OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Mata Moscatel My Sweet Paradise



Mata Moscatel Dulce, produced from sun-kissed Moscatel grapes in Málaga, pays tribute to José Mata, founder of Compañía Mata in the early 1900s. Sweet yet balanced, it shows freshness, bright acidity, and a long finish.

Crafted by Patrick Mata and Juan Muñoz, this wine continues their grandparents' legacy of exceptional Málaga winemaking. Best enjoyed as an aperitif rather than a dessert wine, Mata Moscatel Dulce pairs seamlessly with cheese, charcuterie, oysters, and foie gras, setting the stage for a memorable dining experience.

WHAT MAKES THIS WINE UNIQUE?: Mata Moscatel Dulce is a single-vineyard wine, produced from just one hectare in Málaga. With decomposed slate soils and a north-facing exposure, this site yields only 600 bottles, making it unique in a region where Moscatel is usually grown on larger plots. The result is a naturally sweet, unfortified wine that combines richness, freshness, and a legacy of over a century of Mata family winemaking.

GRAPE: 100% Moscatel. Sourced from a single hectare at Finca La Cierma, located at 600 meters (1,969 ft) altitude on north-facing slopes with decomposed slate soils.

PAIRING SUGGESTIONS: Mata Moscatel Dulce pairs seamlessly with cheese, charcuterie, oysters, and foie gras, setting the stage for a memorable dining experience.

VINIFICATION AND AGING: Naturally sweet wine, produced without fortification. Harvested later in the season.

PRODUCTION: 600 bottles

LOCATION, SOIL, CLIMATE: Mata Moscatel Dulce is crafted in Málaga, a historic wine region along Spain's Mediterranean coast. The grapes come from Finca La Cierma, a single-hectare vineyard planted at 600 meters (1,969 ft) on north-facing slopes with decomposed slate soils. Later harvesting enhances ripeness and aromatic intensity, while the small scale yields just 600 bottles. The warm, sun-drenched climate ensures full sweetness, while cooling coastal breezes and altitude preserve freshness and acidity, resulting in a naturally sweet, unfortified wine with balance, minerality, and length.

TASTING NOTES Mata Moscatel Dulce opens with lifted aromas of orange blossom, honey, and sun-dried apricots. On the palate, it shows ripe tropical fruit and citrus marmalade layered with subtle mineral notes from the slate-rich soils. The natural sweetness is balanced by bright acidity, giving the wine freshness and length. The finish is persistent, with lingering flavors of candied citrus and floral spice.

ALCOHOL CONTENT: 13%

UPC CODE: 8437025118724