FAMILIA CROTTA
DESDE 1933

Marsala

Crotta

750ml

Varieties

Pedro Ximenez, Muscat and Cherry

Vineyards

Region: Central Valley. Mendoza. Argentina
Soil characteristics: Clay loam
Harvest: Manual. At the beginning of March

Fermentation

Method: Pre-fermentative maceration for 12 hours at 10º C and then fermentation at 15º C
Temperature: 15º C
Duration: 15 days
When finish the elaboration is added vinic alcohol to obtain a grade of alcohol between 15 and 16 % v/v and rectified concentrated must to obtain an amount of sugar between 80-90 g/l

Tasting Notes

Color: Toasted brown with golden hues
Aroma: Confit, floral and complex
Flavor: Fruity notes and excellent balance between the caramel perceived and the caramel persisting in the mouth

Technical Data

Alcohol: 15.10 % volume
pH: 3.7
Total acidity: 3.17g/l
Sugar: 9.00%