
AMATISTA

MOSCATO WHITE

TYPE
D.O.
WINERY

Moscato
Valencia
Bodegas Reymos
Ceste (Valencia)



VARIETIES

100% Muscat of Alexandria

TASTING NOTES

Sight: Pale yellow, clean with green hints and fine bubbles.

Smell: Medium intensity aroma typical of the variety on the nose.

Taste: Unctuous, pleasant and typical of the variety, well-balanced acidity, with creamy, condensed foam.

Finish: Pleasant, lingering finish.

Food pairing: Ideal as an aperitif, or to accompany fish, seafood, white meat, pasta, salads and cheese.

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

Sweet, light and very refreshing, Amatista Moscato White 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 preserves 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.



Anecoop Bodegas

www.anecoopbodegas.com