

MOSCATEL VDN BOTA AMONT. 2022

Naturally Sweet White Wine

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Moscatel 100%
Alicante



The Wine And The Vineyard

Wine of great origin and strength. Moscatel Abargues, Pla de Llíber. Elevation: 25 meters. Size: 1.5 hectares. Planting density: 1,100 vines per hectare. Yields: 1,500 kg per hectare. Age: 60 years. Clonal selection: Gos clones. Training: Traditional low bush vines (vaso) opened to the four winds, and trellised vines. Cultivation: Organic, not certified. Soils: Sandy-clay-ferrous.

Growing Season

A fantastic vintage with character and strength. A dry summer and a harvest without rain..

Harvest

Moscatel harvested in the first week of September 2022, picked into 10 kg crates. Harvest ripeness: 14.5%. Density: 1110. Health status: Perfect — no botrytis, no dehydration.

Vinification

Fermentation takes place in small stainless-steel tanks. The must is naturally clarified by cold settling, and fermentation proceeds with native yeasts. Once blended, the wine is refined in 400-L barrels from Montilla/Córdoba. Yeasts: Indigenous yeasts from the vineyard. Press: Bucher pneumatic press.

Ageing

Ageing: 20 months in 400-L barrels, always kept topped up. Closure: Natural.

Técnical Info

ABV (alc per volume): 13,5%
Residual sugar: 27 gr/L
TA (total acidity): 7,03 gr/L
pH: 3,3
SO₂: 89 mgr/L

Tasting Notes

An original wine that reveals a Mediterranean full of cypress, cypress cone, curry, cardamom, and spearmint. Beautiful balance between sugar and acidity.

Food Pairing

A wine that pairs well with cheeses, Asian cuisine, or simply works perfectly as an aperitif.