

# MOSCATEL RANCIO SOLERA

1926



The singularity of this wine comes from the extraordinary Moscatel grape and its possibilities for premium aged wines.

Moscatel rancio 1926 portrays a sublime perfume that finds equilibrium with a delicate texture, transporting the person who is tasting to a journey of sensations

The wine is made in the “solera” system that combines equal parts of barrels from several ages in the same batch, being in this case 1926 the oldest portion that leads the solera in this oxidative process.



18%



100% Moscatel of Alejandria



Amber colour with orange reflections



Aromas of very ripe tropical fruits and dried white flowers.



Sweet wine of a silky texture that showcases a vibrant acidity that keeps it alive even after all those years



Storage temperature < 25 °C  
Best Served between 14° C - 16°C



Digestive, pairs well with old cheeses