



PEPE MENDOZA  
*Casa Agrícola*

# Pequeñas Producciones

## MOSCATEL ORIGEN

**Moscatel de Alejandría 2019**

Tierras de la Marina: Finca de Abargues y Toll del Goss



## Moscatel Origen

2019

### Moscatel de Alejandría

Tierras de la Marina:  
Finca de Abargues y Toll del Goss

Sweet White Wine  
Moscatel de Alejandría 100%  
Alicante Marina Alta



### The Wine And The Vineyard

This wine was inside my head for 20 years and now it's a reality. Wine made with four hands in collaboration with Óscar Mestre, or as we like to say: 4 hands, 2 hearts, 1 vision. With our native Moscatel variety we have prepared different wines using different techniques aged in different barrels of various volumes. Why? Because with one single style, the wine was left with little complexity and little character. In this way it is bigger and with more aromatic layers. This wine is the union of several wines that are raisined in the plant and others in raisin reeds, aged in French oak barrels and old casks that contained amontillado soleras, fermented with native yeasts and without added alcohol.

Vineyards: Finca de Abargues and Toll de Goss, La Marina Alta  
Vineyard size: 1.8 and 0.7 hectares.  
Age: 45 and 70 years.  
Traditional four wind pruning.  
Irrigation: Strictly dry.  
Cultivation: Non-certified organic  
Soils: Ferrous sandy-clayey soil.

### Growing Season

A cool vintage, with a rainy spring and summer with cool nights where we had a lot of rain during the harvest.

### Harvest

The part that was raisined in mats was picked in the first week. the part that was raisined in the vines was picked in the last week of September.

Very good sanitary status after several selections in the plant.

### Vinification

The musts were collected and fermented with indigenous yeasts from the vineyard. We do not inoculate yeast. The part of the grape that comes from the raisin ferments in French oak barrels and the part of the grape that comes from raisining in the plant ferments in old casks that had amontillado.

Yeasts: indigenous yeasts typical of the vineyard.

Press: Bucher Pneumatics.

### Ageing

Allier French oak barrels and amontillado casks.  
Closure: Natural

### Technical Info

ABV (alc by volume): 14%  
Residual sugar: 180 gr/L  
TA (total acidity): 8,5 gr/L  
pH: 3,3  
SO<sub>2</sub>: 137 mgr/L

### Tasting Notes

Precious notes of pine, eucalyptus, cypress, cypress balls, rosemary, mint, orange blossom honey, orange peel, vineyard peach and orange tree honey.

### Food Matching

A wine with the soul of this one, with its body and acidity, pairs wonderfully with practically any type of dish: Cakes, tarts, pasta and also savory dishes such as micuit, cured and powerful cheese. Its great versatility will provide us with immense moments of gastronomic pleasure.

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Sweet Oak Barreled Wine

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