

MUSCAT

ORGANIC AGRICULTURE

VARIETIES

100% Muscat d'Alexandria

VINEYARDS

Finca el Pla and *Finca El Serral* vineyards (20 years old).

WINEMAKING

The grape undergoes a short maceration process for the extraction of **aromatic compounds**. Next, the paste is pressed at a low-pressure, and at a low-temperature to obtain the highest quality must. This Muscat will ferment at low temperature (15 °C).

TASTING

Gold yellow color with greenish reflexes. **Predominance of floral and fruity aromas**, typical of the Muscat variety. **Intense and balanced mouth feel, with a long aftertaste.**

Pair with ...

Fatty bluefish, canoe, gruyère cheese, foie gras, varied salads and sweets.



ABV: 11,5 % vol.

pH: 3,03

Acidity: 5,3 g/L Tartaric A.

Residual sugar: 5 g/L

Organic and vegan wine



ALSINA & SARDÀ

VITICULTORS DES DE 1894