

Enrique Mendoza Moscatel de la Marina

ENRIQUE
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VITICULTOR



Muscatel



ALICANTE



15% ABV



GENERAL INFORMATION

Moscatel de la Marina is made from the Alexandria Muscatel grape, the most traditional variety in the La Marina region. This viticulture has been part of the local culture for over 2,000 years, perfectly adapted to the area's extreme climate of low rainfall, intense heat, high humidity, and salt exposure. In fact, it is the only vine capable of thriving less than 10 meters from the sea, making it truly unique. This wine is part of the Landscape Wine concept, where the landscape—its soils, climate, and history—becomes the main character in expressing the wine's identity. The grapes are harvested at optimal balance between sugar and acidity, then gently macerated at low temperature to enhance aromatic extraction. The must is bled without crushing, and fortified with wine alcohol to reach 15° before being filtered and bottled quickly to preserve its fresh fruit expression. The wine is VEGAN certified (European V-Level by the Spanish Vegetarian Union), meaning no animal products or derivatives are used in its production.

TASTING NOTES

Moscatel de la Marina shows a greenish-yellow color with gold reflections, clean and bright. The nose is intense and lively, dominated by classic Muscat aromas such as orange blossom, honey, fresh tangerine peel, and subtle orange notes, accompanied by balsamic hints and freshly cut grass. On the palate, it is light and oily, with high citrus acidity that gives it freshness and energy.

Sweet yet balanced, it finishes with a broad, delicate, and lingering aftertaste, making it a joyful wine for dessert or alone.