

HACIENDA CASA DEL VALLE

FRIZZANTE 5.5

*Sweet, sharp, very pleasant
and very refreshing*

VARIETIES

Moscatel 100%.

WINEMAKING

Made from Muscatel (Muscat) grapes. The grapes are picked at night to preserve the variety's typical aromas. These undergo prefermentative maceration and cold pressing to intensify the aromas. After this the must is partly fermented at a controlled temperature of 12 – 14°C which is then stopped at just the right moment to achieve an ideal balance of acidity, sugar, alcohol and dissolved carbonic gas for the fizz. Before bottling the wine is fined and stabilised while being maintained at a low temperature (between -2 and 2°C) to preserve all the natural carbonic gas.

TASTING NOTES

Is pale straw-coloured with metallic glints and a bright sheen. A persistent crown of white foam forms when the wine is being poured. Intense, typical muscatel aromas, mainly floral (roses, orange blossom or jasmine), with honey and peach. A lovely, light, creamy mouth-feel, easy to drink, with an understated sweetness and reminders of citrus fruits in the finish.

CONSUMPTION

Serve between 4 and 6 °C.

