



  
**B E R T A**  
FAMILY WINES

# Moscatel gran reserva 2021

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Variety	Moscatel de Alejandria 100%
Vineyard	Cerro Negro
DO	Itata Valley

Alcohol	13,0%	alc/vol
Total acidity	3,12	g/L sulfuric
pH	3,49	
Residual sugar	1,44	g/l glucose
Free sulphur	18,00	mg/L
Total sulphur	79,00	mg/L
Volatile acidity	0,41	g/L acetic
MLF	50%	





  
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### Winemaking notes

Cerro Negro area. Sandy clay loam soil with low fertility. Yield of 8 ton/ha with 3.500 plants/ha. Unirrigated. Ungrafted free-standing vines.

Hand harvested. Destemmed without crushing the grape and then pressed softly. The free run juice is separated from the press run juice and both are decanted separately. Afterwards they are blended and transferred to 600 litre French barriques. Fermented at 18-20°C for 20 days. The MLF is done in 1 out of 2 barriques and is stored here for 1 year before being bottled.

### Tasting notes

Yellow colour. Herbal aromas with citrus notes like tangerine peel and grapefruit. On the palate a creamy sensation delivered by its fermentation and aging in casks.  
A versatile wine. Spiced dishes like risotto or paella. Cooked shellfish, such as Chilean abalone and crab.

Serve depending on the pairing (food temperature) 8°C to 12°C.





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## Bottle

Type	Vintage Augusta P45	
Colour	Ebony	
Weight	630	grs.
Volume	750	cc
Height	29,4	cms.
Diameter	9,3	cms.
Total weight	1.370	grs.
Barcode	0659438775358	



## Case

Type	6 bottles lying down position	
Length	32,5	cms.
Height	20,0	cms.
Width	28,0	cms.
Volume	0,0182	m3
Total weight	8.880	grs.

