



MARINA ESPUMANTE SILVER



VARIETAL: 100% Muscat d'Alexandrie

TYPE OF WINE: White sparkling wine, **7%vol.**

GASTRONOMY: Ideal whenever, for an aperitif or with desserts. To serve preferably between 4 and 7°C. To consume within the year and a half after the grape harvest.

VINEYARDS 30 years old. Yield of 3.000Kf/ha. Located in Alicante's coast, near the sea.

CLIMATE Very dry and sunny summers. Springs with west wind and winter rain, which provides a unique microclimate.

GRAPE HARVEST: Harvested manually in 20 Kg boxes to protect the quality of the grapes. Harvested the second half of August.

SOIL: Deep, fertile and calcareous soil. The floor reflects light and facilitates the ripening of the grapes.

WINE MAKING: Natural fermentation-Charmat method

COLOR: Very light, crystalline and brilliant. Little fast bubbles.

NOSE: Powerful, light and elegant, an expression of the Muscat varietal, with aromas of citrus and tropical fruits.

PALATE: Very smooth, balanced, refreshing, with fruit aromas and light bubbles.