



## Pasmados 2014

This collaboration with José Maria da Fonseca was one of the last missing links in The Portugal Collection. We had been big fans of the Moscatel sweet wines produced by this family business established since 1849 for many years and when the opportunity to work together was finally offered, the deal was quickly concluded. This wine comes from the Pasmados estate, located at the foot of the Arrábida mountain in the Setúbal peninsula, five kilometres west of Azeitão and has 18 hectares of vines on clay-limestone. The nose develops fruity notes of apple, pear and apricot as well as a spicy touch. In spite of a marked robe, the mouth keeps a lot of freshness brought by a nice acidity, as well as fruity aromas present on the nose and a long finish.

Producer	-
Region	Setubal
Volume	75.0 cl.
Grape Variety	50% Viosinho, 30% Arinto, 20% Viognier
Drinking window	2025-2026
Alc.	13.0%
Vinificatie	Fermentation in French oak barrels at 18°C.
Rijping	Aged in 2nd year French oak barrels with stirring for about three months. After bottling, the wine is kept in cellars for 2 years before being marketed.

14.16 €