



# VAN LOVEREN



## WINES OF DISTINCTION

### P A P I L L O N V I N D O U X



**CELLARMASTER'S NOTES:** Super value sparkling wine. Delightful salmon pink colour with fruity nose, muscat-flavoured with a full-sweet lingering finish on the palate

**STYLE:** Sweet, fruity sparkling wine.

**CULTIVAR:** 100% Muscat de Frontignan

**TONS PER HECTARE:** 20 t/ha

**AGE OF VINE:** 15 – 25 Years old

**SOILS:** Well drained alluvial sand / Karoo

**TRELLISING:** 4 Wire Perold system

**IRRIGATION:** Drip irrigation controlled by a computer system through meters and tensiometers

**HARVESTING:** Harvesting is done by hand

**VINIFICATION:** Artificial injection of carbon dioxide takes place. The wine is stored in pressure resistant tanks, filtered and bottled under pressure.

**ANALYSIS:** **Alc:** 11.0% **R/S:** 80.0g/l **T/A:** 5.6g/l **pH:** 3.4

**MATURATION POTENTIAL:** 2 Years maximum. Best when fresh and young

**CASE SIZE:** 6 x 750ml

**BOTTLE BARCODE:** 600 2269 000 429

**CASE BARCODE:** 1600 2269 000 426

#### FOOD SUGGESTIONS

Ideal as an aperitif; also good with spicy foods, desserts, fruit and chocolate