



FINCA ANTIGUA

Finca Antigua Moscatel 2022 Naturalmente Dulce



VINEYARD: La Cueva

VARIETY: Moscatel Morisco

D.O.: La Mancha

CATEGORY: Traditional. Organic

ALCOHOL DEGREE: 13% Vol.

TOTAL ACIDITY: 5,4 g/L. Tartaric

HARVEST DATE: 4th week of August. Manual

BOTTLING DATE: January 2023

VINIFICATION: Grapes naturally sun-dried on mats until the sugar level reaches above 300g/L. Posterior fermentation in stainless-steel vats, stopping the fermentation naturally, getting a residual sugar of 150 g/l.

VINTAGE REPORT

The harvest began in Finca Antigua on August 16th, with the white varieties, and went on until October 6th. The efficiency has been 40% lower than expected due to the drought and the extreme heat this year. But the quality of the wines will be at the same level that the estate maintains since its beginning with high layers of color, structure, and perfect phenolic maturation.

TASTING NOTES

Colour:

Lemon-yellow with emerald-green glints, clean, bright and with very glyceric tears. Its density can be seen in the glass.

Nose:

Very complex in a stop glass. Highly intense aromas of the moscatel variety. Aromas of fruits like peach and apricot, of white flowers such as jasmine, fennel flower and of the hemp plant, and spices of anise and nutmeg.

Palate:

Velvety and silky when entering the mouth, with an unravelling, sweet body. The acidity, unusual for a sweet wine, lends freshness and energy which compensates fantastically for the sweetness of the wine. Very long and pleasant finish with a great freshness.

Food Pairing:

Especially with desserts and all types of fruit, although combines well with foie, aged cheeses and other appetisers of nuts and dried fruits. It can also be served as a dessert by itself.



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