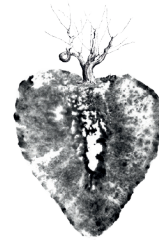




## ANALYTICS

- Alc/vol: 12.5%.
- Total acidity: 6.2 g/l
- Total sulfur: 88 mg/L
- Sugar 3g/L
- Serving temperature: 9°C



blanc moscatell sec

# LES FRESES

DE JESÚS POBRE 2021

## VITICULTURE

100% Muscat of Alexandria (different clones, rootstocks and subvarieties). and subvarieties) planted in double trellis on clay soils, with an average production on clay soils, with an average production per hectare of 4000 kg/ha. 4000 kg/ha. This 15 year old vineyard of 6 ha receives only natural amendments and, in addition to dry pruning, continuous green pruning. The grapes are harvested by hand in 12kg boxes of 12kg with selection table and destemming the first week of August.

## WINEMAKING AND AGING

After a 24-hour maceration, fermentation begins with our own yeasts. 5 days prior to harvesting and we keep it at a controlled temperature controlled at 15°C in stainless steel 15°C in stainless steel tanks. After four rackings of lees over 8 months, we bottle in March, with a light filtration and a low level of sulfites.

## TASTING NOTES

The visual appearance is light straw yellow, bright and with green reflections typical of muscatel and on the nose it is a muscatel full of fresh flowers, jasmine, orange blossom, chamomile, rose and talcum powder. On the palate, totally dry, pleasant, citrusy with lemongrass, it has a creamy petal and a and its aftertaste is long on the palate, with fennel, ginger and white pepper on the palate, saline and a touch of grapefruit.

DOP Alicante, Jesús Pobre  
Dénia, La Marina Alta, España