

ECHEVERRIA

MOSCATO 2019

FRIZZANTE



ECHEVERRIA®

Family Wines

“This uplifting and lightly sparkling wine is made from 100% Moscato grapes, renowned for their highly aromatic qualities. A perfumed nose of nectarines and orange blossom leads to a soft fruity explosion in the mouth. Highly versatile, this refreshing wine is a delightful aperitif but also an excellent accompaniment to slightly sweet or spicy dishes. Also pairs deliciously with fruit based desserts.”

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Maule Valley



Andes Area

GRAPE VARIETY:

100% Moscatel grapes from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

March 23rd, 2019.

100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:  Vegetarian

 Vegan

- Fermented in stainless steel vats for 25 days at 13 to 18 °C controlled temperature, with selected yeasts.
- The fermentation is stopped to achieve lower alcohol level and residual sugar content.
- The wine undergoes a second fermentation in low pressure closed tanks to create fine and delicate bubbles (frizzante character).

ANALYTICAL DATA: (Approximate Data)

Alcohol:	10.5	% by vol.
Total Acidity:	4.6	grams per liter (Tart.)
Residual Sugar:	41.3	grams per liter
pH:	3.3	

SERVING T°:

Serve chilled, between 7° and 10°C.

CELLARING ABILITY:

At least 3 years

KEY DESCRIPTORS:

Aromatic – Fresh – Crispy – Fruity – Easy Drinking – Expressive - Vibrant



Sustainable Winery
ISO 9001- HACCP