

Espumoso Tartratos

Type of wine: Sparkling Brut Nature

Winery: Dimobe

Country: Spain

Appellation of origin: Without D.O..

Varieties of grapes used: Moscatel de Alejandría

Presentation: 0,75 L

Elaboration:

Grapes harvested very early, in the last days of July, to achieve a potential alcohol of not more than 10% vol. and a very marked acidity, the first harvest of all Europe. Second fermentation in the bottle is achieved by the champenoise method.

Maturing and ageing:

Ageing in the bottle for 60 months.

Analytical characteristics:

12% vol.

Organoleptic characteristics:

Roundness without losing freshness because its 30 months ageing and a good acidity. Bright straw yellow color, typical of wines ageing on lees; notes of green apple, tasty, delicate, good persistence and volume in the mouth.

How to serve: Serve between 6 and 8° C.

Tartratos prizes:

Guía Peñín: 90 points 2023

Top sparkling: Premios AkataVino 2022

Best sparkling: Verema 2021

First Prize: Vinos espumosos Salón H&T 2020

Gold Medal: Premios Mezquita 2020

Gold Medal: Premios Mezquita 2019

Gold Medal: Premios Zarcillo 2018

Silver Medal: Premios Mezquita 2018

