



Barbadillo

Vi

moscato frizzante

GRAPE VARIETY:

Moscat

ANALYTICAL DETAILS:

6.5 % alc. vol.

Sugar: 75 ± 5 g/L

Acidity: 6.0 +/- 0.5 g/l Tartaric Acid

pH: 3.0 +/- 0.1

VINEYARDS AND GRAPE HARVEST:

Vineyard: 'Gibalbin'

Number of hectares: 3 Ha

Vine age: 14 years

Grape yield: 9,500 Kg / Ha

Soil type: White chalky soil called 'Albariza'.

Pruning: Double cordon

Climate: Mediterranean. (Hot dry summers, cool wet winters)

Situation: South west Spain at 36.8 latitude. 40 km inland from the Atlantic coast and set on hill tops.

Grape picking: Machine harvested

Harvest dates: End of August.

Harvest duration: 1 day.

TASTING NOTES

Colour: Very pale yellow.

Aroma: Distinctive flowery fruit aromas of the Moscatel grape.

Smooth and slightly sweet on the palate.

Despite its low alcohol content MOSCATO Vi has a texture, colour and aroma of a classic light style Moscatel wine. Unlike other low alcohol wines which have undergone a de-alcoholisation process, in this case, the fermentation was simply stopped once it reached the desired alcohol level.

FORMAT

75cl bottles in boxes of 6.

25cl bottle in 4 - packs.



BARBADILLO

DESDE 1821