



VAN LOVEREN



WINES OF DISTINCTION

RED MUSCADEL

CELLARMASTER'S NOTES: A full-sweet, fortified wine with abundant raisin and muscat flavours. Opulent lingering finish

STYLE: Full-sweet dessert wine

CULTIVAR: 100% Muscat de Frontignan

TONS PER HECTARE: 25 t/ha

AGE OF VINE: 10 – 25 Years old

SOILS: Alluvial

TRELLISING: 4 Wire Perold system

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

HARVESTING: Hand harvested. Night harvested at optimum ripeness

VINIFICATION: The juice was fortified with minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of its origin.

ANALYSIS: **Alc:** 16.73% **R/S:** 227g/l **T/A:** 5.0g/l **pH:** 3.47

MATURATION POTENTIAL: 3 - 7 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 238

CASE BARCODE: 1600 2269 000 235



FOOD SUGGESTIONS

The perfect ending to a fine meal. Serve With cheese and fruit, or on ice as an aperitif on hot summer days

**AWARDS
& ACCOLADES:**

4 stars - 2010 John Platter Guide