



**FAMILIA CROTTA**  
DESDE 1933



Mistela d`Oro

**Crotta**

500ml

#### Varieties

Moscatel and Pedro Giménez

#### Vineyards

Region: Central Valley. Mendoza. Argentina

Soil characteristics: Clay loam

Harvest: Manual. At the end of March

#### Fermentation

Method: It is made with unfermented grape juice and then added alcohol to maximum limit of 18° GL. It is rested for 5 years in big old French oak barrels and then in tanks

#### Tasting Notes



Color: Golden, bright, with dense tears

Aroma: Intense combination of vanilla, caramel and honey aromas

Flavor: Complex, persistent and sweet, pleasant to the palate

#### Technical Information

Alcohol: 14.5 % volume

Ph: 3.9

Total acidity: 1.95 g/l

Residual sugar: 22.40 g/l