



OCHOA
Vivimos el vino

MOSCATEL

— LATE HARVEST —

2022



JAVIER OCHOA SERIES ALL TIME CLASSICS

A unique wine that stands alone for its contribution to the reputation of our house. Elaborated from an exclusive vineyard of Moscatel, of unparalleled diversity and complexity. This wine is pure lust, the epitome of our philosophy and the cherry on top of our portfolio.

GRAPE VARIETY

100 % Moscatel de Grano Menudo (Muscat Blanc à Petit Grain)

ABV % 15°

ELABORATION AND AGEING

Grapes are hand-picked in late September and October, once the sugar content excels and grapes shrivel. There is no noble rot influence in this wine, whose fermentation is stopped adding grape spirit, which raises the Abv % and leaves unfermented residual natural sugar in the wine.

TASTING NOTES

To the eye it has medium golden colour. On the nose it shows honeyed notes and fruity aromas of stone fruit with a shuttle floral background, reminiscent of white roses. On the palate, the wine is sweet and has an outstanding balance between sugar and acidity. It is full-bodied, with long finish, pronounce flavour intensity and flavours of honey, grapes, stone fruit, quince and raisins specially showing off whilst ageing.

RECOMMENDED SERVICE TEMPERATURE 8-10 °C

WHAT TO PAIR WITH

This is your pudding wine, the wine to pair with your cakes, desserts, fruit salad, ginger cookies, dark chocolate, rich cheese. Tip of the day: it is as well a great partner to kick off the meals. Try a glass with dishes like spanish serrano ham, foie grass, raw fish, the acidity will balance the amount of sugar content. Too good to be true.

SHOULD I STAY OR SHOULD I GO?

You can keep this wine in your cellar as long as you want, it will age harmoniously and beautifully whilst developing new aromas and flavours. Once open, put it into the fridge, it can last 3-4 weeks perfectly.

VINTAGE 2022

TOTAL ACIDITY 4,8 g/l

RESIDUAL SUGAR 241g/l