



AMBER 2021

**100% Moscatel de Alejandria, Skin Maceration****Sustainable viticulture****Single vineyard, Dry-farmed**

Natural wine. Minimal intervention, fermented with native yeasts, under 30mg/L sulfites total and unfined and unfiltered. Grown in chalky clay soils that give this wine a fresh acidity and minerality.

Viticulture:

Top quality Moscatel de Alejandria grapes at 600 metres (2000ft.) above sea level, on poor clay calcareous rocky soil with lots of stones (canto rodado). The grapes were harvested at dawn and brought cold and fresh to the winery to preserve all of the aromatic intensity.

Winemaking:

This unique and expressive natural wine was fermentation using artisanal winemaking methods with minimal intervention. The spontaneous fermentation with the native yeasts took place in stainless steel at controlled temperatures. Matured on its skins for three months. Bottled unfined and unfiltered with less than 30mg/L total sulfites. A limited production of 5000 bottles.

Tasting note:

Pale amber colour. The nose shows intense primary aromas of white flowers, lychee and quince. It is dry and refreshing on the palate, with fresh stone fruit citrus and moscatel grape flavours with a persistent juicy and slightly sweet finish.

Suggested pairings:

Spicy cuisine, Indian, Thai or Vietnamese and salads and as a refreshing aperitif. Recommended temperature of service: 7-8 °C.

Points & Awards: