

MOSCATELL DE L'EMPORDÀ

Recommended glass

Riedel mod. Riesling / Sangiovese

Analysis

Alcohol: 15% vol.

Total acidity: 3,4 g/l

Volatil acidity: 0,20 g/l

pH: 3,20

Free SO₂: 25 mg/l

Total SO₂: 96 mg/l

Sugar: 116 g/l

Presentation

Bottle: Bordelesa Seducción blanca 50 cl.

Stopper: natural cork 44x24 mm

Capsule: 100% complex

Case

Cardboard, 12 bottles of 50 cl

(248x189x160 mm / 11,20 kg)

Europallet

68 c./12 b. 80x120x140 cm / 777 kg



Viticulture

D.O. Empordà family-owned vineyards. Granite and weathered slate soil.

Grape varieties

Moscatell d'Alexandria (Moscatel de Alejandría) 100%

Winemaking

Cold skin maceration for 6 hours. Pressing at low temperature, with very low yields. Cold settling for 72 hours. Fermentation with natural yeasts, up to around 100 grams of residual sugar. Fortification up to 15% alcohol by volume. Ageing in stainless steel tanks.

Wine style

Sweet wine (fortified).

Tasting note

A wine that takes you back to the early days of the harvest, when the smell of fruit and fresh grape juice floods the winery. On the palate, it's soft and elegant.

At the table

We recommend to serve it at around 6-8 °C.

To match... Desserts with walnuts or pine kernels, dried fruit, all kinds of recipes with cooked apples. .