



## MOSCATEL LAURA



### 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 Lucía 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 grapes.

### 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 organoleptic 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 cl. bottles in boxes of 12.

### AWARDS:

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



# BARBADILLO

DESDE 1821