



ANAIŠ

MUSCAT 2023
ORGANIC

Anais looks for new horizons landscapes and authentic flavours with her airplane. When she flies over the Penedès vineyards she thinks that this could be the perfect place for her.

The winery's tribute to all those women who, nonconformists and dreamers like Anais, let themselves be guided by their innate curiosity, follow their passions and fight to achieve everything they want.

ANAIS

ORIGIN

Selected grapes from vineyards located in the upper part of Torrelles de Foix (Muscat) and Font Rubí (Macabeo).



MUSCAT DE FRONTIGNAN

Characteristic variety of the Mediterranean, developed since the Greek and Egyptian civilizations, with good adaptation to the territory of Penedès. It shows intense terpene aromas that are reminiscent of grape grains and exotic fruits, making it an unmistakable variety.

MACABEO

Variety native to Catalonia, versatile for the production of still wines and sparkling wines. In young wines it is characterized by its freshness and delicacy in the mouth and is distinguished by its floral and white fruit notes.

ELABORATION

The objective of the blend is to seek the aromatic power of Muscat combined with the friendliness and freshness that Macabeo Shelling and film maceration gives it during pressing with cooling of the grapes to 12°C. Fermentation at 17°C to maintain the primary aromas of the varieties.

SENSATIONS

On the nose: It stands out for its intense aromas of tropical fruits (pineapple) accompanied by floral notes and hints of lemon.

On the palate: Soft and sweet palate, with a notable freshness, presenting an explosion of exotic fruit flavors.

PAIRING

Ideal to accompany rice, vegetables, baked fish and grilled seafood, and is also excellent as an aperitif.

WINEMAKING PHILOSOPHY



Implementing sustainable agriculture is our responsibility, and for this reason, since 2018 the 100% of our wines and cavas have the CCPAE (European Union) ecological certificate.



We are certified as vegan by V-Label (European Vegetarian Union), as in our winery we do not use any product derived from animals.



Certified by the Wineries for Climate Protection. Using renewal energies, managing our resources efficiently and taking care of the planet are some of our values as a winery.

Vintage	2023
Denomination	DO Penedès
Varieties	Muscat de Frontignan (50%) Macabeo (50%)
Cultivation area	Font-rubí (Alt Penedès)
Altitude	350 metres
Alcohol volume	12%
Service temperature	6 °C
Total acidity	0,5 g/L (tartaric acid)
Ph	3,3
SO₂	70 mg/l Maximum DO Penedès value: 140 mg/L