



# Muscanti Semi Seco Sekt

## Natural semi dry sparkling wine

**Base wine:** White wine 10.5°.

**Procedence:** 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:** 33-34 g/l.

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

**Volatile acidity:** Less than 0.70 g/l.

**Total SO<sub>2</sub>:** 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 colour with greenish hints. Good detachment of fine, uniform and persistent bubbles. Slightly fruity aroma. Nice palate, with a smooth and well balanced freshness.