



NAME Reymos
VARIETALS Muscat de Alexandria
REGION Valencia
ALCOHOL 7.5%

VINIFICATION

The partial fermentation of the Charmat method allows the wine to be produced from must. The wine undergoes fermentation in stainless steel tanks instead of in the bottle and is stopped at exactly the right moment by decreasing the temperature. Secondary fermentation is not required to give the wine its bubbles, unlike other sparkling wines, and the natural carbon dioxide produced during the fermentation process is transferred to the bottle.

TASTING NOTES

Pale hints of green, clean and bright with fine, persistent bubbles. Rich and elegant aromas of apricot and white raisins characteristic of the varietal. The high content of natural sugars does not conform to the traditional perception of sparkling wine, giving a feeling of fullness in the mouth. Persistent, sweet and very light finish.

