

Premium FORTIFIEDS

Our collection of aged Premium Fortifieds mature in oak barrels at our family winery. These blends are a living history of the De Bortoli family with some parcels of wine dating back decades. Considered winemaking with patience and passion help to craft our range of Premium Fortified wines.

SHOW LIQUEUR MUSCAT

Region
Riverina

Tasting Note
Nut brown colour with a slight green hue. Intense aromas of raisin, fig and spice with underlying floral notes. A rich and luscious palate exploding with rich Muscat flavours of raisins, figs, dates, toffee and caramel. Sweetness balanced with some vanillin oak notes make for a lovely lingering finish.

Suggested Cuisine
Chocolate and dark fruit based desserts, or enjoy a glass after a meal with a platter of cheeses, dried fruit and nuts.

General Characteristics
Sweet / Medium bodied

Winemaking
Fruit is left on the vines to become very ripe before harvesting at 16-18 baume. Once harvested the fruit is crushed, partially fermented then fortified on skins to further extract the floral and aromatic flavours from the fruit. The wine is pressed off skins and then transferred to barrels for maturation.

Wine Analysis
Alc/Vol: 18.0% pH: 3.85 TA: 6.6 g/L

Cellaring
This Muscat has been aged in barrel and is designed to enjoy as soon as opened. It will also keep for several more years in bottle.

Winemaker
Roberto Delgado



FOUR GENERATIONS OF WINEMAKING

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debortoli.com.au