

César Florido

D.O. Jerez-Xérès-Sherry y Manzanilla

Bodegas César Florido was founded in 1887 and is currently maintained by César Florido, a descendant of the founder. The winery is the oldest bodega in the town of Chipiona, located near Sanlúcar within the Jerez denomination of origin. Bodegas César Florido is one of only two bodegas in Chipiona that are still operating outside of the cooperative. Chipiona is an area dedicated to growing Moscatel but most of the wine produced here is sold in bulk to the sherry houses of Jerez, El Puerto de Santa María and Sanlúcar. Bodegas César Florido is one of the few bodegas that is estate bottling.

When the grapes for the Moscatel Pasa are harvested, the clusters are laid out in the sandy flats close to the ocean and left to dry for two to three weeks. Once the majority of the moisture is evaporated the grapes are crushed and fermented. Fermentation is stopped by the addition of neutral grape spirits, leaving quite a bit of the natural sugar.



Moscatel Pasa

Grapes: Moscatel

Solera Aging: 9 years

Vinification: When the grapes are harvested, the clusters are laid out in the sandy flats close to the ocean and left to dry for two to three weeks. Once the majority of the moisture is evaporated the grapes are crushed and fermented. Fermentation is stopped by the addition of neutral grape spirits, leaving quite a bit of the natural sugar. The wine is then aged in solera for 9 years.

Serving Recommendation: Moscatel Pasa is best served cold (45°F).