FAMILIA CROTTA
DESDE 1933

Mistela

Crotta

750ml . 2L

Varieties

Moscatel and Pedro Gimenez

Vineyards

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

Fermentation

Method: Made with unfermented grape juice. Then added alcohol to maximum limit of 18º GL. It is rested in oak French barrels

Tasting Notes

Color: Caramel
Aroma: A combination of dry and cooked fruit aromas
Flavor: Sweet. Ripe fruit and quince. Very pleasant to the palate

Technical Data

Alcohol: 15.10 % volume
pH: 3.7
Total acidity: 2.90 g/l
Residual sugar: 23.00 g/l