

RAICES

VARIETAL

MOSCATEL



Origin: This grape variety is said to originate from Asia Minor or Greece. It is widespread throughout the Spanish regions of Valencia, Malaga, Alicante and the Canary Islands, which have made it famous. Traditionally, it is made to be sweet but can also be found as a mistelle, young wine (Alicante, Navarre, Valencia) or aged (Malaga, Jerez). Increasingly produced in a dry version, it can also be found in a sparkling version. It is also available in a petits grains version using small grapes. Generally produced along the coast, it likes warm climates.

- **Colour:** Yellow green to golden yellow
- **Area:** Muscat d'Alexandrie 10090 ha (SP) Muscat Petits grains 1943 ha (SP)
- **Maturity:** Average budburst but early maturation.
- **Yields:** Good yields
- **Vulnerabilities:** To sun, powdery mildew and rot but good resistance to dry conditions.
- **General characteristics:** Very juicy grapes. For the petits grains small grape variety, as its name suggests, small amounts with a beautiful yellow-green to golden colour and spherical grapes. Intense aromas of muscat, florals, tropical fruit and honey. Its high sugar potential is balanced by a marked acidity and a slight bitterness on the finish. This grape is truly eclectic as it is produced in dry, sweet, mistelle and sparkling versions.
- **Synonyms:** Gelber Muscateller, Moscato, Muscat, Muscat de Grano Menudo, Muscat de Frontignan, Moscato Bianco, Muscat de Chambave, Moscatellone, Moschato Aspro, Moscato Spinas, Muškat, Muskat Peti Gran, Tamianka, Moscatel Gallego Branco, Muškát žltý, Muskatel, Rumeni muškat, Sárگا muskotály.

Raices Moscatel 2018 (dry)

13% Vol.

Bright golden colour revealing slightly emerald highlights. The nose is marked by notes of exotic fruit (mango, lychee, melon) and apricot. The intense palate is fresh with a slight hint of CO². Mid-palate, a botanical edge with fruit (gooseberry, muscat grape). The finish is typical and honest, perfectly reflecting the intended character.

Pairings: Pleasant as an aperitif with tapas, asparagus, or even with fruit salad, strawberries in season, fresh or rolled cheeses with herbs, soft cheeses such as affinois or Pougne cendré and Indian dishes.