

Naturalmente Dulce

DO La Mancha



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: Moscatel Morisco

Category: Traditional. Organic

Alcohol degree: 13% Vol.

Total acidity: 5.9 g/l tartaric acid

Harvest date: 3rd week of August. Manual Harvest.

Bottling date: January 2025

Vinification: Grapes are naturally sun-dried on mats until the sugar level reaches more than 300g/l. Subsequent fermentation in stainless steel tanks, stopping fermentation naturally, achieving a residual sugar of 150 g/l.



VINEYARD

La Cueva

Sweet wine made from sun-dried grapes on mats




VINTAGE REPORT

The 2024 vintage at Finca Antigua was one of the longest in recent memory due to this year's weather conditions. It has presented logistical challenges that we have been able to overcome well, and for us it will be a good harvest. It promises well-structured wines, with great intensity of colour in the reds and freshness and fruity aromas in the whites, standing out as a balanced vintage.

TAUSTING NOTES




 **Colour:** Lemon yellow with golden glints, clean, bright and very glyceric legs. Density can be appreciated in the glass.



Nose: Very complex in still glass. High aromatic intensity with varietal notes of Muscat. Reminiscences of stone fruits such as peach and apricot and white flowers such as jasmine and fennel flower and hemp plant; spices such as aniseed, fennel and nutmeg.



 **Palate:** Velvety and silky on the palate, developing a sweet volume. The acidity, unusual for a sweet wine, brings freshness and nerve and compensates fantastically for the sweetness of the wine. Very long and tasty finish with great freshness.



Food Pairing: Especially desserts and fruits of all kinds, although it can also accompany duck foie gras, cured cheeses and other nut-based snacks. Can be served as a dessert in its own right.

