



Vinification

Moscatel, small sized grain. Considered to be the finest and most elegant of the many types of Moscatel. Its great aromatic potential reflects the name of this wine.

In 2013 the optimum moment of maturation was when the grape reached 12 degrees potential alcohol, only at this time does the Moscatel show if full bouquet of aromas.

Harvest was carried out at the coolest point of the night during the month of September. In addition the grapes, once picked, remain in dry ice until pressing. In order to extract the aromas contained in the skin we carry out a pre-fermentative maceration at 5°C for 5 hours. Following this we carry out a light pressing extracting only the 'mosto yema', free run must.

The process comes to an end naturally when the perfect balance between acidity, alcohol and sugar is found. The wine is maintained at 0°C until bottling in order to conserve all the natural carbonic gas which has been produced during the fermentation process.

Tasting Notes

Straw yellow in color with intense green reflections. Clean and bright.

On the nose full, clean and perfumed with notes of exotic fruits such as passion fruit and mango standing out.

Technical Information

Varietal: Moscatel 100%.

Vintage: 2013

Total acidity (g / l): 7.5

Residual sugar (g / l): 101

Actual alcoholic strength (g / l):
54 (5.4%Vol)

Excess pressure in bottle (bar): 1

Further Information

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