

## 'Casta Diva' Moscatel, La Bascula

Rioja, Spain



<b>Product code</b>	LB28ZZDB
<b>Grapes</b>	Moscatel
<b>Country</b>	SPAIN
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	La Bascula
<b>Vintage</b>	2019



Vegan



Vegetarian

*La Bascula*

### Producer

Báscula in Spanish means either a weighbridge for lorries or an old fashioned weight scales. Bruce Jack, founder of Flagstone, and today, owner of his new highly successful SA range, Bruce Jack Wines and hispanophile Ed Adams MW decided on a label design they went for the latter rather than the former to represent balance in their carefully crafted wines from all over Spain. Good wines are all about balance in the vineyard, the balance between various components in the wine and in the case of Báscula the balance between Old and New World.

### Tasting Notes

One of the finest dessert wines from Spain, made in a small winery in Alicante. The partial drying of the grapes and ageing in a variety of barrels enhances this already complex, deep flavoured wine with too many flavours to find them all! A cocktail of citrus peel and spice pepped up with vanilla and honey. A delicious, life changing wine! Sensational, potentially life changing dessert wine. Notes of orange peel, raisins and a hint of spice.

### Viticulture

Produced in the Sierra de Salinas, south west of the town of Vilena, 75 kilometres from Alicante. The climate is influenced by Mediterranean but the altitude is 700 metres resulting in large temperature changes between day and night. The soils here are poor, primarily made up of limestone with a variety of clay, sand and loam topsoils. Rainfall is low, approximately 300mm annually and so the density of plantation is relatively low at 3,000 vines per hectare. Farming is organic and harvesting is done by hand.

### Winemaking



Moscatel grapes are late picked, resulting in a very high residual sugar. Ageing in a variety of barrels (including some Hungarian and Caucasian) Late picked for extra ripeness from Felipe Gutierrez de la Vega's 12 hectares of de facto organic vineyard the wine is then made in Felipe's cellar very much in a non-interventionist manner. A few months in a mix of older oak barrels, very little clarification or filtration to preserve the essence of this splendid wine. May throw a slight, harmless deposit in bottle

### Awards

2014 included in Wines from Spain top 100

2013 - 93 points in Wine Advocate