



ALBILLO MOSCATEL

AM 2015

"We haven't done anything that wasn't already done before. We just interpreted our way, the fusion of both varieties. The Albillo - Moscatel coupage is the traditional elaboration of our land"

LUIS OCAÑA

VALLEYGLESIAS WINE&MUSIC BAR

D.O. ORIGIN (Appellation of Origin): Wines of Madrid

REGION Sierra de Gredos. San Martín de Valdeiglesias.

VARIETY ALBILLO REAL: Small production creeping plant, very resistant to drought. Small clusters, golden at maturity. Aromas of fresh fruit (pear, pineapple). SMALL GRAIN MUSCAT: Small clusters, very compact, with good acidity, which gives them a special complexity. High aromatic level. Floral and fruity notes (apricot, citrus).

VINEYARDS Different plots in the areas of Valverde and Marañones, vineyards of reduced extension. Only glass dried old strains. 2 kg per vine. Weathered granite soil that comes from the natural disintegration of rock and that provides the acidity and high mineral expression.

WINEMAKING Pre-fermentative cold maceration for 24 hours. Pressing and fermentation on the lees. Aged in steel tanks for 6 months.

APPEARANCE Yellow straw color with golden edges. Bright and crystal clear. Clear tear after swirling, warning of the high glyceric content characteristic of the Real Albillo variety.

NOSE Clean, high intensity nose. Very elegant, floral aromas initially then pineapple, peach and Muscat citrus notes at the end.

PALATE With just the acidity to provide freshness. Ample, with great persistence. The glycerin of the Real Albillo variety takes center stage again.

PRODUCTION 2.000 bottles.

THE NAME What caught the attention of its name was that it didn't have any. When we first made the Albillo - Moscatel, the trend of highlighting grape varieties, had not yet reach our borders.