

SEMI SWEET WINE



VINTAGE
2018

VARIETY
100 % Moscato



APPELLATION
Argentina.

VINEYARD
Yield
15 tns/ha (4,5 tns/acre)



FERMENTATION
Fermentation (selected yeasts)
100 % in Stainless Steel tanks for 14 days at
16 – 18°C (61 – 65° F)

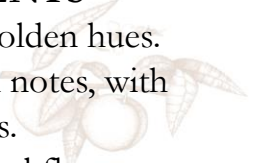


WINEMAKER COMMENTS

Color: straw colour, with light golden hues.

Nose: Intense tropical and floral notes, with delicate touch of citrus.

Palate: Fresh and crispy, tropical flavors, like pineapple and stone fruits. refresh and balance finish acidity and sweetness.



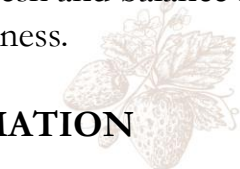
TECHNICAL INFORMATION

Alcohol: 12.30

Total Acidity: 6,00

PH: 3,24

Reductive Sugar: 48,23





DAVID BONOMI
Winemaker

BODEGA
NORTON
WINE OF ARGENTINA