



**MOSCATEL**  
VENDIMIA TARDÍA

## TECHNIQUE:

	MoscateL grano menudo
	15 % vol.
 servicio	11° a 13° C.
	DOP Bolandin VINO DE PAGO
	24 month French Oak

**Harvest Season:** Between the first and second week of November.

**Harvest:** Manual in 15 kg crates.

**Winemaking and Aging:** Cold maceration at 5°C in a refrigerated chamber for 24 hours. Manual selection on sorting table. Partial fermentation in oak barrels followed by aging for 24 months in new French oak barrels.

## TASTING NOTE:

**Appearance:** Saturated gold color.

**Nose:** Notes of ripe tropical fruits, candied fruits, dried apricots, and honey. Elegant, strong character, hints of pastry and figs, aromas of orange blossom, acacia honey, and spices.

**Palate:** Intense, balanced, and smooth. Lively acidity and long finish, with subtle touches of toasted oak and crème brûlée.

**Pairing:** Strong and spicy cheeses. Ideal for appetizers with foie gras or very spicy oriental dishes. Excellent with pastries.



SWEET WINE