

BALUARTE

Designation of Origin

Navarra

Vintage

2016

Ageing

Young wine.

Type of bottle

Burgundy Nova white colour of 75 cl.

Varietals

Muscat (100%).

Winemaking

After a short maceration, the free-run must is bled, clarified, and then fermented in stainless steel tanks at controlled temperature for 10-12 days.



Baluarte Muscat

“ A fresh, enjoyable wine that showcase each varietal and its aromas. ”

Javier Garbayo. Winemaker.

Tasting notes

Straw yellow, very bright and clean.

Very intense, fine with stone fruits aroma as peach, citrus and elegant floral background.

Very fresh, ample attack. Long and pleasant finish.

Analysis

Graduation: 12.2% by vol.

Free SO₂: 27 mg/l.

Total SO₂: 108 mg/l.

Total acidity: 3.20 g/l (s.a).

Volatile acidity: 0.22 g/l (a.a).

Residual sugar: 7.4 g/l.