



Muscanti Brut Sekt

Natural brut sparkling wine

Base wine: White wine 10.5°.

Origin: Penedés.

Varietals: Macabeo (Viura), Parellada, Xarel·lo.

Winemaking: The second natural fermentation (the same as that which turns grape juice into wine) takes place in large closed tanks, using the Charmat method.

Graduation: 11.5% by Vol.

Residual sugar: 12-15 g/l.

Total acidity: 4.20 g/l (s.a.).

Volatile acidity: Less than 0.70 g/l.

Total SO₂: Less than 170 mg/l.

Pressure (at 20°C): More than 4 atm.

Type of bottle: Cava, 75 cl.

Tasting note: Very bright pale yellow, with slight greenish tones and a good release of fine, uniform mousse. Its aroma is reminiscent of crisp fruit, and its palate is fresh, smooth and harmonious.