



Floralis Moscatel Oro



Grape varieties: Muscat de Alejandría

Date grapes picked:

Muscat de alejandría: 8 September



Winemaking:

Number of days of skin contact: 6 hours

Type of fermentation: no fermentation.

Number of days of fermentation: none

Fermentation temperature: none

Ageing: 1 year in stainless steel tanks.

Length of bottle aging before release: 2-4 months

Bottling month: February 2013



Technical data:

Alcohol level: 15%

pH: 3.82

Total acidity: 2.9 g/L (tartaric)

Residual sugar: 177.5 g/L



Available formats:

50 cl.



Tasting notes:

this sweet wine is made from one of the Mediterranean's most classical stocks. The Greeks called it "Anathelicon Moschaton" and the Romans "Apianae", because it attracts the bees that, from the Muscat flowers, make the delicious nectar of their honey.

Muscatel has an unmistakable aromatic perspective that is highly characteristic of its variety, with seductive floral perfumes (rose, geranium, lemon verbena). On the mouth it is voluptuous, concentrated yet light, full and with a delicate sensuality.



Serving suggestions:

ideal as an aperitif or dessert wine.



Winemaker's comments:

since 1946 the Torres family has been making Floralis-Moscatel Oro, one of the Mediterranean's most characteristic dessert wines, nectar with an unmistakable floral perfume and a voluptuous and sensual palate.



Awards:

- Silver Medal, Muscats du Monde 2012 (France)
- Gold Medal, Muscats du Monde 2011 (France)
- Gold Medal, Muscats du Monde 2010 (France)
- Silver Medal, Muscats du Monde 2008 (France)