

# ANGOSTO

## white

It's our First wine and it's a blend between Muscat indigeneous variety, with other withe varieties that we have developed.

**TASTING NOTES** Intense bouquet of apple, peach, fenne and exotic fruit (guava, passion fruit) with a discrete mineral background.

**GRAPES** 25% Sauvignon blanc, 25% Muscat, 25% Verdejo, 25% Chardonnay.

**VINEYARDS** The land is mainly on aslope, with a sandy structure, poor in organic matter and with low levels of limestone.

**VINIFICATION PROCESS** Cold-skin maceration for 24 hours. The free-run juice is then separated from the press and racked gently (déboutage) at low temperature. Fermentation takes place at a controlled temperature of 16° C.

**CORK TYPE** Natural cork.

**ALCOHOL CONTENT** 12,50% VOL.

**QUANTITY** 40.000 Bottles

**RECOMMENDATION** Serving temperature 10 to 12 °C. This is a very aromatic wine with a strong expression of a Mediterranean Muscat. The aroma of this wine is clean, refreshing and very intense. An ideal wine with light meals and dishes such as: light fish dishes sushi, seafood, pasta, rice, white meats.



### Main flavors



Mango



Apple



Passion  
fruit



Acacia

### Last Awards

**GUÍAPEÑÍN**

2012 Vintage: 91 rating



**Bronze Medal**  
Decanter World Awards