

VRL

VAN LOVEREN

Red Muscadel

Cellarmaster's Notes:

Luxuriously sweet; an abundance of sun-ripened raisin flavours that burst with Turkish delight and exquisite raspberry in a never-ending silky finish.

Style:

Full-sweet dessert wine.

100%

Red Muscadel

Tons per Hectare

25t/ha

Age of Vine

10 – 25 years

Soils:

Alluvial

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

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

Analysis:

Alc 16.5%

R/S 240g/l

T/A 5.0g/l

pH 3.47

Maturation Potential:

3 to 7 years

Case Size

6 x 750ml

Bottle Barcode

600 2269 000 238

Case Barcode:

1600 2269 000 235

Food Pairing:

We love it served over crushed ice or enjoyed with fresh fruit and cheese.

Awards & Accolades:

2022 Top 100 & Double Platinum awards

2021 Ultra Wine Challenge, Double Gold (Sweet wine of the year)

2021 Vitis Vinifera Awards, Double Gold

2021 Ultra Wine Challenge Double Gold 93/100

2021 Top 100 & Double Platinum

2021 Veritas Wine Awards, Double Gold

2020 Veritas Wine Awards, Gold

2020 Michelangelo International Wine & Spirit Awards, Double Gold

2019 Veritas Wine Awards, Double Gold

2019 Gold Wine Awards, Gold

2018 Veritas Awards, Gold

2018 Gold Wine Awards

2018 Ultra Value Wine Challenge, Gold



LOVE EVERY STORY