

Legado del Moncayo Dry Muscat 2016 (White Wine)



Isaac Fernandez Seleccion is a unique collaborative venture between two individuals – Isaac Fernandez one of Spain’s most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment helped bring Spanish wines to the forefront in the United States. They work at rediscovering forgotten regions of superior terroir and maximizing the potential from old vines of indigenous grape varieties in a number of regions. 2013 was the first vintage of *Legado del Moncayo*, a subtly oaked, old vine Garnacha from Campo de Borja. In 2014 they added an un-oaked Garnacha made from younger vines, a delicious wine priced to be enjoyed every day. In 2015 they expanded the line again with a unique expression of Garnacha Blanca, an exceedingly rare grape in the area. Finally in 2016, they produced their first dry Muscat, a highly aromatic, white wine that pairs beautifully with intensely flavored foods.

Appellation	D.O. Campo de Borja
Grapes	100% Muscat de Grano Menudo
Altitude / Soil	500-550 meters / brown limestone soil
Farming Methods	Traditional Methods
Harvest	Hand harvested
Production	Cold maceration with skins for 8 hours prior to pressing and fermentation
Aging	Aged for 3 months on fine lees prior to bottling
UPC / SCC / Pack	8 437012 498549 / 8 437012 498556 / 12

Reviews:

“Muscat generally tends to be sweet. Dry versions like this one retain the grape's flowery and citrus character. Think of standing in a lemon grove near the ocean on a breezy day. This is delicious by itself but would be a great partner for seafood salad or paella.” **Great Value** *Washington Post*; January 2018

“This is the first time I have tasted the Dry Muscat from Legado del Moncayo and I like the wine quite well, but it is already showing a bit of reductive issues on the backend of the palate, with the finish a touch pinched and a slightly off, asparagus flavor just starting to poke out on the finish. Last I checked, asparagus was more closure-specific and varietal-specific when tasting Muscat. With some coaxing, the nose offers up a very pretty blend of fresh pear, salty soil tones, a touch of beeswax, spring flowers and a hint of wild fennel. On the palate the wine is crisp, full-bodied and quite dry, with a good core of fruit, lovely soil signature and a long, crisp and well-balanced finish that cannot quite shed its reductive vegetal streak on the backend, even with extended time in decanter. This is a really, really good wine, so let’s put it under natural cork next vintage!”

88 points *View from the Cellar*; Issue #78 - November/December 2018

