

SÉRIES MOSCATEL

MoscateL Sparkling Wine



COMPOSITION VARIETAL

Moscato

ORIGIN OF GRAPES

Serra Gaúcha



WINEMAKING PROCESS

First, the clusters are destemmed and the berries are pressed in pneumatic presses. Then, the clarification of the must happens at low temperatures and selected yeasts are added in order to start the alcoholic fermentation. After that, it is centrifuged and stabilized, so it can finally, be filtrated and bottled.

ANALYTICAL DATA

ALCOHOL 7,5% vol. | SUGAR 77,62g/l | TOTAL ACIDITY 89,80 meq/l | pH 3,17

*Data is for reference, may be suffer variations.

TASTING NOTES

- **Eyes:** Straw yellow with greenish tones, it presents abundant and delicate bubbles that form an intense white foam.
- **Nose:** It presents fruity notes of peach, lemon, pineapple, litchi, and floral notes of roses, jasmine and orange flower.
- **Mouth:** Its flavour is pleasant, with perfect balance between acidity and sugar.

Pairing Suggestions

Fruits, dessert with cream, milk or white chocolate, or simply as an appetizer.

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker