

Topico Moscatel



WINERY:

Bodegas La Remediadora

APPELLATION OF ORIGIN:

La Mancha

VINTAGE:

2021

GRAPE VARIETY:

100% Moscatel

ALCOHOL:

11%

WINEMAKING:

We select our best Moscatel of Grano Menudo grapes of our oldest vineyard to make our smooth, long and aromatic sweet white wine. Our oenologist has made this fabulous white wine with 100% moscatel of Grano Menudo grapes. We pick up the moscatel grapes during the night to keep them in between 8-10°C and only use the first press. The maceration is done at 10°C for 36 hours to extract all its aromas and avoid the oxidation of the juice. Fermentation is done in stainless steel vats at 16°C during 24 days, after that, the wine is filtered and cold stabilized before bottling.

TASTING NOTES:

Great, complex, really powerful and fresh aromas, toasted hints, raisins of the Grano Menudo muscat grape variety. On the palate, it is silky, good balanced and very fresh taste that favours its fruitscent, which extends in a cheerful and long after-taste.

Case: 12 x 750ml bottles

UPC: 8 99939 00264 9