



KAME MUSCAT

Sparkling surprise

Its original design of bottle and screw cap, present a modern wine, young and cheerful, suitable for all audiences, that will appeal even to non-drinkers.

It comes from vineyards with low yields and late harvest is done to achieve a maturation high in sugars, some of which remain at bottling.

AWARDS

Vino & Delikatesy: Silver

TASTING NOTES

Visual phase

Clean and bright pale yellow.

Olfactory phase

Intense aromas of apricot and peach, floral and ripe grapes.

Gustatory phase

Kind sweetness balanced with acidity that gives freshness, provided also for its fine and delicate natural bubble. Lingering aftertaste with aromas of stone fruit.

TECHNICAL INFORMATION

D.O.: Vino de la Tierra de Castilla

TYPE OF WINE: Semisweet sparkling white

VARIETY: 100 % Muscat

YIELD: 40 Hl/Ha

WINEMAKING: Maceration and cold pressed for 4 hours. Alcoholic fermentation in stainless steel tank at 14° C for 3 weeks, stopping it before the total consumption of sugars.

AGEING: 3 months in bottle.

STORAGE: 15°C, 65% humidity

GASTRONOMY: Almost all kinds of dishes such as rice, pasta, vegetables, mushrooms, foie gras, fish, seafood, white meats, cheeses and desserts.

SERVING TEMPERATURE: 6-8° C

ANALYSIS

ALCOHOL CONTENT:

11% Vol.

TOTAL ACIDITY:

5,5 g/l tartaric acid

VOLATILE ACIDITY:

0,14 g/l acetic acid

RESIDUAL SUGAR:

28 g/l