



B O D E G A S
CELAYA
EST. 1927

Bayanegra Muscat Sweet

Type: WHITE SWEET

Grape Varietal: Muscat 100%

Production area: South East Spain

% by Vol.: 14,5 **Sugar:** 180 gr / **Liter Size:** 750 ml.

Tasting note: Golden mahogany color, brimming with blossom, edged with marmalade underpinned by fresh honeycomb and shale minerality. Full and soft with citric notes of lime and grapefruit providing drying cut at the finish. It has a restrainedly sweet palate with pure, intense and long finish. On mouth it is voluptuous, concentrated yet light, full and with a delicate sensuality.

Winemaking: The vineyards are at 800 meters above sea level, with a very cold winter and dry summer, warm by day and fresh at night, therefore the grapes mature very slowly. The fermentation room has stainless steel deposits with automated cold-heat shirts. The grapes are whole bunched pressed.

Serving suggestions: Perfect to drink as cocktail, with sweets and ice creams **Serving temperature:** Between 7 and 10°C (45° and 50°F)

Bottles per case: 12 (Europallet: 720/864 - American pallet: 900)

20' container: (11 euro pallets) 7.920/9.504

20' container by cases (lose loaded): 15.708

40' container loaded by europallets (24): 19.008

Stopper: Cork or Screw cap

Bottle: 750 ml (301 mm) or 1.500 ml

Cases: Available cases of 6, 12 or wooden case of 3 bottles

export@bodegascelaya.com

www.bodegascelaya.com

Tel.: (0034) 699 335 449