

SIERRANORTE

bodega

PASIÓN DE MOSCATEL WHITE ORGANIC 2018

GRAPE VARIETIES

Moscatel 100%



VINEYARD AND TERROIR

Location: El Pincho.

Altitude: 700 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Limestone-rich with permeable textures.

Age of the vines: 25 years.

Growing system: Guyot.

VINE-GROWING

The grapes for this wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

After being harvested, the grapes undergo a cold skin-contact maceration for 12 hours. They are then gently pressed to extract the juice. This is settled before a temperature-controlled alcoholic fermentation is done at 14°C. The wine is then aged on its fine lees until it is bottled. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

TASTING NOTES

The wine displays an amazingly fresh-looking pale straw color. The nose reveals exquisite Muscat aromas with floral notes, particularly white flowers, together with fruity notes of apricots and green apples. Fruit-forward on the palate, dry with good acidity and very full. Your mouth is filled with an array of flavours leaving a lingering, very pleasant finish.

SERVING RECOMMENDATIONS

Excellent with fish, white meats, pasta, cheese or desserts.
Best served at a temperature of 8-10°C.

ALCOHOLIC DEGREE 12.5

AVAILABLE IN BOTTLES OF 75cl.

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