

Moscatel La Villa Real 2016



Making:

We select our best Moscatel of Grano Menudo grapes of own 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 take of them the best juice to make our taste white wine. The maceration is done at 10°C for 36 hours to extract all its aromas and doesn't let the oxidation of the juice of grape. After, we make a light pressing to take the final juice's grape than after it will do the fermentation in stain steel vats with automatic controlled at 16°C during 24 days, finally the wine is filter and cold stabilized before bottling. Simply, We make this special sweet wine with all our love and knowledge to enjoy an excellent and modern sweet wine from Spain.

Matching:

Tasting between 5-8°C. Our Sweet Moscatel La Villa Real wine is perfect to enjoy with all the dessert meals as you like as chocolate, cakes, sweet and spicy meals. Please, try this great wine with a good New York Cheese Cake of USA or maybe a delicious chocolate of Belgium. Simply enjoying our Sweet Moscatel Wine with your favorite dessert to increase your enjoying of meal.

Tasting Notes:

Colour: light golden yellow colored.

Aroma: Great, complex, really powerful and fresh aromas, toasted hints, raisins of the Grano Menudo muscat variety.

Taste: On the palate is silky, good balanced and very fresh taste that favours its frutescent, which extends in a cheerful and long after-taste. Some hints of ripe grapes are appreciated, which increase the variety of aromas both on the nose and in the mouth.

Awards:

Moscatel La Villa Real 2009

Gold Medal at Concours Mondial de Mónaco 2010

First position in white wines. Regulatory Council La Mancha 2010

Moscstel Tópico 2011:

Bronze Medal at International Wine Guide 2012.