

ALEXANDRIE - DRY MUSCAT

2021



GRAPE VARIETY & ALCOHOL : 100% MUSCAT D'ALEXANDRIE - 12,5 % VOL.

APPELLATION : IGP CÔTES CATALANES BLANC

VINTAGE : 2021 - 75 CL

YIELD & SOIL : 28 HL / HA - CHALKY CLAY SOIL & RIVER PEBBLES

LABEL : ORGANIC LABEL - AB ECOCERT

VINIFICATION - WE HARVEST VERY EARLY TO KEEP AS MUCH FRESHNESS AS POSSIBLE. GRAPES ARE CAREFULLY SELECTED, DESTEMMED THEN DELICATELY PRESSED. TEMPERATURE-CONTROLLED FERMENTATION FOLLOWS TO PRESERVE ALL THE AROMAS AND A VERY SHORT MATURING TIME IN VATS. THE WINE IS REFRIGERATED FOR TARTARIC STABILIZATION AND THEN FILTRATED THROUGH A TANGENTIAL FILTER BEFORE BOTTLING. EARLY BOTTLING TO PRESERVE THE AROMAS

EYE : VERY PALE GOLD, SHINY

NOSE : POWERFUL AND ELEGANT, WITH NOTES OF CITRUS AND EXOTIC FRUITS

MOUTH : VERY AROMATIC, SHARP AND REFRESHING, THIS DRY MUSCAT WILL SURPRISE YOU. NOTES OF LYCHEE, PASSION FRUIT WITH A VERY NICE LENGTH AND CITRUS FINISH.

FOOD & WINE PAIRING - PERFECT AS AN APERITIF OR WITH A FRESH STARTER. IT GOES VERY WELL WITH GRILLED KINGPRAWNS OR SPICY FOOD.

SERVICE TEMPERATURE 6 - 8 ° C

