



MOSCATEL

Puente la Reina, Spain



15%
ALC/VOL

750mL
BOTTLE SIZE

Appellation

D.O. Navarra

Vinification

Average age of the vines is over 15 years.
Mechanical harvesting in September.

Fermentation

Fermentation: In temperature-controlled stainless steel vats at 13 °C for 2 hours.

Tasting notes

Color: Straw-yellow with green tones.

Nose: Intensely aromatic and fruity. Fruit salad notes, fresh quince, orange blossom and fresh roses.

Palate: Unctuous, dense and glycerine. Fresh and fruity. Creamy hints of fruit salad yogurt. Balanced.



Muscat Petit Grain



13°C for
2 hours



Not Aged in Oak



Aged in bottle for
6 months

Serving recommendations

Serve at 6 to 8°C.

Food pairings

Foie gras, well-cured cheeses or desserts.