

# Cromàtic Range



## 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-performance 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