

PAIVA SEMIDULCE 2018

VARIETY: Cayetana and Muscat

VINEYARD AND SOIL:

Both varieties are located in our own vineyards such as “El Tamujo” and “La Pata” respectively, thereby combining the traditional dry land with new trellis planting, both in loam-clay soil.

HARVESTING AND ELABORATION:

The grapes were hand-harvested during the coldest hours of the day with the utmost care to extract the most pleasant aromas rooted to the skin. Alcoholic fermentation is carried out in stainless steel tanks at a constant temperature of 10°C°, which is why it is carried out slowly and is interrupted to obtain sufficient residual sugars from the grapes..

TASTING NOTES:

In its appearance it is clean and bright, lemon yellow color with green nuances. Discernible on the bouquet are fruits, aromatic herbs and citrus aromas. Fresh and sparkling on the palate, possessing a pleasing acidity and structured sweetness.

PAIRING:

Recommended for all kinds of fish, seafood, new cheeses and foie gras.

IDEAL TEMPERATURE

Between 7º and 9º C.

PHYSICAL-CHEMICAL PARAMETERS:

Alcohol content:	10.5%
pH:	3.13
Total Acidity:	6.57 g/l
SO2 Total:	182 mg/l
R. Sugars:	42.5 g/l

