



GALEAM DRY MUSCAT

D.O.P. ALICANTE



*“Galeam”, Latin for **Hull**, is a symbol of the shelter for people against adversities. It preserves the land and its traditions to pass them on to future generations. It preserves its wine making land to reach plenitude in its wines.*

Area of Production

The Denominación de Origen Protegida Alicante, on the Eastern coast of Spain enjoys a warm climate throughout the year and the positive influences of the Mediterranean. The inland mountainous areas have a Continental climate.

Grape Variety

Muscat

Winemaking

The best grapes of Muscat are selected, carefully picked then vinified. Cold pellicular maceration in a pneumatic press for 6-8 hours followed by fermentation with selected yeasts at 14°C. Wine suitable for vegetarians and vegans.

Tasting Note

Colour:	Bright yellow with green tinges.
Aroma:	Very intense and complex with a wide range of exotic fruit aromas (lychees, passion fruit), floral tones with a mineral touch.
Taste:	Rich and aromatic, smooth and fresh with a long finish.

Serving Suggestions

Galeam Dry Muscat is a white wine is very aromatic with a great personality, perfect to accompany fish dishes, paellas, sea food and white meats. It is also an excellent aperitif. Ideal service temperature: 6-8°C.

Vintage
2023

Alcohol Content
11.5% vol.

Available in
750ml

Channel
On trade

LOGISTICAL INFORMATION

Stopper:	Cork
Packaging:	6 bottles per case
Euro-pallet:	80 cases / 480 bottles
Rows:	5
Weight:	641 kg

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