

**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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