



PUNTO FINAL *MOSCATEL*

*Natural Moscatel Sparkling Wine made using the Asti-style method.
A light and refreshing drink with low alcohol content.*

Varietal composition

100% Moscatel

Origin and Vineyards

Own vineyards located in the Vale do São Francisco region - Bahia, Northeastern Brazil.

Soil

Sandy-clay with low organic matter.

Climate

Tropical and semi-arid.

Harvest

Manual, in July and November.

Analytical Data

Alcohol: 7.5%

PH: 3.30

Total acidity: 6.45 g/l.

Serving temperature

Between 4°C and 6°C.

Winemaking

- Total destemming without crushing.
- Pressing in a pneumatic press with a 60% yield of free-run juice; the press juice is not used.
- Static cold clarification of the free-run juice.
- Alcoholic fermentation in an open autoclave at 12°C to preserve aromatic characteristics. When the must reaches 6% alcohol by volume, the autoclave is sealed to begin the sparkling process, with pressure building up to 6 kg/cm² and the alcohol content reaching around 7.5% vol. The temperature is then reduced to -3°C to halt fermentation, leaving a residual sugar content of approximately 70 g/l.
- Cold tartaric and protein stabilization and microbiological filtration.
- Isobaric bottling.

TASTING NOTES

This Natural Moscatel Sparkling Wine shows a bright pale yellow-green color. On the nose, it reveals intense, fresh aromas typical of the variety, with delicate notes of jasmine and other white flowers, exotic hints of guaraná, refreshing citrus, and a subtle touch of honey. On the palate, it is super light and easy to drink, with a refreshing sweetness and a burst of fruit.



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