

PRODUCER:

Carpe Diem Winery

WINE NAME | VINTAGE:

Musiak Merreta

WINE TYPE | REGION, COUNTRY:

Sparkling white wine, Greater Poland

SHORT WINE DESCRIPTION:

delicate aromas of baked sweet and sour apple, almonds, with dates in the background.

OENOLOGICAL DETAILS:

Grape variety/varieties: Seyval blanc 100%

Grape origin:

- **Location:** Center of Poland, plain terroir, elevation 120 meters
- **Soil:** sand and gravel, clay under 5 meters
- **Exposure / site:** east-west, flat terrain

Vinification:

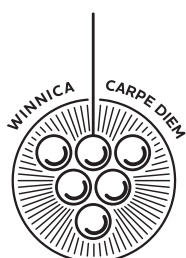
- **Harvest:** manual harvesting, organic farming
- **Fermentation:** 12-24 hours of skin contact (cold maceration), fermentation at low, controlled temperatures, the mass was gently pressed, then the must was transferred to stainless steel tanks.
- **Ageing / maturation:** 5 months on fine lees. After obtaining the still wine, a secondary fermentation was carried out in the bottle to achieve natural effervescence. It aged on the lees for two months under a closed cap.

ANALYTICAL PARAMETERS:

- **Alcohol:** 12% ABV
- **Residual sugar:** 0,7 g/l
- **Total acidity:** 5,56 g/l
- **pH:** 3,60
- **Total SO₂:** 75 mg/l

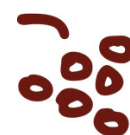
SERVING:

- **Best serving temperature:** 6–8°C
- **Decanting:** no need
- **Food pairing:** cheese, sea food, fish, pate, white meat
- **Aging potential:** 8 years



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