



#### ELABORATION

The wine has been produced from Moscatel small grain grapes.

The grapes ripen in our vineyards until they reached 16° baume, which results in a wine with 125 gr/l. of sugar after fermentation.

The grapes are selected by hand, the less ripe grains being taken away. When the fermentation of this wine reaches 11° of alcohol, it is kept at cool temperatures in order to stop the fermentation.

The result is a smooth and light wine, with low alcoholic strength.

#### TASTING NOTES

COLOUR: Pale yellow with golden shades.

NOSE: Fresh grape and aromatic herbs.

PALATE: Fresh, smooth and tasty.

FOOD MATCH: Patés and desserts.

CONSUMPTION T°: 8 - 10 °C

KEEPING TIME: 1 - 2 years.