

Aimé

Sweet Moscato

100% Muscat

Tasting Notes:

Like spun gold in a glass this wine shows lovely herbal and citrus perfumes. This is a Moscato with juicy elegance in every sip, a perfect balance of crisp and sweet deliciousness.

The fresh, citrusy flavors of this Moscato pair with fish, sushi, and light Mediterranean salads.

Vineyards:

Region: North Oasis, Mendoza, Argentina
Vineyard Name: Various Vineyards
Vineyard Size: 20 hectares
Training Method: Pergola
Planting Density: 3000 - 5000 vines/hectares
Soil Composition: Alluvial Soils, with stones in depth
Elevation: 700 - 1000 meters

Winemaking:

Harvest: Picked in 18 Kg. plastic buckets. Pneumatic pressing of the whole bunch. Decanting of the grape juice at 10° C for 24hs.

Fermentation: After the inoculation of selected yeasts in the tanks, fermentation takes place between 12° and 14°C. When sugar content goes down to 50 grams per liter, fermentation is stopped by cooling and filtration. There is no Malo-lactic fermentation done to the wine.

Aging:

Stainless steel tanks with no oak and bottle aged for 2 months

Technical Data:

Alcohol: 7.4%
pH: 3.2
Residual Sugar: 50 grams/liter
Acidity: 6.05 grams/liter

Production Quantity: 180,000 bottles



IMPORTER
OF THE YEAR
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