

blanc sec

L'HORABONA

LES FRESES DE JESÚS POBRE



THE PROJECT

L'Alquería del Colomer is the most limestone Moscatel de Alexandria plot in Les Freses, the most irregular

and the one that demands a more exhaustive selection. If it's easy, it's not fun. The result is so satisfactory

How to solve what costs more. It can have grounds, its filtering is smooth and its sulphite level low.

VARIETALS AND ELABORATION

100% Muscat of Alexandria, white or crystal variety, in limestone lands at sea level.

Our 8.5 ha vineyard is planted on a double guyot trellis and has an average production per hectare: 3500 kg / ha. The harvest is manual, in boxes of 15 kg with selection and destemming table: This plot was harvested on August 17.

BREEDING

Fermentation with own yeasts in Cuba and aging for 4 months on its lees in stainless steel and in glass juanajuanas 5 months. It is not tartarically stabilized, so it can present precipitated crystals.

Production: 1100 bottles of 0.75l

TASTING NOTE

In visual is pale lemon with a hint of green. The nose is intense and proper floral muscat, rose and flower of intense orange. In the palate it is complex and dry, full of touches of bakery and butter, in retro nasal returns the sensation of white flowers and talcum powder.

Alc / vol 13.5%

Total acidity 3.98 g / l

Sugar 4 g/L

Total SO₂ <40 mg/L

Serving temperature 9°C