



OCHOA

Vivimos el vino



2022



ADRIANA OCHOA 8A SERIES

INNOVATION MEETS TRADITION

Adriana discovered the wonderful Moscato D'Asti on a trip to Italy and began to mull over the idea of a low alcohol spumante from our unique Muscat BPG vineyard.

GRAPE VARIETY

100%. Muscat Blanc a Petit Grain from **El Bosque state**.

ABV % 5,5°

ELABORATION AND AGEING

Destemming of the bunches to remove the stalks, followed by gentle crushing and light pressing. The free-run juice is then fermented to 5,5% ABV, then filtered and kept in stainless steel vats cold conditions prior bottling. The bubbling is naturally originated from the fermentation process.

TASTING NOTES

To the eye: pale golden colour. On the nose: typical Moscatel aromas of white roses, ripe fruit and echoes of citrus. In the mouth: evokes ripe fruit, citrus; fresh and elegant, with an identity of its own, fine discrete bubbles. It's sugar content is balanced with crisp and excellent acidity.

RECOMMENDED SERVICE TEMPERATURE 8 °C

WHAT TO PAIR WITH

Excellent as an aperitive: try it with foie gras, vegetables in tempura, duck ham, sushi, spring rolls and spicy food. Excellent as well as a dessert wine: try it with your favourite cakes, puddings, fruit salad, ice cream.

SHOULD I STAY OR SHOULD I GO?

Once open, "it will fly". In case you would like to keep it back in the fridge, the closure will help you to keep the wine perfectly isolated from the outside. Even more, you can use back the closure with other bottles for a perfect sealing. You can keep this wine for 3 years in your cellar. Label screen-printed for a perfect pairing with your ice bucket party.

TOTAL ACIDITY 4,3 g/l

RESIDUAL SUGAR 149,3 g/l