## Bodegas Mocén

Rueda D.O. Rueda Spain





ENTHUSIAST



Winemaker	José Andrés Notario	
Wine Color	White	AROMATIC PROFILE  Apple Forest
Wine Type	Still	Citrus Forest  Funts Tropical fruits  Spicy  Lactic  Lette  Forest  Funts  Front  Funts  Front  Funts  Funts  Herbail
% Alcohol	12	
RS (gm/l)	1.3	
$TA\left( g/L\right) /pH$	4.8	Yeasty
Case Production	2,500	Mineral Caramel Oak



## Tasting Notes

An aromatic, elegant, and feminine wine with hints of ripe tropical fruit, gooseberries and boxwood. On the palate it is soft and rounded. Pairs well with vegetables, salads, fish or goat cheese.

## Winemaker Notes

Night harvested, macerated for two hours, fermented at 14 degrees for 18 days. Stirred with lees for two months, fined and bottled.

Wine Enthusiast - 87 Points Spanish Royal house selection Served on Iberia, Lufthansa and Finnair airlines

