

## SÉRIES MOSCATEL

MoscateL Sparkling Wine



### COMPOSITION VARIETAL

Moscato

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

Destemming of the bunches. Gentle pressing in pneumatic presses. Cleaning the must at low temperatures. Inoculation with selected yeasts. Alcoholic fermentation at low temperatures. Automatic stabilization and clarification. Centrifugation and filtration. Bottle.

### 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*