

ANAIS

MUSCAT
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 her place in the world.

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.



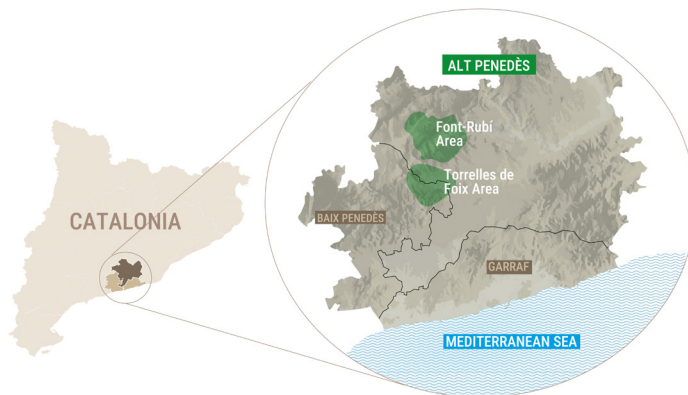


AN AIS | Muscat

Organic · DO Penedès

ORIGIN

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



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.

MACABEU

Catalan variety native 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 goal of the blend is to combine the aromatic intensity of Muscat with the smoothness and freshness provided by Macabeu. Fermentation takes place at 17 °C in stainless steel tanks, aiming to preserve the primary aromas and varietal purity.

SENSATIONS

Aromas: It stands out for its aromatic intensity and the balance between fruit and floral notes. Tropical fruit aromas such as pineapple dominate, accompanied by lime and hints of stone fruit like peach. The terpenic profile adds notes of white flowers and a citrusy background that enhances the sensation of freshness. A clean, expressive nose that evokes the feeling of eating a freshly picked grape.

Palate: Smooth entry, with a creamy and unctuous texture. The palate is luscious and fruity, with a vibrant freshness that balances its sweet character. Persistent flavors of exotic fruits and a pleasant finish that invites another sip.

Particularity: An aromatic and fruity wine, yet refreshing. Crafted to captivate the senses with authenticity and precision.

PAIRING

Excellent as an aperitif, thanks to its aromatic and refreshing character. Ideal for pairing with dishes such as mild rice dishes, grilled or sautéed vegetables, baked fish, and grilled seafood. It also pairs well with light exotic cuisine, ceviches, or soft cheeses, bringing freshness and contrast to dishes with sweet or spicy notes.

Vintage	2025
Denomination	DO Penedès
Variety	Muscat de Frontignan (50%) Macabeu (50%)
Cultivation Area	Font-rubí (Alt Penedès)
Altitude	350 metres
Alcohol volume	11%
Service temperature	6 °C
Total Acidity	5,2 g/L (tartaric acid)
Ph	3,3
SO ₂	70 mg/l DO Penedès Maximum: 140 mg/L

Light body

Creamy body

– Aromatic

+ Aromatic

– Fruity

+ Fruity

WINEMAKING PHILOSOPHY



Produced sustainably from the vineyard to the cellar. Certified organic by the CCPAE and in environmental actions by the Sustainable Wineries for Climate Protection (SWFCP).

ANAIS MUSCAT AWARDS

Year 2025



Anais Muscat 2024. Gold Medal
Vinari Awards

Year 2024



Anais Muscat 2023. Gold Medal
Vinari Awards