

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:

2023 Ultra Value Wine Challenge, Gold

2023 National Wine Challenge, Double Gold

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



LOVE EVERY STORY