

Adega de Favaios



REGION

Favaios, Douro

ALTITUDE

Between 450 and 580 metres

SOIL

Transitional / Granitic Schistose

CLASSIFICATION

DOC Moscatel do Douro

ALCOHOL CONTENT (°)

17,0%alc./vol.

ANALYTICAL DATA

GRAPES

Moscatel Galego (100%)

WINEMAKING AND AGING

Favaios Clássico is the youngest Moscatel that Adega de Favaios sells, but it is also one of our oldest, being produced and sold practically since the foundation of the company. Traditionally vinified, with intense skin maceration, in order to extract the maximum characteristic aromatic components of this grape variety. This contact with the skins lasts for 3 or 4 days until fermentation is stopped with the addition of wine spirits. This mixture of partially fermented must and spirits goes through a 3 year ageing process, gaining balance and complexity until it is made into the final blend for consumption.

TEST RESULTS

It has a clear and bright appearance with an appealing golden colour. Favaios has all the extremely rich and aromatic notes that are emblematic of the muscat grape variety. On tasting, the aromas of this grape variety stand out, with floral notes, citrus fruits such as orange, tangerine and lime, as well as hints of honey and caramel. The taste is quite sweet and velvety, reminiscent of honey and fruit jams.

OENOLOGISTS

Miguel Ferreira

