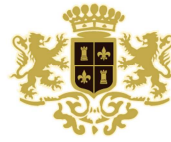


CFGV[®]



MUSCADOR

White or Rosé sparkling wine - Sweet
Grape variety: 100% Muscat

Presentation: Green or white glass bottle
Natural cork 2 slices
Heavy Branded foil
Labelling with hot gold printing

Process:

This sparkling wine is produced according to the Charmat process by second natural fermentation in cuve close. The basis wines are carefully selected and treated before fermentation. Then they receive an addition of sugar and yeasts which will create the sparkling of the wine by chemic reaction. After fermentation, the wine is filtered and then put in bottle.

Organoleptic Characteristics:



Rosé : Beautiful pink dress with raspberry tints with fine bubbles cords.

White: Beautiful yellow color with golden highlights and fine bubbles cords.



Suave, vegetal and muscat-like nose. Muscador has a nice bouquet coming from its grape-variety.



The palate is sweet and muscat with a light and pleasant bitterness.

Consumption:

Muscador should be drunk between 5 & 8°C.

To be kept in a dry place away from the sun rays.

To be consumed preferably the year of the bottling.

Muscador is a vibrant aperitif or will also be perfect with desserts.

Analysis :

Alc/Vol. : 11.5% vol. +/- 0,8
Total acidity : 3.4 à 6 g/l d'H2SO4
PH : <3.6
Pressure : between 3 et 6 bars
Total SO2 : <235 mg/l
Sweet residual sugar : 65 g/l +/- 3g/l

	75cl	Nb of bottle per	Nb of case per layer	Nb of layer	Weight	Length	Width	Height
Case		6			8.23 kg	260 mm	170 mm	320 mm
Pallet		504	21	4	716 kg	800 mm	1 200 mm	1 430 mm