



#### VARIETY

Muscat of Alexandria (100%)

#### VINEYARDS

From selected vineyards in the High Area of the Mendoza River.

#### SOIL

Sandy soil with very low level of organic matter.

#### PROCESS

Hand harvesting.

Destemming and crushing

Cold skin maceration at 10°C, during 5 hours.

Pneumatic pressing and crushing.

Cold settling (48 hours).

Addition of selected yeasts.

Controlled fermentation at 15°C, during 21 days.

Addition of must and stabilizing.

Filtration.

Bottling.

## Moscato TECHNICAL SHEET

#### COMPOSITION

Alcohol: 10,5% | Sugar: 65 g/l

#### PRESENTATION

750 ml.

#### DESCRIPTION

Santa Ana Muscat has a bright yellow color, vivid fruity aromas of ripe peaches, citrus notes and a delightful orange blossom perfume. In the mouth it's very refreshing, smooth and balanced with a crispy finish.

#### SUGGESTIONS

Ideal to pair with spicy Asian or Mexican food and all dessert styles, even fresh fruit.

#### DRINKING TEMPERATURE

9°C-11°C

RINCON  
DEL  
SOL

