



CASA BALAGUER

BENIMAQUÍA TINAJAS

**100% MOSCATEL DE
ALEJANDRÍA**

**6 months skin contact in amphora
further 10 months ageing amphora**

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

Winemaking: Manually harvested and selected the grapes are then destemmed but not crushed. The must is fermented in amphora where it remains for 6 months in contact with the skins until it is pressed and returned to amphora for a further 10 months ageing

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 skins. It is a long wine with balanced acidity and pronounced salinity making it ideally suited to a wide range of savoury dishes.