

FLARE NV (Sparkling Wine)



This winery 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.

One of the most export focused D.O.s in Spain due to the proximity to the port in Valencia. Wine from the region was mentioned by Juvenal in the 2nd century BC. The region produces red, white, rose and sweet wines from 4 distinct subregions.

Appellation	Valencia D.O.
Grapes	100% Moscatel (Muscat of Alexandria)
Altitude / Soil	350-500 meters / sandy loam
Farming Methods	Traditional methods
Harvest	Hand and machine harvested fruit
Production	Fermented in stainless steel tanks, fermentation arrested by lowering temperature retaining natural sweetness
Aging	
UPC/SCC/Pack Size	0-00662-36660-5 // 12

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**; Stephen Tanzer's - Issue 133, July/Aug '07.

"The non-vintage Flare is Spain's answer to Moscato d'Asti. Light-bodied, with only 7.5% alcohol, this moderately sweet bubbly is the ideal breakfast wine or guzzle it with gusto on a hot summer day. Consume it over the next 6-12 months." **86 points The Wine Advocate**; 02/08/2007.

"From Valencia we would expect oranges, and this wine delivers with enticing citrus and exotic spices." * **1/2 stars (between very good and excellent) The Washington Post**; 12/30/2009.

