

## MÓN Moscatel

An exclusive expression of a special terroir in the Marina Alta.

### VINTAGE 2022

Con un invierno favorable y una primavera con presencia de agua, esta añada se caracteriza por un excesivo calor de los meses de verano, provocando una maduración complicada de la uva y una disminución en la producción pero resultando en una materia prima de excelente calidad.



### REGION

D.O.P. Alicante

### VITICULTURE

100% Moscatel in goblet vines of 60 years old from our Abiar Alta estate in the municipality of Teulada (Alicante), on a marl soil with limestone and a yield of approximately 2 kg per vine. Organic and biodynamic viticulture. Grapes were harvested by hand at 6:00 a.m. on September 15.

### WINMAKING

After a second selection of the grapes in the winery, the bunches were destemmed and placed by gravity in a stainless steel tank where carbonic snow was added and remained in contact with the skins for 24 hours at a very low temperature.

After fermentation, the wine is racked together with its fine lees to a stainless steel tank where it is "bâtonnaged" every 3 days. This wine was bottled in February.

### TASTING NOTES

- Color: Pale yellow with golden notes.
- Nose: Predominance of fresh varietal aromas with notes of jasmine, litchis and Mediterranean plants.
- Palate: Balanced acidity and unctuous sensations due to aging on lees. It stands out for its dry and sophisticated profile. This is a wine with body, persistence and mineral finish.

### ANALYSIS

