

# SECRET SPOT

*Hand crafted wines from the Douro Valley*

## SECRET SPOT KING MOSCATEL DO DOURO VERY OLD



### Profile

Amber, complex, powerful and with an endless finish.

### Vintage

The first Douro Moscatel to have this age designation. The wine is a blend of several batches of moscatel, all of them from Quinta da Faisca, which have been aged in used wood casks. The youngest of these was 73 years old.

### Soil Geology:

Schist soil, loose clay structure, with granite outcrops.

### Age of Vines

Absence of records to determine it with exactitude.

### Grape Variety:

Moscatel Galego Branco

### Vinification

Manual harvest. Fermentation of grapes in granite "lagares" with foot crushing. Dehydration of skins for a wine spirit maceration. Post-fermentative maceration of the grapes along with the wine spirit. Pressing and subsequent ageing in seasoned wood casks.

### Ageing

The various batches are aged in seasoned wood casks of various sizes until the batch is blended, for at least 73 years. After the blending, it took another 22 years until bottling.

### Bottling

Limited and numbered edition of 120 bottles of 500ml.

### PRODUCT CHARACTERISTICS

Alcohol: 19,6% vol.

Total Acidity: 6,76 g/lit

pH: 3,54

Total Sugars: 202 g/lit

SO2 Total: 126 mg/lit

Baumé: 8,6

### Oenologist's Notes by Hugo Linton:

Colour: Deep chestnut with greenish hues

Aroma: Very complex of a fruit variety such as walnuts, almonds, hazelnuts, figs and candied orange.

Palate: Rich, very velvety with perfect acidity. Endless finish.

### Ideal date of consumption

Once opened, this nectar should be enjoyed over a period of 30 days.