



FINCA ANTIGUA

# Finca Antigua Moscatel 2023 Naturalmente Dulce



**VINEYARD:** La Cueva

**VARIETY:** Moscatel Morisco

**D.O.:** La Mancha

**CATEGORY:** Traditional. Organic

**ALCOHOL DEGREE:** 13% Vol.

**TOTAL ACIDITY:** 5,5 g/L. Tartaric

**HARVEST DATE:** 4<sup>th</sup> week of August. Manual

**BOTTLING DATE:** January 2024

**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 September 30th. The efficiency has been 50% lower than expected due to the drought and the 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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