

CÉSAR FLORIDO MOSCATEL DORADO



100% Estate Grown Moscatel. Really golden in color. Very floral aromas of orange blossom and jasmine with lime peel, apricots, cocoa and honey. Very sweet but not cloying. Good acidity. Delightfully fresh and vibrant. Flavors of apricots and honey and a touch of oak. Long finish with peppery notes and toasted caramel. Beautiful paired with blue cheeses, pastries and pâtés.

Moscatel Dorado is made from late-harvested moscatel grapes from the family vineyards in the Jerez-Xérès-Sherry Appellation, planted on the sandy clay soils of Chipiona. After harvesting, grapes are destemmed and pressed and allowed to start a spontaneous fermentation with natural yeast, undergoing alcoholic fermentation in traditional cement vats, which naturally regulate the temperature. The fermentation is then stopped before completion with the addition of a neutral grape spirit, leaving quite a bit of natural sugar. The wine is then aged in old barrels in the solera system in the Chipiona bodega for one year, the youngest wine from the Bodega, in the tradition of *Mistela* wines.

César Florido was founded in 1887 and is currently maintained by César Florido, a fifth-generation descendant of the founder. The winery is the oldest bodega in the town of Chipiona, located five miles from Sanlúcar de Barrameda along the road which continues to Rota. César Florido is one of only two bodegas in Chipiona that are still operating outside of the cooperative. Chipiona is an area dedicated to growing the moscatel grape, but most of the wine produced here is sold in bulk to the Sherry houses of Jerez de la Frontera, El Puerto de Santa María, and Sanlúcar de Barrameda. César Florido, by contrast, is one of the few bodegas that is estate bottling and who presses his own *mosta*, or base wine, from family vineyards planted to palomino fino, as well as purchased grapes from long-time growers. Utilizing native-yeast fermentation, César crafts wines of incredible personality. A longtime *almacenista*, César began estate bottling in 1988 and recently has emerged from obscurity to cult status for his enthralling range of wines which are uniquely Chipiona and have become among the best in the zone. He owns three separate bodegas in the town of Chipiona, one of which houses his iconic Cruz del Mar fino solera, just 50 meters from the ocean. With the closest proximity to the sea of any bodega in the region, his wines are imbued with the very spirit of this maritime climate through year-round, thick, luxurious *flor*.

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Tasting Note:

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100% Moscatel. Aromas of orange blossom & jasmine with lime peel, apricots, cocoa & honey; very sweet, good acidity, fresh & vibrant; flavors of apricots, honey & oak; long peppery finish with toasted caramel.

Shelf Talker:

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