

BACH FRIZZANTE

MOSCATO



The Bach Moscato Frizzante is an intensely aromatic semi-sparkling wine with floral and citrus notes combined with the typical sweetness of the varietal. Its fizz gives it added freshness and vivacity.

PRODUCT TYPE

Semi-sparkling wine

D.O.

Catalunya

VARIETAL COMPOSITION

100% Muscat

ALCOHOL CONTENT

11% vol.

WINE TASTING NOTES

Pale yellow with greenish hues and a light fizz. An intense floral bouquet (roses, orange blossom), citrus notes (lime, bergamot). A fresh, creamy and intense mouthfeel underlain with the varietal's typical pleasant floral notes, which linger on the palate.

FOOD MATCHING

A perfect pairing with seafood, rice dishes, fried fish, sushi and tapas.

RECOMMENDED SERVING TEMPERATURE

We recommend you serve this wine chilled, between 4 and 6 °C.

WINEMAKING

The harvest took place at the beginning of September taking advantage of the low morning temperatures to preserve the grapes' full aromas. After destemming, light pressing and static clarification, the must underwent alcoholic fermentation at a regulated temperature (16°C), which lasted 10 days. The wine was then clarified and stabilised. It then underwent a second fermentation in pressurised tanks to preserve the wine's fizz.

Finally, it underwent the final processes (clarification, cold stabilisation and filtering) to ensure clarity and stability and was bottled, keeping intact the original CO₂ from its fermentation.