

CASA BALAGUER

BENIMAQUÍA TINAJAS

100% MOSCATEL DE ALEJANDRÍA

Baked Earth



Benimaquía Tinajas is made with Moscatel and Merseguera grapes from the 'La Mata' natural park in Torrevieja. Ungrafted vines planted over 50 years ago in very sandy, salty soils

Winemaking: Manual harvest. Following a strict selection process at the winery the grapes are destemmed but not crushed. The must is fermented with skins in clay amphorae. After fermentation it remains on the skins in the amphorae for a further 5-6 months.

Tasting Note: Intense ambar in colour. Notes of orange blossom honey, beeswax, mature stone fruits and marmalade. On the palate it is fresh with good volume and marked tannin from the clay and skin contact. It is a long wine with balanced acidity and pronounced salinity making it ideally suited to a wide range of savoury dishes.