



Technical Details

Varieties:

Muscat A Petit Grains
100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment

Producer Profile

As the lands starts to rise, inland northwest of Valencia, you will find Roselia Molina heading up Bodegas Altolandon.

The property consists of 120 hectares with the winery resting right in the centre, not only making it aesthetically satisfying but also extremely practical. At 1,100 metres above sea level, the altitude serves to benefit the grapes with large diurnal variations which encourage even ripening and also helping retain their natural acidity. Organic methods are used to manage the vines utilising only natural fertilisers and some green pruning to further guarantee the quality of fruit prior to hand-harvesting. The grapes are vinified as naturally as possible with native yeasts and little other intervention. The wines are then aged in French oak and some in clay amphora to retain purity, but build complexity.

Viticulture

The vineyards face north-south, surrounded by mountains but on a flat plain. The vineyards are farmed organically, sustainably and biodynamically with vines cordon trained and spur pruned.

Winemaking

Skin contact for 12 hours with a temperature controlled spontaneous alcoholic fermentation after which the wine is pressed. No malolactic fermentation. The wine is kept on its lees for 8 months in the stainless steel tanks and goes through battonage twice a week. Stabilisation is also natural when during the coldest months, temperatures can go to minus 15° C.

Tasting Note

Close to golden in colour, the floral nose leads into white flowers, roses and orange peel. The palate is nicely structured for a dry muscat, with more herbs and a pleasant bitterness on the finish. Excellent acidity and freshness with a clean finish.

Food Matching

Poultry and white meat dishes, especially veal, also fish and shellfish with butter sauces.