-Lime

**Wine production:** 1200 litres

### Tasting notes:

**Colour:** Dark amber

**Aroma:** Dry fruits (almonds, hazelnuts and nuts) and honey

**Palate:** Rich and sweet

**Finish:** Very long

**Vinification:** Following century-old tradition at José Maria da Fonseca, fermentation is halted with the addition of brandy when the residual sugar is 90g/l and alcohol 18%. It has a skin contact time of five months. These skins are pressed in March and the pressed wine is added to the free run wine.

**Ageing:** In old oak casks until bottled.

### Analyses:

**Alcohol** - 18,2 %

**Total Acidity** – 6,0 gr/l as tartaric acid

**pH** – 3.43

**Residual Sugar** – 185 g/l

**Serving suggestions:** Trilogia should be enjoyed with a good cigar. If you prefer, serve it at 16°C with chocolate cake.

**Storage:** The bottles should be stored at a temperature of 12°C and 60% of humidity.

**Shelf life:** These wines are subjected in their aging, a natural oxidation process. Thus, there is no progress after bottling. If the bottle storage after open is done correctly, this wine will remain the same for many years.

## Setúbal Moscatel

The combination of three great vintages of the 20th Century: 1900, 1934, 1965.

JOSÉ MARIA  DA FONSECA