



CANTOCUERDAS. MOSCATEL DE GRANO MENUDO



VARIETY: 100% Muscat Blanc à Petit Grains.

CONCEPT: Single plot naturally sweet wine.

VINEYARD: The vineyard is fresh, bordered by a water stream, 770 m over sea level. The soil is deep and rich, and the vines are over 55 years old.

ELABORATION: Grapes are cooled for 48 hours to favor a pre-fermentative maceration and slower extraction. Vinification takes place in a 500 l French oak barrel, after 24 hour skin maceration.

AGEING: 24 months in a 500 l French oak barrel on all its lees. We do not use *batonage* techniques.

PRODUCTION: 1,000 bottles.