

Floralis.

MOSCATEL ORO

GRAPE VARIETIES: Muscat de Alejandría

WINEMAKING

Number of days of skin contact: 6 hours

Type of fermentation: No fermentation.

Number of days of fermentation: None

Fermentation temperature: None

Ageing: 1 year in stainless steel tanks.

Length of bottle aging before release: 2-4 months

Bottling month: February 2013

TECHNICAL DATA

Alcohol level: 15%

pH: 3.82

Total acidity: 2.9 g/L (tartaric)

Allergy Advice: Contains sulfites

AVAILABLE FORMATS

50 cl.

TASTING NOTES

This sweet wine is made from one of the Mediterranean's most classical stocks. The Greeks called it "Anathelicon Moschaton" and the Romans "Apianae", because it attracts the bees that, from the Muscat flowers, make the delicious nectar of their honey.

Moscatel has an unmistakable aromatic perspective that is highly characteristic of its variety, with seductive floral perfumes (rose, geranium, lemon verbena). On the mouth it is voluptuous, concentrated yet light, full and with a delicate sensuality.

SERVING SUGGESTIONS

Ideal as an aperitif or dessert wine.

HISTORY

Since 1946 the Torres family has been making *Floralis-Moscatel Oro*, one of the Mediterranean's most characteristic dessert wines, nectar with an unmistakable floral perfume and a voluptuous and sensual palate.

AWARDS

- Silver Medal, *Muscats du Monde* 2012 (France)
- Gold Medal, *Muscats du Monde* 2011 (France)
- Gold Medal, *Muscats du Monde* 2010 (France)
- Silver Medal, *Muscats du Monde* 2008 (France)

