



# Festa

MILLAMAN

## Moscotel Sparkling

*Curicó / Chile*

### TASTING NOTES

- **Colour:** Clean amber yellow color, vivid and bright with high quality bubbles.
- **Aromas:** Very fresh with ripe aromas and green leaves that shows versatility of varieties and tropical fruits.
- **Taste:** Balanced, faithful expression of the work of the vineyard, juicy and sweet. Ideal product to be served as an appetizer.
- **Pairing:**
  - Appetizers, sweet desserts.

Recommended serving temperature: 8 - 10 °C.

**We recommend the use of decanter.**

### VINEYARD

Vineyard located in Sagrada Familia, which has an ideal climate for the development of the grape Moscotel, the base of our frizzante Festa (100%). We are able to get the best natural acidity and aromas, reaching the highest quality for our wine.

### WINEMAKING

- **Fermentation:** The must was clarified <50NTU, once clean, cold macerated around 5°C to enhance its aromatic profile. When the native yeasts were activated, we began the co-inoculation process to achieve greater aromatic complexity and achieve adequate fermentation in cold in the order of 10°C
- **Filtration:** Stabilized and filtered by 0.45 micron Sterile.
- **Ageing:** The Sparkling Moscotel has a rich fresh acidity to enjoy pleasant moments and very easy consumption.

### LABORATORY ANALYSIS

- **Alcohol:** 10,1 %
- **Residual sugar:** 40,64 g/l
- **Total acidity:** 6,86 g/l
- **pH:** 2,91

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