



MARINA ALTA

THE ORGANIC WHITE WINE OF THE MEDITERRANEAN

Winemaking: Born from the special grape variety of organic Muscat d'Alexandrie, whose selection, ripeness and fermentation are carefully controlled. This fact preserves its fresh-ness, 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.

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

Alcohol volume: 11%

VARIETY OF GRAPE

100 % Organic Muscat d'Alexandrie

D.O.P. Vinos Alicante.

TASTING NOTE

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.

