

CANTOCUERDAS. MOSCATEL (dry)



VARIETY: 100% Muscat Blanc à Petit Grains.

CONCEPT: Single variety *dry* wine.

VINEYARD: Three old vineyards with different soil depth and orientations. The vines are around 40 years old. Non-certified organic viticulture.

ELABORATION: Grapes are early harvested, to avoid over ripness. At the winery they are cooled for 24 hours to favor a pre-fermentative maceration and slower extraction. Vinification takes place in French oak barrels.

AGEING: 8 months in used 300 and 500 l French oak barrels. We do not use *batonagge* techniques.

PRODUCTION: 1,000 bottles.

BERNABELEVA S.L.

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