

MOSCATEL



BASIC DATA

Denomination of Origin: D.O. Jerez-Xérès-Sherry Grape Variety: Moscatel

TECHNICAL CHARACTERISTICS

Alcohol Content: 19.0 +/- 0.5%vol **Sugar:** 200 +/- 5 g/l **PH**: 3.8 +/- 0.1 Total Acidity: 4 +/- 0.5 g/l tartaric acid Sulphites: less than 50 mg/l

VINEYARDS AND HARVEST

Vineyards: Gibalbín and Santa Lucia in Jerez Superior

Number of Hectares: 400 Vineyard Age: 10 years Yield: 9,000 kg/hectare. Pruning: Double cordon

Soil Type: A white, chalky soil known as Albariza Specific Microclimate: Vineyards located inland on a site that promotes the proper

ripening of the grape's.

VINIFICATION

Tanks: Stainless steel Temperature: 12°

Time: A matter of hours before being fortified

with alcohol. Yeast: Indigenous

AGEING

Type: Oxidative

Time: 5 years of oxidative ageing

Cellars: Mil Pesetas. Total Casks: 31 casks; 2 criaderas given over

to oxidative ageing.

Type of Cask: Traditional Jerez bota made

from american oak

Description Process: When the Moscatel must has reached a certain degree of extended maturation, it is fortified with wine-based distilled spirit to bring the alcohol content up to 19%. Once clean and stable it passes to the criaderas where it is left to mature through the process of oxidative ageing. This is achieved through the oxidation of the wine whilst in barrel and racking within each tier of the criadera. This traditional system is characterised by the carefully orchestrated movement of wine between the soleras and criaderas within each cellar. With this particular wine, the ageing process lasts for a period of 5 years.

TASTING NOTE

Mahogany colour and aromas reminiscent of Moscatel grapes, dried apricots, honey and dried fruits. Sweet and smooth on the palate. The long finish leaves a lingering aroma of Moscatel.

EVOLUTION AND STORAGE

Once bottled, mature wines that have undergone oxidative ageing can retain perfect organaleptic conditions for years. Wine should be stored away from the light, at a temperature of between 15°C and 18°C. They should be kept away from smoke, strong smells and vibrations.

FORMAT

37.5 d. bottles in boxes of 6.

AWARDS:

Peñin 2022 Guide - 90 points Semana Vitivinícola 2020 Guide - 93 points Peñín 2021 Guide - 90 points

