



CASA BALAGUER

EL CARRO DE LA MATA

100% MOSCATEL DE ALEJANDRÍA

**30 days skin contact
6 months amphora**

El Carro de la Mata is made from a single plot of Moscatel grapes called “El Carro” found in the La Mata Natural Park in Torrevieja. They are ungrafted vines planted over 50 years ago in very sandy, salty soils.

Winemaking: Manual harvest. 30% whole bunches in amphorae. 70% destemmed. The must is fermented on the skins in amphorae; natural spontaneous fermentation with local yeasts. No added sulphur. 30 days skins contact. The wine is then pressed and aged for 6 months in amphora until it is bottled, unfiltered and unclarified with no added sulphur.

Tasting Note: Golden yellow in colour. Stone fruits, orange peel and jasmine on the nose. Marine aromas from the saline soils combine with notes of baked earth and clay from the amphorae. Dry and refreshing on the palate with a pronounced saline character from the salty soils.