

Bristena Muscat Ottonel

Grapes: *Muscat Ottonel*

Vintage: 2016

Vineyard: *Dealu Mare*

Type: *Medium sweet - 33,85 g/l*

Alcohol: 13% vol.

Quality designation: *D.O.C - C.M.D.*

Total acidity: *5,76 g/l*



Vinification details

Muscat Ottonel grapes are well-known for their high content of natural sugars, making them very suitable for obtaining sweet or medium-sweet wines. To obtain this aromatic wine, we pressed the grapes, and then fermented the juice at low temperatures. These techniques had the purpose of extracting the maximum aroma and fruit out of the grapes, thus allowing us to obtain this great wine.



Tasting notes

This wine has a straw yellow color and is characterized by complex aromas based on notes of flowers and honey, with a delicious taste of sweet tropical fruits. The finish is very fresh and long.



Food pairing suggestions

It is best served as it is, as an elegant dessert wine, or it can be combined with slightly salty food.



Serving temperature

This wine is best served at a temperature of 10-12°C.

