



MARINA ALTA



Type of wine: White

Variety: 100% Muscat d'Alexandrie

Alcohol volume: 11%

Gastronomy: Shellfish, fish, aperitif, white meats and rice dishes.

To serve preferably between 5-8°C.

Winemaking: Born from the special grape variety Muscat d'Alexandrie, whose selection, ripeness and fermentation are carefully controlled. This fact preserves its freshness, aroma and taste, so that Marina Alta leaves an unforgettable trace in the palate.

Light crushing of de-stemmed grapes, film maceration and fermentation in small-capacity stainless steel tanks at controlled temperature for 7-10 days.

Vineyards: Unirrigated goblet-pruned vines, over 30 years old. The fact that the vineyards are close to the sea provides the optimum temperatures which help the grapes reach their peak of ripeness.

Soils: Poor in organic matter, calcaire and sandy. The soil reflects the light and facilitates the ripeness of the grape. In our Marina Alta vineyards, next to the Mediterranean Sea.

Climate: Very dry and sunny summer. Spring with westerly winds and rainy winter, which provide a unique microclimate and, as a result, an extraordinary grape.

Yield: 6500 kg by hectare.

Grape harvest: Harvested by hand in 20 Kg boxes in order to protect the grape. Between the second fortnight of August and the month of September.

Color: Pale, bright straw and crystalline.

Nose: Intense, light and elegant. Aromatic, fragrant herbs, with fruity aromas and deep notes of the fresh Muscat grape.

Palate Very aromatic, with anise and fennel notes. Acidity and sweetness well-balanced. It is a unique wine, very special, powerful and with temperament. Its palate is rich, round and elegant. Great personality.

