



## MUSCARIS HIPSTER 2021

### WINE NOTES

Super aromatic profile with fresh and bright mouth feel.

Vinification: Destemming, followed by cold stainless steel fermentation with indigenous yeast from free run juice. Gravity racking for every step. Unfiltered. Wine produced with minimal intervention.

### TASTING NOTES

Rose petals, orange blossom and bergamot on the nose. Pomelo, lime, and green gooseberries on the palate. High acidity and long finish.

### TECHNICAL INFORMATION

Grapes: 100% Muscaris

Wine Type: White

Amount Produced: 1000L

Alcohol: 11%

Residual Sugar: 0,5 g/L

Total Acidity: 8 g/L

### SERVING NOTES

Best enjoyed between 11° - 13°  
Pairs well with Spanish cuisine, east Asian cuisine, Mediterranean cuisine, spicy dishes and aged cheeses.