



INFUSIÓN

MOSCATEL DE ALEJANDRÍA INFUSIONADO
CON PIELES DE GARNACHA

PÉT-NAT

*Rosé made with our Muscat grapes infused with Grenache skins
that give it its unique colour.*

VINEYARD

A representation of the rugged terroirs of Málaga: the mountains of the Axarquía with its Moscatel de Alejandría and some lost Garnacha. Dry-farmed vineyards in low bush vines with slate soils.

VINTAGE CHARACTERISTICS

The spring was warm and dry and the summer was extremely dry and hot, which limited production. The grapes arrived at harvest in perfect health and with a beautiful aromatic concentration.

HARVEST

The grapes are harvested at the beginning of August, with high acidity. Grapes with high aromatic potential.

WINEMAKING

The alcoholic fermentation is partially carried out in stainless steel tanks with indigenous yeast at low temperature and the rest in the bottle. In the middle of fermentation, the dried Grenache skins are infused into the Muscat wine, giving it its unique colour. Kept on the lees for 9 months. Disgorging by hand in April 2024 to remove the lees without adding sulphur dioxide (except for the grape entry).

TASTING NOTES

- Visual Phase: Salmon-gold colour and fine, persistent bubbles.
- Nose: Very aromatic and fruity, with floral hints and fresh red fruit notes.
- Tasting phase: Fine, delicate bubbles, very well integrated in the mouth. With a fresh sensation and good length in the mouth. With a very refreshing final sensation.

TECHNICAL DATA

- ABV (alcohol by volume): 12%
- Production: 800 bottles of 750ml.
- Recommended serving temperature: 10°C-12°C.

