

Other

Viña Albali Moscato

The fine and refreshing bubbles of moscato make Viña Albali Moscato the next big thing among wine lovers. Made with the muscat grape, all the sweetness of this variety is preserved from ripening in the sun in the fields of La Mancha. Its fruity flavors are stone fruits such as apricot, peach or nectarine and its aromas are reminiscent of caramel and jasmine.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY **Moscatel**	STYLE **Sparkling wine**
ALCOHOL GRADUATION **7%**	SERVING TEMPERATURE **Best served chilled (6-9ºC)**

Tasting Notes

Intense exotic notes lead to a refreshing palate with delicate bubbles and a honeyed sensation on the finish.

Food Pairing

It is an ideal wine for framing meals, accompanying aperitifs and desserts. Its low alcohol content allows a wide range of pairings in these two moments.

Technical Information

Made with grapes from the Muscat of Alexandria variety. After a light and gentle pressing, a clean, high quality must is obtained. This must is fermented with specially selected yeasts in stainless steel tanks to up to 7 degrees of alcohol, creating an internal pressure of approximately 4 bars. At this point, the temperature is reduced to arrest the fermentation. The wine then remains on its fine lees for a few weeks at temperatures below zero for maturation, clarification and stabilization of the sparkling wine. Its aromatic nuances should now be integrated with fine and delicate bubbles. Later the Moscato is filtered and sterile bottled.