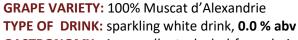


## MARINA ESPUMANTE ZERO- ALCOHOL FREE-SPARKLING







**GASTRONOMY:** An excellent alcohol-free choice for any occasion. Best served chilled, between 4 and 6°C and within the first year after it has been produced.

**VINEYARDS:** Irrigated goblet-pruned vines, influenced by the Mediterranean sea breeze. Located in the coast of Alicante, by the sea.

**CLIMATE:** Very sunny and dry summers. Springs with west wind and rainy winter, which provide a unique microclimate.

**GRAPE HARVEST:** Harvested by hand in 20 Kg boxes in order to protect the quality of the grape. Harvested the second fortnight of August.

**SOILS:** Poor in organic matter, calcareous and granular. The soil reflects the light and facilitates the ripening of the grape

**MAKING PROCESS:** Once the grapes have macerated and have been pressed, the máximum potential and aromas are extracted. It is then combined with the carbonic dioxine, which adds up freshness and an integrated bubble.

## **TASTING NOTE**

**COLOR:** Very pale, cristalline and brilliant. Fast release of very small bubbles, rising in regular bead formation with a delicate crown.

**NOSE:** Powerful, fine and delicate, great expression of the Muscat, with hints of citrics and tropical fruits.

**PALATE:** Wide and smooth, balanced, fruity nuances and a fine bubble which makes it refreshing and smooth.







GOLD PREMIUM SPARKLING MOSCATO

www.bocopa.com