

TECHNICAL SHEET		 <i>Pago de Cirsus</i> B O D E G A	
 MOSCATEL			
TECHNICAL DATA			
 MOSCATEL GRANO MENUDO  15 % Vol.  24 months FRENCH OAK BARRELS  D.O.P. Bolandín VINO DE PAGO		SWEET WINE HARVEST PERIOD: First to second week of November. HARVEST: Manual, in 15 kg harvest boxes, by plot and variety. VINIFICATION & AGEING: Cold stabilisation at 5°C for 24 hours. Manual sorting on the selection table. Fermentation in oak barrels, followed by 24 months ageing in barrel.	
TASTING NOTES			
Late Harvest Muscat. Naturally dried on the vine. Deep gold. Aromas of ripe tropical fruits, candied fruits, dried apricot and honey. Elegant and characterful, with hints of brioche, fig, orange blossom, acacia honey and spice. Intense, balanced and smooth on the palate, with vibrant acidity and a long finish, accompanied by subtle notes of toasted oak and crème brûlée.			
VINEYARD		BOTTLE FORMATS	
Grown on our own Finca Bolandín, a 150 hectare estate in the municipality of Ablitas, southern Navarra, at 395 m.a.s.l.		0,375 L.	
100% estate-grown grapes. Vinification and bottling carried out entirely within the denomination. Vineyard and winery on the same estate.			
RECOGNITIONS	93 puntos Guía Peñín		
	94 puntos Guía Gourmets		
	MEJOR VINO Cofradía del Vino de Navarra		
	90 puntos Tim Atkin		