

Varietal Wine

Kingpin Moscato

The Kingpin governs his realm with an absolute authority. Drawn from the shadows by the seductive charms of a well-chosen wine, a relaxed bearing belies his formidable power. In this wine the Kingpin meets his match: a richly fuited smoothe red with oodles of luscious dark berry flavours and just a touch of oaky vanilla.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Muscat**	STYLE **Still Wine**
ALCOHOL GRADUATION **10,5%**	SERVING TEMPERATURE **Between 6-8º C**

Tasting Notes

This sweet wine has been carefully elaborated from Muscat grape varieties. It features an appealing straw-yellow color and a light palate with hints of summer fruits. The finish is pleasant and fresh. It is recommended to be very cold when served.

Food Pairing

It goes well with soft cheeses such as brie or fresh cheeses. It also goes well with pasta, salads and white fish.

Technical Information

This wine is made from Moscatel grapes, harvested at the optimum point of ripeness. The grapes are then subjected to a long, cold maceration process, during which the stems are removed, for a period of 10-12 hours. This is followed by fermentation at low temperatures, a process which is intended to preserve the varietal aromas. The wine is then aged on fine lees, a technique which adds both volume and complexity to the palate.