

FINCA ANTIGUA MOSCATEL DULCE

Features

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 Pairings

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.



Producer

Finca Antigua

Category

Dessert

Grapes

100 % Moscatel morisco

Country / Region

Spain, Castilla La Mancha

Appellation

La Mancha (D.O.)

Size

375ml

Degree of alcohol

13%

Serving temperature

16°C to 18°C

Available in these provinces

- Quebec