

GRAN FEUDO MOSCATEL 2015

DOP NAVARRA

ORIGIN

Vineyards settled on loam and sandstone soils from the Paleogenic era, along with gravel, conglomerates and alluvial material from the Quaternary era. These are soils of average depth, not very strong and without drainage problems. They lend the vineyard a medium to high vigor without problems of shortage or lack of nutrition. The average altitude of the plots is approx. 400 meters.

VINTAGE CHARACTERISTICS

Cold winter, followed by a rainy spring with average temperatures. Summer began with high temperatures which evened out and then rose again at the end of August and through the start of the harvest. Mild and clear autumn.

VINIFICATION

After a brief maceration, the grapes are pressed and the must filtered. Then fermented in stainless steel tanks at controlled temperature during 10 days.

VARIETAL

Muscat a petit grain.

ALCOHOL VOLUME 12 % vol

TASTING NOTES

Colour: Golden yellow with green hues

Aroma: Intense, fine and complex. Aromas of fresh Muscat grapes, citrus and floral notes.

Palate: Ample attack. Smooth, perfect balance with a good acidity. Elegant aftertaste with citrus notes.

PAIRING

Ideal for foie, cheese and desserts.

SERVICE TEMPERATURE 8 - 10 °C

CONTAINS SULFITES.

