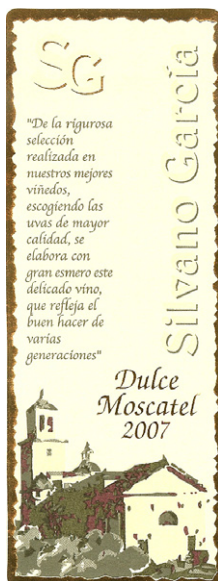


Silvano Garcia Moscatel 2007 (sweet)



Winery: Bodegas Silvano Garcia

Region: Jumilla D.O.

Grapes: 100% Moscatel

Winey: Winemaker Silvano Garcia, trained as an Enologist at the School of Vine and Wine of Madrid and has received a Master's degree in Viticulture and Enology. He is the youngest winemaker and producer of the "New Jumilla." This family estate was founded in 1925 and is now owned by Silvano Garcia. The winery has Monastrell, Tempranillo, Syrah and Moscatel planted.

"In my case what I consider important is not what happens in the winery but the raw material that reaches it from the vine. It is essential to [have] healthy fruit at its optimal level of maturity and [from] this is difficult to get a bad wine."

"There are two fundamental characteristics of our Bodega. The first of these is the Monastrell varietal. Monastrell is in its native habitat in our environment and grows better in our area than anywhere else in the world. The second is the fact that we have been harvesting and vinifying some of our own vineyards for more than 50 years. This experience along with the monitoring that takes place during the vineyard walks informs us as to the best virtues of the grapes and guides their development and final destination as bottled wine." - Silvano Garcia

Wine: Harvested at the end of September. The wine is partially fermented at cool temperature and stopped with a reduction of temperature and the addition of alcohol (light fortification to 15.5% alcohol). Residual sugar 170 gm/liter.

Reviews:

"Light gold. Fresh peach and apricot aromas are complicated by baking spices and orange peel. Clean and focused for a sweet wine, with spicy pit fruit and soft citrus flavors. Finishes with gentle grip and very good persistence. I'd serve this with salty cheeses."

90 points *International Wine Cellar* issue 140 Sept/Oct '08



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