

TECHNICAL SHEET



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

Grown on our own Finca Bolandín, a
150 hectare estate in the municipality of
Ablitas, southern Navarra, at 395 m.a.s.l.

BOTTLE FORMATS

0,375 L.

100% estate-grown grapes. Vinification
and bottling carried out entirely within the
denomination. Vineyard and winery on the
same estate.

RECOGNITIONS

MEJOR VINO Cofradía del Vino de Navarra

93 puntos Guía Peñín

94 puntos Guía Gourmets