

VARIETIES

50% Muscat - 50% Sauvignon Blanc

VINEYARDS

15-year-old vines on trellises with productions of 9,000 kilos per hectare and with a plantation frame of 3 x 1,5 of Sauvignon Blanc and Muscat grape varieties.

WINEMAKING AND AGEING

Partially fermented must from Muscat and Sauvignon Blanc grape varieties, where the natural fermentation of the grape is stopped through a cold treatment, thus preserving its aromas and flavours as well as original thin and tiny elegant bubbles that come from the fermentation itself.

PRODUCTION

20,000 bottles

TASTING NOTES

It shows a pale yellow colour with greenish tones. Intense and complex aroma, where the exotic fruit like the passion fruit, grapefruit and pineapple from Sauvignon Blanc grape variety match the intense floral touches of Muscat grape. The natural thin and tiny bubbles from the partial fermentation of the grape mixed with the sweetness and adequate acidity, together with a low alcohol content make it fresh and balanced, with a very fruity character.

PAIRING AND CONSUMPTION RECOMMENDATIONS

Perfect with appetizers, foie, seafood, fish and desserts.

It is recommended to serve very cold.

ANALYSIS

Alcohol %: 8.0 Total acidity: 5.9 g/l tartaric

Total sulphur dioxide: 80 mg/l Residual sugar: 60 g/l

