



# PUREZA

**Moscatel de la Marina, Ánfora 2022**

Tierras de la Marina, Benimei - Pla de Lliber

## Pureza 2022

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Dry White Amphora Wine  
Moscatel, Muscat of Alexandria 100%  
D.O. Alicante Marina Alta



### Vineyard

A wine of great origin, strength and purity recalling the old 'Brisats' whites made in our area, currently known as skin contact or orange wines. Location: Benimej, Pla de Lliber Elevation: 300 meters Vineyard Size: 2 hectares Plant density: 1300 plants per ha Yields: 2500 kgs per ha Age of vines: planted in 1943 Clonal selections: Clon Glos Trellising: Traditional goblet Irrigation: Dry farming Farming: Uncertified organic Soil: Ferrous clay soils with calcareous stones.

### Growing season

A very balanced vintage with a fresh spring, which was offset by a strong summer and a dry and powerful harvest. The sanitary state was excellent for an early harvest before the rainy season, which is usual in September.

### Harvest

Grapes are collected early September with perfect balance in sugars, PH and acidity...grapes of high photosynthetic and aromatic load, collected in 10kg crates. Ripeness at harvest: 12,5%. Density: 1090. Fruit condition: perfect sanitary, no botrytis-affected fruit, no dehydration. Date: September 2021

### Winemaking

Artisan style, contact with must and skins fermenting with their own indigenous yeasts, no acidity correction, no settling, no enzymes. Macerations: 2-3 times a day with small massages. Fermentation vessel: Amphorae by Juan Padilla of 220, 250 and 350L Yeast type: Native, all our wines fermented with indigenous yeast. Primary fermentation: 8-10 days. Pressing: Whole cluster grapes Press type: Pneumatic press Bucher. Lees contact: No batonnage

### Aging

Same as fermenting vessel, the clay amphora by artisan ceramist Juan Padilla. Amphora sizes: 220-250-350 Liters Time in Amphora: 6 months SO2: 81mgr/l Closure type: Amorin Xpür

### Technical Data

BV (alcohol by volume): 13% Residual sugar: 1,2 gr/L TA (total acidity): 5,52 gr/L pH: 3,33

### Tasting notes

A finer and delicate vintage. Freshly cut roses, jasmine and orange blossom. The wine in the mouth is broad and large with beautiful acidity that gives it verticality with saline notes that transport us to the coastal sea, nearby and present.

### Food and wine pairing suggestions

Incredible pairing with soft cheese, excellent with Mediterranean fish, red tuna, seafood, vegetable paellas, seafood paellas, baked white meat.