



LA CAUSA MOSCATEL 2015



Grape varieties:

100% Moscatel de Alejandría

Harvest Date:

April 15th

Origin:

Itata Valley

Vinification:

Number of days of fermentation:

5 days on its skins

2 days after pressing

Fermentation temperature: 16°C- 18°C

Ageing:

Satinless steel, on its own lees for 12 months.

Technical data:

Alcohol level: 12,5%

PH: 3,3

Acid level: 7,2 grs. /l (as tartaric)

RS: 1,8 gr. /l.

Taste Note: Bright yellow color with golden tints. Aromatic explosion that shows flowers and citrics. Very fresh in the palate, due to its acidity, with great structure and silkiness because of the fermentation on skins and the ageing on its lees.

Food Pairings: As appetizer. Cold soups, greasy fish and seafood.

