

Origini Muscat Ottonel

Grapes: *Muscat Ottonel*

Vintage: *2016*

Vineyard: *Dealu Mare*

Type: *Sweet - 126,4 g/l*

Alcohol: *11% by vol.*

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

Total acidity: *4,82 g/l*



Vinification details

This elegant wine was created exclusively from authentic grapes of Muscat Ottonel. These grapes have been picked late in the harvest season, near the end of autumn, to gain the sweetness and the aromas which give this wine its unique charm and specificity. It has a bottle aging potential of over 10 years.



Tasting notes

Light yellow golden color, with interesting honeycomb flavors and taste of honey and ripe apricots. It has very good potential for aging.



Food pairing suggestions

Best served as it is, as a delicious dessert, or paired with slightly sour traits based on fruits.



Serving temperature

We recommend serving this wine at 10-12°C.

