

# Finca Antigua Moscatel

## 2018 Naturalmente Dulce



**VINEYARD:** La Cueva

**VARIETY:** Moscatel Morisco

**D.O.:** La Mancha

**CATEGORY:** Traditional

**ALCOHOL DEGREE:** 13% Vol.

**TOTAL ACIDITY:** 6,3 g/L. Tartaric

**HARVEST DATE:** 1<sup>st</sup> week of September Manual

**BOTTLING DATE:** February 2019

**VINIFICATION:** Grapes naturally sun-dried on mats until the sugar level reaches above 300g/L. Posterior fermentation in stainless-steel vats, stopping the fermentation naturally, getting a residual sugar of 155 g/l.

### VINTAGE REPORT

A dizzying year, after an extremely dry autumn and winter, the rains arrived by the end of it, and continued strongly during the spring until they reached a sufficient quantity, the usual for a full year and highly expected after 5 consecutive years of strong drought. An unbeatable summer, with all the nights cool and without significant heat waves, made us anticipate a "textbook" 2018 vintage, from which we expected a "mythical vintage". But finally in Finca Antigua, that great vintage will remain only in the quality part because, unfortunately, we were affected by a strong and unusual hail that significantly reduced the production. But being positive, this will result in wines of excellent concentration and character.

### TASTING NOTES

**Colour:**

Lemon-yellow with emerald-green glints, clean, bright and with very glyceric tears. It's density can be seen in the glass.

**Nose:**

Very complex in a still glass. Highly intense aromas of the moscatel variety. Aromas of fruits like peach and apricot, of white flowers such as jasmine, fennel flower and of the hemp plant, and spices of anise and nutmeg.

**Palate:**

Velvet and silk as it enters the mouth, with an unravelling, sweet body. The acidity, unusual for a sweet wine, lends freshness and energy which compensates fantastically for the sweetness of the wine. Very long and pleasant finish with a great freshness.

**Food Pairing:**

Especially with desserts and all types of fruit, although combines well with foie, aged cheeses and other appetisers of nuts and dried fruits. Can also be served as a dessert by itself.



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