



PRODUCT TECHNICAL SPECIFICATION

DRY WHITE WINE “HIGH PEAKS”



VARIETY

100 % SMALL-GRAPED WHITE MUSCAT

TERRITORY

MOUNTAINOUS, STRAINED, NOT VERY FERTILE SOIL.
RELATIVELY SMALL-TERRACED VINEYARDS

VINIFICATION

SELECTION OF VINEYARDS. THE HARVEST TAKES PLACE JUST BEFORE THE NATURAL MATURATION OF GRAPES. TRANSPORT IN PLASTIC CRATES THERE FOLLOWS MUD-REMOVAL BY CENTRIFUGATION AFTER THE FIRST PRESSURE MUST HAS BEEN RECEIVED IN PNEUMATIC PRESSES WILMES.

FERMENTATION

BY MEANS OF LEAVEN, AT THE TEMPERATURE OF 16° - 18° C. ALL PROCEDURES INVOLVED OCCUR IN STAINLESS STEEL CONTAINERS.

STABILIZATION

RAPID MUD-REMOVAL BY CENTRIFUGATION, AND THEN CLARIFICATION AFTER WHICH FOLLOWS FREEZING.

ANALYTICAL DATA

DEGREE OF ALCOHOL.....12 % Vol.
TOTAL ACIDITY (TARTR.A.).....5,40 GR/L.
REDUCTANT SUGAR.....5,00 GR/L.
PH.....3,25

ORGANOLEPTIC ANALYSIS :

COLOUR : GREEN AND YELLOW

ODOUR : STRONG AND HARMONIC INCLUDING ALL CHARACTERISTICS OF MUSCAT.

TASTE : SOFT AND VELVET, THE DURATION OF WHICH IS LONG ENOUGH.

IT IS SERVED AT 10 DEGREES C.

