

MPF Birbet



- **Name:** Birbet
- **Type:** partially fermented Red must
- **Soil:** clay, sandy
- **Yield/hectare:** 10000 Kg of grapes
- **Training system:** Guyot with fruit bearing canes of 7-9 buds
- **Harvest time:** the second ten days in September. Harvest by hand with 20 Kg capacity plastic perforated boxes
- **Vinification method:** maceration for 4-5 days under controlled temperature of 10° C.
- **Ageing:** re-fermentation in pressure vats for about 14 days at a temperature of 15° C. Residual sugar of 100-120 g/l and alcohol between 5 and 6% by volume
- **Color:** red with purple reflections, creamy foam
- **Nose:** floral and fruity with hints of raspberry and blackberry
- **Taste:** fruits of the forest, sweet with a pleasant hint of refreshing acidity
- **Best with:** appetizers, fruit-based desserts, puddings
- **Serve at:** 8 - 10°C
- **Storage and duration:** drink within 2 years
- **Bottle sizes:** 0,75 lt.

