

## Prospero



### Other

## Prospero Moscato

Prospero takes its name from the protagonist character in *The Tempest*; considered to be one of the main plays by William Shakespeare.

Prospero, rightful Duke of Milan, uses his skills as a sorcerer to get back his title. Storms and other machinations facilitate events to meet these ends.

The fine and refreshing bubbles of moscato make it the next big thing among wine lovers. Made with the muscat grape, all the sweetness of this variety is preserved from ripening in the sun in the fields of La Mancha. Its fruity flavors are stone fruits such as apricot, peach or nectarine and its aromas are reminiscent of caramel and jasmine.



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### Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY  
**Moscatel**

STYLE  
**Sparkling wine**

ALCOHOL GRADUATION  
**7%**

SERVING TEMPERATURE  
**Best served chilled (7-9°C)**

### Tasting Notes

Delicate and pleasant Moscato. Floral, intense exotic notes, aromas characteristic of white stone fruit and peach skin. Refreshing, with delicate bubbles and a honeyed character on the palate.

### Food Pairing

Ideal to accompany desserts, chocolates ....

### Technical Information

Made with grapes from the Muscat of Alexandria variety. After a light and gentle pressing, a clean, high quality must is obtained. This must is fermented with specially selected yeasts in stainless steel tanks to up to 7 degrees of alcohol, creating an internal pressure of approximately 4 bars. At this point, the temperature is reduced to arrest the fermentation. The wine then remains on its fine lees for a few weeks at temperatures below zero for maturation, clarification and stabilization of the sparkling wine. Its aromatic nuances should now be integrated with fine and delicate bubbles. Later the Moscato is filtered and sterile bottled.

### Awards

#### DOUBLE GOLD

2024 CWSA BEST VALUE: Prospero Moscato NV

#### SILVER

2024 China Wine & Spirits Awards (CWSA): Prospero Moscato NV

## Prospero



### Other

## Prospero Brut

Prospero takes its name from the protagonist character in *The Tempest*; considered to be one of the main plays by William Shakespeare. Prospero, rightful Duke of Milan, uses his skills as a sorcerer to get back his title. Storms and other machinations facilitate events to meet these ends.

This is a delicious sparkling wine with apple, pear and lemon flavours and soft refreshing bubbles, perfect for every day celebrations.

### Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

#### VARIETY

**Chardonnay, airen and viura**

#### STYLE

**Sparkling wine**

#### ALCOHOL GRADUATION

**11%**

#### SERVING TEMPERATURE

**Best served chilled (6-9°C)**

### Tasting Notes

Pale yellow wine, with apple, pear and lemon aromas that lead to subtle sweet touches on the palate and a refreshing fizz with fine and consistent bubbles.

### Food Pairing

Delicious to enjoy by itself or with canapé, fish dishes or even apple pie.

### Technical Information

Its production technique, often referred to as Charmat Method is based on a second fermentation of a white wine. It is elaborated in steel tanks that have been specially designed to stand pressures of up to 10 atmospheres. The second fermentation, when yeast and sugar are added to the wine causes carbon dioxide molecules to integrate into the liquid, transforming it into a sparkling wine. The wine is bottled only after it has completed the fermentation process. This makes of it a very expressive, aromatic and fresh wine, since, unlike other sparkling wines, which ferment for the second time in the bottle, it is not in contact with its lees.

The wine is then bottled to ensure a fresh and aromatic product.

### Awards

**SILVER**

2024 Sakura Awards: Prospero Brut

## Prospero



### Other

## Prospero Sec

Prospero takes its name from the protagonist of *The Tempest*; considered to be the last play that Shakespeare wrote alone. Prospero uses his skills as a sorcerer to ensure he gets back his rightful title, Duke of Milan. Storms and other machinations facilitate events to meet these ends. This is a delicious sparkling wine with apple, pear and raspberry flavours and soft refreshing bubbles, perfect for every day celebrations.



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### Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

#### VARIETY

**Tempranillo.**

#### STYLE

**Sparkling wine**

#### ALCOHOL GRADUATION

**11%**

#### SERVING TEMPERATURE

**Best served chilled (6-9°C)**

### Tasting Notes

Pale rose color, with a fine and constant bubble, pear and raspberry flavours that delight you taste buds, revealing a hint of sweetness and plenty of refreshing fizz.

### Food Pairing

A treat to drink on its own or with just about anything from pasta salad to cheesecake.

### Technical Information

A production technique, often referred to as Charmat Method is used. The wine undergoes a traditional primary fermentation, before yeast and sugar are added to the wine in pressurised tanks, where a second fermentation takes place. The closed tanks trap the natural bi-product of fermentation; carbon dioxide, which dissolves into the wine, to create the bubbles. The wine is then bottled to ensure a fresh and aromatic product.

### Awards

**GOLD**

2024 Berliner Wine Trophy: Prospero Sec NV