

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Mata My Sweet Paradise Moscatel Dulce



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