

# PAQUITA MUT

les fresas de Jesús pobre



## THE PROJECT

From the 65 year vines, on the stoniest plot of Les Fresas, we obtain few bunches that allow us to appreciate the enormous varietal richness of the Muscat. Grateful to the work of our ancestors, we wanted to make this wine only from these old vines. It may have deposits, its filtering is smooth, and its sulfites level is low.

## VARIETALS AND ELABORATION

100% Muscat of Alexandria (different clones, feet and sub-varieties) planted on a double guyot trellis with an average production per hectare of 3,500 kg / ha. We harvest manually in 12kg boxes with selection and destemming table. We made the harvest between the 3<sup>rd</sup> of August and the 13<sup>th</sup> of September, plot by plot according to its optimal maturation moment.

Start the fermentation with its own yeasts of Cuba 5 days prior to harvest and keep it at a controlled temperature of 14°C in stainless steel tanks.

## BREEDING

First batch of 650 bottles, bottled on February 18, 2020.

## TASTING NOTE

In visual it is pale lemon, bright and with a hint of green typical of muscat and on the nose it is a muscat full of fresh flowers, jasmine, orange blossom, chamomile, rose and talcum powder. On the palate, pleasant, citric with lemongrass, it has fleshy petals and sour fruit and its aftertaste is long in the mouth, fennel, ginger and white pepper, saline and grapefruit touch.

## ANALYTICS

Alc / vol: 12%

Total acidity: 5.55 g / l

Total sulphurous: <42 mg / L

Sugar: 2g/L

Operating temperature: 9°C