

MOSCATO

MENDOZA | ARGENTINA

VINEYARD:

La Rioja is located 5,000ft above sea level and is composed of sandy clay loam soils which ensure a slow ripening, completely balanced wine of both acidity and fruit. With natural irrigation from the pure water source of the snow melt of the Andes Mountains, our vines produce premium white wines with powerful aromatics, crisp body and true varietal character.

HARVEST:

The 2018 harvest began and finished earlier than normal (Mid-Feb. thru March). This was due to the long frost-free fall which lent to great maturing in conjunction to, the warmer summer season. These ideal growing conditions permitted the fruit to ripen faster than the previous year, allowing for a stronger fruit presence in each of the wines.

WINEMAKING:

Fermented with selected yeasts between 59°F to 60°F in stainless steel for 25 days. Wine is then aged 6 months in stainless steel.

TASTING NOTES:

This handcrafted Moscato reveals luscious peach and honeysuckle with a dash of sweetness.

ANALYTICAL DATA:

Varietal: 100% Moscato

Alcohol: 12.0%

Vintage: 2018

Residual Sugars: 49.56 g/L

Harvest: By Hand

Total Acidity: 5.19 g/L

Age of the Vines: 50 years

pH: 3.40

