

MA
MAS AMIEL

FORTIFIED VINTAGE WINES

MUSCAT

AOC MUSCAT DE RIVESALTES



GRAPE VARIETIES 80 % small Grape Muscat
20 % Muscat of Alexandria

SOIL TYPES Terroirs of schist, very stony soil types, bottom of slopes and halfway up with bedrock only 60–80 cm below surface.

AGE OF THE VINES The vines are goblet-pruned and are 10 to 25 years old.

YIELD Average yield was 18 hectolitres per hectare with a density of 4 000 vines per hectare.

HARVEST Manual in the first two weeks of September. The bunches were sorted twice manually on a belt and vibrating table. The fruit was pressed directly. Potential alcohol content was 15 to 16 %.

WINEMAKING TECHNIQUES Made in temperature-controlled stainless steel vats. Care was taken to prevent any form of oxidation. Alcoholic fermentation at 18° C. Halfway through, extra alcohol was added (mutage) to the juice.

AGED Aged on the lees in tanks for 6 months.

TASTING NOTES A pale yellow robe with green tints prepares the way for a bouquet of verbena and citrus. The attack has shiny freshness and the aromas centre around crystallised lemon and bergamot. The crunchiness of the Muscat grape is palpable.

PERFECT FOOD PAIRING

Both refreshing and fruity, this wine is a perfect accompaniment for fruit mousse desserts, white peach soup or red Roussillon apricot tart.

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