

RAICES

MOSCATELL 2018

THE COLLECTION OF SPANISH GRAPE VARIETIES

This grape variety is said to originate from Asia Minor or Greece. It is widespread throughout the Spanish regions of Valencia, Malaga, Alicante and the Canary Islands, which have made it famous. Traditionally, it is made to be sweet but can also be found as a mistelle, young wine (Alicante, Navarre, Valencia) or aged (Malaga, Jerez). Increasingly produced in a dry version, it can also be found in a sparkling version. It is also available in a petits grains version using small grapes. Generally produced along the coast, it likes warm climates. 12.000 Ha planted in Spain.



TECHNICAL INFORMATION

Harvest time: Last week of September

Classification: Campo de Borja DO

Origin of the grapes: Campo de Borja

Grape Variety: Moscatell

Vinification : Cold maceration for 2 days. Fermentation at 16° for three weeks.

Barrel ageing: No

Winemaker: Ruben Magallanes

TASTING NOTES

Bright golden colour revealing slightly emerald highlights. The nose is marked by notes of exotic fruit (mango, lychee, melon) and apricot. The intense palate is fresh with a slight hint of CO₂. Mid-palate, a botanical edge with fruit (gooseberry, muscat grape). The finish is typical and honest, perfectly reflecting the intended character.

PAIRING

Pleasant as an aperitif with tapas, asparagus, or even with fruit salad, strawberries in season, fresh or rolled cheeses with herbs, soft cheeses such as affinois or Pougne cendré and Indian dishes.

SERVING TEMPERATURE: 9-11°C

ANALYSE

Alcohol: 13,00% vol

pH: 3,54

Total Acidity: 5,06 g/l

Residual Sugar: g/l

SO₂ Total: 89 mg/l