

Variety



Verdejo - Moscatel.



Elaboration

Careful destemming of the grapes and slight tank maceration in order to obtain an aromatic free-run juice.

Static rackling at a low temperature is performed to obtain a visually transparent must.

Once the alcohol and sugar volume is balanced, the fermentation process is concluded by applying low temperatures.



Analysis

Alcohol (% vol): 7 ± 0.5
Volatile acidity (g/L): < 0.5
PH: < 3.50
Total Acidity (g/L): 6 ± 0.5
Free SO₂ (mg/L): 35 ± 5
Total SO₂ (mg/L): < 150
Sugar (g/L): 50 ± 5



Tasting Notes

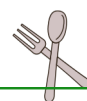


Bright yellow color with bubble richness.

Green apple and citrus notes typical of Verdejo grapes with tropical notes and honey scents characteristic of muscat.



Delicious sumptuousness of white-fleshed fruits (pear, peach, apple), alluring caress of fine bubbles and soft vivacity of citrus fruit.



Gastronomy

Perfect to pair with seafood, fresh summer salads, sauces and soft creams..

Best served at 6 to 8°C.



Logistic Information

Pallet	Cases	Bottles	Weight	20' Container	40' Container
Euro pallet	80	480	736	11 Pallets	24 Pallets
VMF Pallet	100	600	894	10 Pallets	20 Pallets