
AMATISTA

MOSCATO ROSÉ

TYPE:

D.O.:

WINERY:

Moscato

Valencia

Bodegas Reymos

Cheste (Valencia)



VARIETIES

95% Muscat of Alexandria and 5% Grenache.

TASTING NOTES

Sight: Cherry red in colour with hints of purple. A fun, party wine.

Smell: Varietal aroma on the nose with forest fruit and floral notes.

Taste: Full, creamy foam which enhances and softens the sweet sensation of this low alcohol wine, as well as accentuating its floral and varietal notes.

Finish: Very pleasant and refreshing.

Food pairing: The perfect drink for a long relaxing chat with friends. An ideal accompaniment for an aperitif or fish, seafood, white meat, pasta, salads and cheese.

Best served: Serve between 5° and 8°C.

Sweet, light and very refreshing, Amatista Moscato Rosé has only 5% alcohol, making it a unique experience.

Fermentation is carried out at low temperatures in special tanks (autoclaves) which enables the CO₂ released during fermentation to dissolve naturally in the wine, and ensures the preservation of the aromas extracted in the fermentation process. The wine is then cooled to preserve the natural sugars in the must, and is subsequently bottled under isobaric conditions to maintain the CO₂ released during fermentation.



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