

TRENTHAM

La La Famiglia

2010 Moscato

We have produced a select range of wines from Italian varieties which have been grown on the Estate – these wines celebrate our Irish and Italian heritage influencing our grape growing and winemaking – celebrating a "Love for Life".

The Grapes

Blended from Muscat Gordo Blanco and Canada Muscat, which are well renowned for their intense fragrant characters.

The Vintage

The 2010 vintage was quite mild after an initially hot summer, enabling excellent fruit maturity and flavours.

The Winemaking

The grapes were allowed to reach ripe flavour levels before night harvesting in mid-February. Following crushing, pressing, juice settling and cold fermentation, the ferment was stopped by chilling the wine to 0°C. By stopping the fermentation at this half-way point a lower alcohol level has been achieved with grapey sweetness and balanced crispness from the natural spritz being retained from the fermentation. The young wine was bottled as soon as possible to retain the fresh flavours and refreshing spritz.

The Wine

A light aromatic wine with lifted musky fruit characters and balanced sweetness. The taste is fruity and slightly fizzy. Enjoy well chilled on a hot summer evening.

Analysis

Alcohol:	6.0%
Acid:	5.7 g/l
pH:	3.46
Residual sugar:	87.0
Sweetness:	Moderate
Blend:	Muscat Gordo Blanco 60%
	Canada Muscat 40%

The Food

The wines fresh grapey aromas make it suitable for enjoyment on its own or try with fruit and fruit-based desserts.

