



CASA BALAGUER

SALICORNIO MOSCATEL

100% MOSCATEL

5 days skin contact

6 months concrete

Salicornio (Glasswort in English) is a bushy plant that grows well in salty, brackish waters. We have chosen this name as it reflects the saline characteristics of the grapes that are grown in the La Mata Natural Park at sea level, barely 50 metres from the shore.

Winemaking: Hand harvested. Soft maceration with gentle, skin contact for 5 days followed by spontaneous fermentation in concrete vats with local yeasts. Half way through fermentation the wine is pressed and skins removed. Aged on the lees for six months in concrete vats under a cap of flor (velo).

Tasting Note: Golden yellow in color. Stone fruits, peach and orange peel on the nose. Full and complex on the palate with a pronounced saline character from the salty soils. Medium bodied with long dry finish. Ideal with array of fish, rice dishes, pastas or even a selection of cheeses.