



ESTRELLA DE MURVIEDRO FRIZZANTE MOSCATO

D.O.P. VALENCIA

By using all our experience we have produced an expressive wine with Mediterranean character from the classic grape varieties from the finest vineyards in Valencia.

Area of Production

The Denominación de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with a strong influence from the Mediterranean Sea. For Centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

Grape Variety

Moscatel de Alejandría

Winemaking

We select the finest grapes from Moscatel vines, maceration at 14°C, fermentation at 16°C using selected yeast and then fresh Moscatel must is added. The wine is then refermented in pressurised tanks using the Charmat-corto (short) technique, at a controlled temperature of 16°C until it reaches a maximum pressure of 2.5 bars. It is filtered using a 'tangential isobar' system then bottled with a touch of natural residual sugar from fresh Moscatel must.

Tasting Note

Colour:	Bright yellow with green tinges.
Aroma:	Very fruity, with pear and apples flavours and citric fruit aromas.
Taste:	Refreshing, fruity and young. The gas gives a creamy effect with fruit aromas combined with a slightly sweet but fresh finish.

Serving Suggestions

Ideal as an aperitif or to accompany all types of fish, seafood and rice dishes. Always serve very chilled at around 4°C.

Alcohol Content

7.5% vol.

Available in

750ml