

Legado del Moncayo Dry Muscat 2017 (White Wine)



Isaac Fernandez Seleccion is a unique collaborative venture between two individuals – Isaac Fernandez one of Spain's most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment helped bring Spanish wines to the forefront in the United States. They work at rediscovering forgotten regions of superior terroir and maximizing the potential from old vines of indigenous grape varieties in a number of regions.

2013 was the first vintage of *Legado del Moncayo*, a subtly oaked, old vine Garnacha from Campo de Borja. In 2014 they added an un-oaked Garnacha made from younger vines; a delicious wine priced to be enjoyed every day. In 2015 they expanded the line again with a unique expression of Garnacha Blanca, an exceedingly rare grape in the area. Finally, in 2016, they produced their first dry Muscat, a highly aromatic, white wine that pairs beautifully with intensely flavored foods.

Appellation	D.O. Campo de Borja
Grapes	100% Muscat de Grano Menudo
Altitude / Soil	500-550 meters / brown limestone soil
Farming Methods	Traditional Methods
Harvest	Hand harvested
Production	Cold maceration with skins for 8 hours prior to pressing and fermentation
Aging	Aged for 3 months on fine lees prior to bottling
UPC / SCC / 12	8 437012 498549 / 8 437012 498556 / 12

Reviews:

"The 2017 Dry Muscat from Legado Del Moncayo is aging beautifully and is starting to develop and aged Riesling persona at eight years-old. The bouquet is deep, vibrant, complex and nicely developed, offering up scents of tart orange, lemongrass, guava, white soil tones, coriander seed and a musky floral topnote redolent of orange blossoms, lavender and honeysuckle. On the palate the wine is deep, full-bodied and still nicely bright and complex, with a lovely core of fruit, good soil undertow, fine balance and a long, precise finish that closes with a note of lemon peel. This is really good wine and still readily available in the market! It reminds me a bit of a mature, dry Nahe Riesling. 2025-2030."

90 points *View from the Cellar*; Issue # 117 – May-June 2025

