

Anecoop

Valencia D.O.

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Winery: at Bodega La Vina-Anecoop, winemaker Victor Porter sources fruit from over most of Valencia. Moscatel is a key grape, especially in the eastern portions of the D.O. and is a great base for wines that focus on bright and fruity flavors.

Climate: The coastal vineyards have a usual Mediterranean climate. The inland growing regions have a more continental climate with temperature swings of 70 degrees Fahrenheit a day possible during the growing season.

Soil: The soils vary considerably by subregion but generally include brown or red, limestone derived soils along with some clay or sand depending on the region.

Grapes: 100% Muscat of Alexandria

Muscat of Alexandria (also called Moscatel, Moscatel Romano, Moscatel de Málaga, Muscat Gordo Blanco, Hanepoot, Lexia, Moscatel, Gordo, and Zibibbo) This grape is used for sherry, moscatel or muscatel wines, Moscatel de Valencia, Muscatel Passito and other Muscatel liqueurs and also as a raisin and table grape. All together there are a couple of hundred Muscat varieties recorded, with many overlapping synonyms. Another common Muscat is Muscat Blanc à Petits Grains (also called Muscat Blanc, Muscat Canelli, Muscat d'Alsace, Muskateller, etc.). This grape is used for the wines: Asti, Clairette de Die, and Muscat de Beaumes-de-Venise. It is also used for some Tokaji wines.

Flare Espumoso de Moscatel NV:

This wine is produced from Valencia's viticultural star, Moscatel. However, unlike more traditional, fortified styles, this wine's residual sugar is not due to fortification but to arrested fermentation. Tank fermented until reaching 7.5% alcohol and then chilled and sterile filtered to remove the yeast. Carbonation is created through the Charmat method.

Reviews:

"Pale straw. Fresh pear, melon and lichee aromas are brightened by white flowers and nutmeg. Frothy and deep in sweet tropical fruit flavors but nicely energized by mineral and spice qualities that carry into the finish. A touch short but plenty fresh and vibrant. Serve this with fresh fruit as a mid-course or simple dessert."

87 points *International Wine Cellar* issue 133 July/Aug '07

