



Floralis - Moscatel Oro

The sweetest of Spain

Description

This sweet wine is made from one of the Mediterranean's most classical stocks. The Greeks called it "Anathelicon Moschaton" and the Romans "Apianae", because it attracts the bees that, from the Muscat flowers, make the delicious nectar of their honey.

Origin

Since 1946 the Torres family has been making Floralis-Moscatel Oro, one of the Mediterranean's most characteristic dessert wines, nectar with an unmistakable floral perfume and a voluptuous and sensual palate.

Serving suggestions

Ideal as an aperitif or dessert wine. Serve at 8°C

Tasting Notes

Moscatel has an unmistakable aromatic perspective that is highly characteristic of its variety, with seductive floral perfumes (rose, geranium, lemon verbena). On the mouth it is voluptuous, concentrated yet light, full and with a delicate sensuality.

Grape Varieties



Moscatel de Alejandría

Produces table grapes, aromatic dry wines and generous sweet wines. Its berries are big, pithy and with a musky flavour.

grape detail

Awards received

**Muscats du Monde (France) 2012: Silver Medal
Floralis Moscatel Oro 0**

**Muscats du Monde (France) 2011: Gold Medal
Floralis Moscatel Oro 0**

**Muscats du Monde (France) 2010: Gold Medal
Floralis Moscatel Oro 0**

**Muscats du Monde (France) 2008: Silver Medal
Floralis Moscatel Oro 0**