

- DESDE 1966 -

COLOMA

PATRIMONIO VITÍCOLA

COLOMA MUSCAT SECO 2021



Varietal: 100 % Muscat (small grain)

Winemaking: Night harvested in the beginning of August. The bunches are gently pressed, destemmed and the must is cold macerated at 7-10°C. 100% free-run juice.

Tasting Notes: Elegant, pale yellow color with golden edges. Coloma Muscat exhibits typical Muscat-floral aromas with notes of dried apricots. Fresh and fruity flavor with long-lasting aftertaste and a well balanced acidity make this wine extremely food friendly.

Wine pairing: This wine is particularly suitable for baked fish, rice, asparagus, artichokes and poultry.

Peculiarity: Dry Muscat wine is one of the few wines that goes well with fresh asparagus, artichokes and leek. These ingredients usually give a metallic taste when combined with other wines.

Alc. 13.5%



Jancis Robinson
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16/20



“Delicate and attractive classic Muscat aroma – both floral and grapey. Dry, light, fresh and made with a light touch. Avoids being OTT or bitter, as some dry Muscat can be. Perfect summer sipping and best on its own rather than with food”.