

# MÓN MOSCATEL

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



## VINTAGE 2022

With a favorable winter and a spring with the presence of rains, this vintage is characterized by excessive heat in the summer months, causing complicated ripening of the grapes and a decrease in production, but resulting in an excellent quality raw material.

## REGION

D.O.P. Alicante (Spain)

## VITICULTURE

100% **Moscatel** from the vineyard in a 60-year-old glass from our Abiar Alta estate in the municipality of Teulada (Alicante), on a loam soil with limestone and a yield of approximately 2 kg per vine. Organic and biodynamic viticulture. The grapes were picked by hand at 6 am on September 15th.

## VINIFICATION

After a second selection of the grapes in the winery, the bunches were destemmed and introduced by gravity into a stainless steel tank where dry ice was added and remained in contact with the skin 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 "bâtonnage" is carried out every 3 days. This wine was bottled the third week of January 2023.

## TASTING NOTES

- **Color:** Pale yellow with golden notes.
- **Nose:** Predominance of fresh varietal aromas with notes of jasmine and Mediterranean plants.
- **Mouth:** Balanced acidity and smooth sensations due to aging on lees. This is a wine with body, persistence and a mineral finish.

## ANALYSIS

- Alcoholic degree: 12.5% Vol.
- Contains sulfites.