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-aloholisation process, in this case, the fermentation was simply stopped once it reached the desired alcohol level.

FORMAT
75cl bottles in boxes of 6.

BARBADILLO
DESDE 1821