

A SEÑORÍO DE ANDIÓN



Name

SEÑORÍO DE ANDIÓN MOSCATEL

Type of Wine

Moscatel Late Harvest

Grape Varieties

Moscatel grape (small grain muscat)

Vinification

The grapes remain on the vine until they achieve their over-ripening. Harvesting is performed manually, in small crates when the grapes reach between 23 and 25° BE, which endows them with the required degree of alcohol and sweetness in the fermentation process, without any other additions. The mean yield for winemaking is very low, around 1.250 kg/hectare. Alcoholic fermentation: the naturally obtained racked must with finer lees is transferred to new French oak barrels for alcoholic fermentation to take place. In the first few months. Several battonages are carried out.

Ageing

The barrelled wine is racked and then remains in the barrel the period that our oenologists have judged as optimum to then proceed to its bottling and the start of the long life of this wine.

Tasting Notes

Intense, bright golden colour that treasures highly complex aromas of sugared dried fruit, caramel and honey. Rich, powerful and oily it reveals an extraordinary balance between alcohol and sweetness from the overripened grape itself.