



Moscatel

# TARIMA SIN



## VINEYARD

The Moscatel vineyards are located between the Sierra de Salinas, Sierra de Umbría, and Sierra de La Sima, at an altitude of 600–750 meters above sea level.



## WINEMAKING

The grapes are carefully selected and harvested at the beginning of September, at the precise moment when they fully express their aromatic potential. From them, clean and fresh musts are obtained, which ferment gently at 16°C to preserve the fruity and floral character so typical of the Moscatel grape.

The resulting wine is then subjected to a delicate dealcoholization process, carried out with the utmost respect for its identity, in order to preserve its aromas, freshness, and varietal expression.



## TASTING NOTES

Visually, it displays a beautiful, bright straw-yellow color.

On the nose, it shows an attractive citrus and floral profile over a background of white flowers that highlights its varietal character.

On the palate, it is pleasant and refreshing, with a light creamy touch that allows you to enjoy the best of our Moscatel wine on any occasion.

