



## BUBBEL SOMU

### WINE NOTES

Solaris Muscaris blend. Both grapes were vinified separately then blended before the secondary fermentation.

Vinification: Destemming, and light pressing. Juice racking within 8 hours. Separate cold fermentation for each wine. Blended then second fermentation completed. Dosage added as last step.

### TASTING NOTES

Scents of rose petals, pink peaches, pomelo blossom and eucalyptus. Yuzu lime and wintergreen on the palate.

### TECHNICAL INFORMATION

Grape: 90% Solaris 10% Muscaris

Type: Sparkling

Alcohol: 11%

Amount Produced: 1000 L

Dosage: 12,9 g/L

Total Acidity: 10 g/L

### SERVING NOTES

Best enjoyed between 8° - 10°

Pairs well with aperitive dishes, cheeses or just by itself.