

## Esnobista Moscatel Pasa

**VARIETALS:** 100% Moscatel

**ORIGIN:** D.O. Jerez, Spain

**SOLERA:** Familia Páez Morilla de Sanlúcar, 10 years old

**ALCOHOL CONTENT:** 16% by Vol.

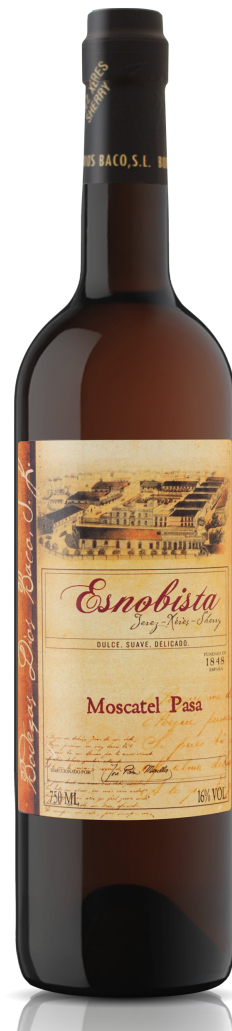
**Tasting Notes:** This sweet wine has been produced with the variety Moscatel-Chipiona, aged for years so that it has gradually adopted a bright mahogany color. Its flavor is accentuated with dried fruit and raisins, with a unique aroma, complex and intense. A very tasty and harmonious wine ideal for afternoon snacks or evening desserts.

**Background:** The company traces its origins to 1765 where it was based in Jerez de la Frontera, the heart of the sherry-producing region. The bodegas consisted of twelve cellars collectively known as “Los Doce Discípulos” – the “Twelve Disciples.” Of these twelve cellars, the principal cellar, Bodegas Dios Baco, named for the Roman god of wine Bacchus, was built in 1848. This is the foundation of the Sherries currently in production at Bodegas Dios Baco.

In 1992, the cellars and 40 hectares of traditional vineyards were purchased by the family firm Páez Morilla. After acquiring the property and the vineyards, José Páez Morilla oversaw renovation throughout the entire complex. Together with his daughter, Alejandra, their mission is to handcraft limited batches of Fino, Manzanilla, Amontillado, Oloroso, Cream and Pedro Ximénez Sherries that are more traditional and complex in style.

**Vineyards:** The Páez Morilla family owns 100 acres throughout the D.O. Jerez which is located in the south eastern corner of the country where the warm sea has a major influence on the regions. The climate in the area is hot and dry and is quite consistent, with 300 days of sunshine per year. The landscape consists of the famous white “albariza” soil, which is very high in calcium carbonate. This type of soil is able to soak up and conserve the rains from winter and spring. The combination of warm, dry weather and proximity to the sea create a unique ability to produce a variety of natural yeasts. It is these yeasts that form the basis of Sherry and set these wines apart from every other region of the world.

**Vinification:** Esnobista Moscatel Pasa begins by sun drying grapes prior to pressing. Initial fermentation and examination of the flor that develops occur inside the barrels of still wine from the Moscatel grapes. The wines are then fortified to 15%-17% alcohol and they become part of a solera. Fractional blending takes equal amounts from the bottom barrels of the oldest wines and refills from barrels of younger wines above as the oldest wines are bottled. Once the Moscatel has fermented it is fortified and then goes into its own solera where it is aged a minimum of ten years before release.



**“91 Points”**- Dios Baco Esnobista Moscatel Pasa, *Wine Enthusiast*, June 2018

**“90 Points”** – Dios Baco Esnobista Moscatel Pasa, *Wine & Spirits*, October 2017

**“91 Points”** – Dios Baco Esnobista Moscatel Pasa, *Wine Enthusiast*, October 2013

**“90 Points – Best Buy”** – Dios Baco Esnobista Moscatel Pasa, *Wine & Spirits*, October 2013

**“92+ Points”** – Dios Baco Esnobista Moscatel Pasa, *I-Wine Review*, March 2013