



CASA BALAGUER

TRAGOLARGO BLANCO

**70% MOSCATEL DE ALEJANDRÍA
30% MALVASÍA**

30 days skin contact

Tragolargo white wine is made from Moscatel vines located in the Salinas de la Mata Natural Park in Torrevieja and Malvasía from Puerto de La Harina Estate. Both plots have very sandy and saline soils.

Winemaking: Manual harvest in July/August. Vigorous table selection followed by skin contact fermentation with indigenous yeasts in stainless steel tanks. Contact time with skins 30 days with light remontage before pressing.

Tasting Note: Golden yellow and orange. Complex, fruity and fresh on the nose pronounced orange peel and medlar aromas. Solid mouthfeel and well integrated acidity with a saline character on the palate that makes it ideal with a wide array of foods, from pastas to dry cheeses and asian food.