

Muse Stars Spumant White



CRAMELE
RECAS



Variety:	Mustoasa; Riesling
Alcohol content:	12 %
Method:	Classic
Classification:	Brut

| Viticulture and Vinification |

Early harvesting means these are usually the first grapes picked each year, this is to keep the acidity fresh and the palate weight light and zippy. Mustoasa & Riesling are chosen for its suitability for sparkling wines, when harvested early, this is to achieve more delicate flavours than those usually associated with riper harvested Mustoasa & Riesling made for still wine. The wine undergoes a typical fermentation like the still wines but then is subjected to a second fermentation. The gas produced by this fermentation is not allowed to escape and becomes trapped in the wine to create the bubbles.

| Tasting notes |

Straw yellow, with slow shades of green. Elegant and fine toast aromas completed with shades of acacia flowers, slightly buttery, green apple. The acidity supports the entire body and keeps the aromatic intensity, the conclusion being given by a balanced and long aftertaste. Fine, elegant pearling with an average persistence.

| We recommend this wine with: |

Semi-hard and hard cheeses, external mold cheeses (Brie, Camembert), Foie Gras, Caesar salad, dishes cooked in the oven with sauces and subs, dishes made of chicken, turkey, pork, deep sea fish (turbot), large crustaceans (crayfish, Norway lobster, lobster), Sushi, Asian cuisine, fish salads, grilled dishes with veal, duck, Tuna steak, fish tackle, desserts with vanilla, peach, mango, pineapple.

| Serving temperature: |

5°C - 7°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml