

CASA BALAGUER

EL DULCE MATA

100% MOSCATEL DE ALEJANDRÍA*Salted Caramel*

El Dulce Mata is made with moscatel grapes from the La Mata Natural Park in Torre Vieja. They are ungrafted vines planted over 50 years ago in very sandy, salty soils.

Winemaking: Late manual harvest using small crates. After a strict selection process at the winery the must is fermented on the skins in amphorae until it is stopped by the effect of the alcohol, leaving just a few grams of residual sugar.

Tasting Note: Intense amber color. Notes of cane sugar, beeswax and marmalade combine with aromas of dates and dried fruit. Smooth and full on the palate. As the name suggests it is a sweet wine but only has very limited residual sugar. Fresh in the mouth with marked tannin from the clay and skin contact. It is a long wine which makes it ideal to enjoy on its own or in company with an array of cheeses or desserts.