FAMILIA CROTTA
DESDE 1933

Moscato (Muscat)

Crotta

375ml . 930ml

Variety

Moscatel rosado

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: 10º C to 15º C
Duration: 15 days
When finish the elaboration is added vinic alcohol alcohol and rectified concentrated must to obtain a grade of alcohol between 15-16 ° and a content of sugar between 80-90 g / l.

Tasting Notes

Color: Golden yellow with amber hues
Aroma: Exquisite vanilla aroma with fruity and floral notes
Flavor: Sweet, velvety and fresh

Technical Data

Alcohol: 15.10 % volume
pH: 3.6
Total acidity: 3.10 g/l
Sugar: 8.30%