

Moscatel

A FORTIFIED, SWEET PUDDING WINE



GRAPE VARIETIES

Muscat à petit grain and Gewurztraminer.

WINEMAKING

The concentrated grapes are late-harvest, hand-picked and then gently crushed. The alcoholic fermentation stopped by fortification when the desired level of residual sugar has been reached. The wine is stabilized at a cool temperature to preserve the aromas and texture and then aged for four months in oak barrels.

AROMAS & FLAVORS

Deep gold hue with typical Muscat aromas of flowers and citrus as well as melon and honey. On the palate, it is smooth and rich with flavors of stone and dried fruit, nuts and honey.

PAIRING

Enjoy as either an appetizer or a digestif or pair with foie gras, strong cheese, especially Roquefort, or desserts and a hot pudding. Best served chilled.