

# TARTRATOS

**Type of wine:** Sparkling wine brut nature

**Designation of Origin:** No DO

**Grape variety:** Moscatel de Alejandria (Moscatel de Malaga)

**Presentation:** 0,75 l

**Elaboration:**

The variety Moscatel de Alejandria is grown in the sunstruck area of Axarquia (eastern part of Málaga), a mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry.

Grapes harvested very early, in the last days of July, to achieve a potential alcohol of not more than 10% vol. and a very marked acidity, the first harvest of all Europe. Second fermentation in the bottle is achieved by the champenoise method.

**Aging:**

It is aged in the bottle for 30 months.

**Analytic description:**

Alcoholic degree 12%. Reducing sugars less than 2 g/l.

**Organoleptic characteristics:**

Roundness without losing freshness because of its 30 months ageing and a good acidity. Bright straw yellow colour, typical of wines aged on lees; notes of green apple, tasty, delicate, good persistence and volume in the mouth.

**Serving:**

Ideal serving temperature between 6 and 8 °C.

**Prizes:**

**Gold medal:** Premios Mezquita 2019

**Gold medal:** Premios Zarcillo 2018

**Silver medal:** Premios Mezquita 2018

