

# Muse Night



CRAMELE  
RECAS



|                         |   |
|-------------------------|---|
| <b>Year:</b>            | 2023  |
| <b>Variety:</b>         | Merlot 54.06%;Cabernet Sauvignon 27.58%; Syrah 16.54%;Aligote 1.82% |
| <b>Alcohol content:</b> | 13 %  |
| <b>Appellation:</b>     | DOC CMD Recas   |
| <b>Acidity:</b>         | 6.4 g/l   |
| <b>Classification:</b>  | Demi-Dry  |

## | Viticulture and Vinification |

The grapes are picked at dawn in order to get a maximum freshness of the wine. The red grapes used for this wine are left in their skins for a short period, in order to extract just a hint of colour, before the light pink juice is collected for fermentation. Fermentation takes place at cool temperatures, in order to retain the fresh aromas during the entire process. The vinification is as minimal as possible and aims to transform the grapes into wine in the purest way. In order to achieve this, we do not use oak wood or secondary fermentations, the wine remaining in neutral stainless steel tanks and from there it goes directly into bottles, without aging it too much in the winery, so that the character and freshness of the grapes reaches the glass..

## | Tasting Notes |

Rose pink colour, medium intensity, with good limpidity. Opens gently with aromas of red fruits (sweet cherries, pomegranates), rose petals, with vegetal aspects. A refreshing and lively wine, with a good acidity sustaining a structure based on freshness and elegance, with an ending reminding of cranberries

## | We recommend this wine with:|

Sushi, Asian dishes, fish salads, roast beef, veal, turkey, duck, desserts with berries.

## | Serving Temperature: |

7°C – 9/10°C



## Winemakers :

Hartley Smithers

Nora Iriate



750 ml