

COLEÇÃO 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".

Continuing with the enthusiasm and passion which Domingos Soares Franco has developed his winemaking experiences, we present you the Private Collection Domingos Soares Franco Moscatel de Setúbal. This Moscatel was fortified with Cognac, which makes this wine unique in terms of complexity and structure.

Vintage Information

VINTAGE: 1999

GRAPES: Moscatel de Setúbal (100%)

TYPE OF SOIL: Clay-lime

WINEMAKER: Domingo Soares Franco

VINIFICATION: Fermentation stopped with Cognac.

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

DATE OF BOTTLING: December 2021

WINE PRODUCTION: 2 100 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 | 7,2 g/l as tartaric acid | 3,59 pH | 181 g/l reducing sugars

Tasting Notes

COLOR: Amber

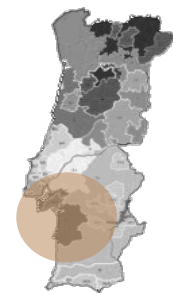
AROMA: Very elegant with notes of dried fruits and very characteristic Cognac presence

PALATE: An explosion of sensations where dried figs with walnuts and toasted hazelnut predominate. Wine with a unique persistence and intensity in the mouth.

FINISH: Very long

Reviews

- **2001 Vintage:** Wine Enthusiast – 93 pts
- **1998 Vintage:** Robert Parker, The Wine Advocate – 91 pts



CLASSIFICATION:

D.O.C Moscatel de Setúbal

REGION:

Setúbal Peninsula