



Piquitos



PIQUITOS

Moscato

2016 / D.O. VALENCIA / SPAIN

Appellation:	D.O. Valencia
Grape Variety:	100% Moscatel
Age of Vines:	15-20 year old vines
Vineyards:	Valle Valentino & Alto Turia in the heart of Valencia
Yield:	50 hl/ha
Ageing:	Stainless steel
Oak Profile:	None
Bottling Date:	February 2017
Production:	50000 Cases of 9 L



WINEMAKING

The grapes were handpicked at the optimum stage of ripeness during the first fourth night of September. The juices are stored throughout the year in insulated stainless steel tanks below 5°C Three weeks prior to bottling the juices are fermented in temperature controlled stainless steel tanks of 15.000 liters at 12-16°C. Charmat Method fermentation stopped at 1-2°brix. Clarified filtered. Residual sugar was then adjusted with natural grape must concentrate to 60gr/L and CO2 was adjusted to 1800ppm by dosage prior to bottling.

TASTING NOTES

Bright lemon-gold color with light pearliness. The nose is clean, youthful with pronounced fruit and floral notes reminiscent of mandarin peel, honeysuckle and sweet orange blossom. On the palate it has a sweet lusciousness that coats the mouth and yet refreshes itself with airy bubbles and harmonious balance.

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
11%	64 GR/L	5,7 GR./L	0,25 GR./L	3,10



HAMMEKEN
CELLARS