

MARCELITO



Grape variety : Moscato

Production area : Itata Valley

Country of origin : Chile

Suitable temperature : 10 - 12°C

Range : Varietal

Wine type : Semi Sweet

Net content : 750ml

Tasting Notes:

Appearance: Pale golden colour.

Nose: Exquisite and intense bouquet of tangerine, lemon and grapefruit, with touches of tropical fruit flavour.

In mouth: Smooth, fresh palate enlivened by an attractive citric note with a pleasant sweet aftertaste.

Pairing recommendation: Foie gras, Roquefort cheese, fruit tarts and bread.

Production Area :

Itata Valley

This enchanting valley, cradled between rolling hills, enjoys a temperate maritime climate. The unique terroir, marked by ancient granitic soils, imparts a distinctive character to our wines, showcasing vibrant aromatics and a delicate sweetness. Each bottle of our Moscato embodies the valley's essence, inviting you to savor the harmonious blend of nature's gifts and human expertise.

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Wines of Chile



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