

Salt of the Earth

MOSCATO RUBINO

BRAND:

Salt of the Earth formed in 2011 as a partnership between an expert moscato grower, a veteran moscato winemaker, and an experienced winery owner to deliver better moscato at an affordable price. The expertise of the Salt of the Earth team is unparalleled in the moscato market and nothing comes close to Salt of the Earth quality in its price range.

PEOPLE & PLACE:

Andrew Quady started Quady Winery as a muscat specialist in 1980 and hired winemaker Michael Blaylock in 1983. Winegrape grower Denis Proserpi has been growing muscat grapes since that time. With decades of experience working collaboratively to provide high quality muscat wines, their mission is to provide the best tasting value-priced moscato in the U.S.

Salt of the Earth wines come from a warm, dry valley where the grapevines grow lush and the fruit hangs heavy with sugar: California's San Joaquin Valley. Moscato grapes are grown in a variety of soils that are remnants of a vast inland sea. Warm days are just right for making sweet wines. The long summers ensure ample time to reach full ripeness before being harvested in the fall.

TASTE & PAIRING:

Aromas and flavors of ripe raspberry and black cherry. Medium body, sweet and tangy citrus marmalade and spice finish. Balanced with fruit acidity to finish clean.

Serve chilled at picnics, parties, bbqs or your occasion of choice. Especially delicious with anything savory that has a sweet sauce such as sweet-sour asian sauces, bbq sauce, or burgers with chutney.

TECHNICAL DATA

Vintage: 2017

Grape Varieties: Orange Muscat, Muscat Canelli & Black Muscat

Alcohol: 7.5%

pH: 3.2

RS: 18.2

TA: 8.7



Moscato Rubino 750ml

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