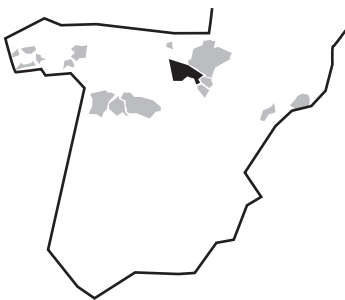


LIBALIS

by Maetierra

Tropical fruit explosion



I.G.P. Valles de Sadacia



Libalis Frizz

Origin

If there is a paradise, surely it is close to here. Libalis is a tropical explosion, which can take you to places you have never been. It is a great way to enjoy the life and make the most of every moment!

Varieties: Muscat Blanc à Petits Grains.

Vineyard: Vineyards planted in 1999 in the area of Calahorra (Finca Zarcillo and Finca Mejorana).

Harvest: Night harvest in September.

Winemaking: Maceration of the grape in cold for 6 hours. Fermentation at 16°C in stainless steel tanks, once the partially fermented grape must is at 5.5 degrees alcohol, cooled to very low temperature stopping the fermentation and leaving a partially fermented grape must sweetly fruity and with natural carbonic. When bottling, we give it a slight touch of carbon dioxide to give it the bubbly point we are looking for.

Alcohol Content: 5,5% Vol.

Tasting notes

-  **Colour:** Bright pale yellow colour with fine, elegant bubbles.
-  **Nose:** Full range of aromas, from ripe white fruits to tropical fruits and citrus notes.
-  **Palate:** Nice bubbles refresh your mouth and together with fruity flavour leave sweet, ripe tropical finish.