

blanc moscatell sec
LES FRESES
DE JESÚS POBRE 2019



THE PROJECT

A single vineyard of 8.5 ha in Dénia, inside the Natural Park of the Montgó, La Marina Alta, Alicante, a privileged place at sea level. A single objective, return the dignity to the muscat variety.

In an old strawberry plantation that we reconverted in 2009, it offers us clay plots, limestone lands and sea sand, an expression of our terroir, where muscat thrives, something that the Iberians of the Alt of Benimaquia already knew when in the 7th century .VII bC They established their town and built the winery dated as the oldest in Europe.

We want to “tell” through our wines, the greatness of the variety, not only for liquor or dessert wines, but also for beautiful dry whites because of its aromatic and taste potential.

VARIETALS AND ELABORATION

100% Muscat of Alexandria (different clones, feet and sub-varieties) planted on a double guyot trellis with an average production per hectare of 3,500 kg / ha. We harvest manually in 12kg boxes with selection and destemming table. We made the harvest between August 15 and September 29, plot by plot according to its optimal maturation moment.

Start the fermentation with its own yeasts of Cuba 5 days prior to harvest and keep it at a controlled temperature of 14°C in stainless steel tanks.

BREEDING

3 months on fine lees in its first batch of 2300 bottles, bottled on November 18. 4 months in Second batch bottled on January 29, 2020 of the rest up to a total of 22666 bottles of 0.75l.

TASTING NOTE

In visual it is pale lemon, bright and with a hint of green typical of muscat and on the nose it is a muscat full of fresh flowers, jasmine, orange blossom, chamomile, rose and talcum powder. On the palate, pleasant, citric with lemongrass, it has fleshy petals and sour fruit and its aftertaste is long in the mouth, fennel, ginger and white pepper, saline and grapefruit touch.

ANALYTICS

alc / vol: 12.5%
Total acidity: 4.88 g / l
total sulphurous: <72 mg / L
operating temperature: 9°C