



Moscato

Crotta

750ml

Variety

White sweet grapes

Vineyards

Region: Central Valley. Mendoza. Argentina

Soil characteristics: Clay loam

Harvest: Manual. At the beginning of March

Fermentation

Method: Pre-fermentative maceration for 12 hours at 10° C and then fermentation at 15° C

Temperature: 10° C to 15° C

Duration: 15 days

When finish the elaboration is added vinic alcohol alcohol and rectified concentrated must to obtain a grade of alcohol between 15-16 ° and a content of sugar between 80-90 g / l.

Tasting Notes

Color: Golden yellow with amber hues

Aroma: Exquisite vanilla aroma with fruity and floral notes

Flavor: Sweet, velvety and fresh

Technical Data

Alcohol: 15.10 % volume

pH: 3.6

Total acidity: 3.10 g/l

Sugar: 8.30%