

*Gold Medal - Finger Lakes International Wine Competition*

*Bronze Medal – NextGen Wine Competition*

# BLACK ELK Moscato

Varietal Composition:	100% Moscato
Vintage:	2015
Grapes origin:	Tierra de Castilla, Spain
Latitude:	39° – 40, 06° North
Altitude:	750–900 Meters Above Sea Level
Soil:	Calcareous and sandy loam
Viticulture:	Trellins Training System. Controlled Productions. Machine Harvest. Drip Irrigation
Vinification Process:	Fermentation in stainless steel tank with temperature control during 21 days. Stop of early fermentation.
Alcohol content:	11%
<u>Organoleptic data:</u>	
Sight:	Lemon yellow color. Clean, bright and crystalline with dense tear and slightly carbonic.
Bouquet:	High aromatic intensity, with clear varietal notes. Rose petal, jasmine, and white fruits (peach and apricot) aromas showing up. Very complex and pleasant.
Flavor:	Smooth with silky run and sweet as well as fresh and tasty. Long, floral aftertaste.
Pairings:	Aperitifs and tapas of cheeses and poultry pâtés. Great for any occasion or just enjoy it by itself!

