

HANDS OFF WINES

COLLABORATION WITH BODEGAS REYMOS.
DO VALENCIA

SPARKLE 2022
SPARKLING WHITE WINE

Made 100% with the Moscatel de Alexandria variety, grown in the high mountains facing the Mediterranean Sea in the DO Valencia. A natural, authentic and honest wine.

VARIETIES: 100% Moscatel de Alexandria
TYPE OF WINE: Young, sparkling, fresh and juicy white wine.
VINTAGE: 2022

ALCOHOLIC GRADUATION: 11,5%
TOTAL ACIDITY (ATS): 3,8 g/L
SUGAR : 0 g/L
PH: 3,29
SERVING TEMPERATURE: 5 a 8°C

PRODUCTION:

HARVEST: October 2022

ELABORATION: Gentle pressing and spontaneous fermentation at a controlled temperature in stainless steel tanks. Gran Bass method of carbon dioxide addition.

TASTING NOTES :

APPEARANCE: Clean, bright, pale straw colour with golden reflections.

NOSE: Primary aromas of fresh muscatel grapes, evoking white flowers such as orange blossom and jasmine.

TASTE: Soft, fresh and fruity bubbles with a nice balanced acidity, full-bodied but light and with a long and persistent finish.

FOOD PAIRING: Seafood, rice and pasta dishes or to enjoy on a summer afternoon with your friends.



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ROSA WINE SPRITZ

ROSÉ WINE SPRITZ

Made with the Moscatel de Alejandría and Tempranillo varieties, grown in the high mountains facing the Mediterranean Sea in the DO Valencia. A festive, casual and fun Spritz of cherry-colored wine with cardinal reflections

VARIETIES: 98% Moscatel de Alexandria 2% Tempranillo

TYPE OF WINE: Natural Wine Spritz without artificial additives or aromas.

VINTAGE: NV

ALCOHOLIC GRADUATION: 5%

TOTAL ACIDITY (ATS): 3,5 g/L

SUGAR : 50 g/L

SERVING TEMPERATURE: 5 a 8°C

PRODUCTION:

ELABORATION: Gentle pressing and spontaneous fermentation at a controlled temperature in stainless steel tanks. Mixed with filtered water and fructose. Gran Bass method of carbon dioxide addition.

TASTING NOTES :

APPEARANCE: It shows itself as a festive, casual and fun wine with a cherry colour and cardinal reflections.

NOSE: On the nose it shows a varietal aroma with floral notes and berries.

TASTE: Creamy and enveloping foam that, while enlivening and refreshing the sweet sensation of its low alcohol content, exalts and accentuates its floral and varietal notes. Very nice and refreshing.

FOOD PAIRING: Ideal to accompany a friendly and relaxed chat with friends. To be consumed as an aperitif, or to enjoy with your favourite Mediterranean dishes.



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GOLD WINE SPRITZ WHITE WINE SPRITZER

Made 100% with the Moscatel de Alexandria variety, grown in the high mountains facing the Mediterranean Sea in the DO Valencia. A festive, carefree and fun Spritz of pale colored wine with golden reflections and fine bubbles.

VARIETIES: 100% Moscatel de Alexandria
TYPE OF WINE: Natural Wine Spritz without artificial additives or aromas.
VINTAGE: NV

ALCOHOLIC GRADUATION: 5%
TOTAL ACIDITY (ATS): 3,6 g/L
SUGAR : 52,5 g/L
SERVING TEMPERATURE: 5 a 8°C

PRODUCTION:

ELABORATION: Gentle pressing and spontaneous fermentation at a controlled temperature in stainless steel tanks. Mixed with filtered water and fructose. Gran Bass method of carbon dioxide addition.

TASTING NOTES :

APPEARANCE: It appears as a festive, carefree and fun spritz of pale colored wine with golden reflections and fine bubbles.

NOSE: On the nose it shows a varietal aroma of medium intensity with notes of citrus, peach and pear.

TASTE: Unctuous, pleasant and markedly varietal, balanced in acidity and creamy condensation of the bubbles. Very nice and refreshing.

FOOD PAIRING: Ideal to accompany a friendly and relaxed chat with friends. To be consumed as an aperitif, or to enjoy with your favourite dishes.

