

BonaFlores

Muscat

TECHNICAL SHEET

**Muscat****Type:** White liqueur wine**Alcohol:** 15 % vol**Volume:** 500 ml**Method:** A sweet liqueur wine from late-harvested Muscat Ottonel grapes, fortified with neutral grape brandy.**Closure:** Cork**Residual sugar:** 151 g/l

Bright golden in colour, with an expressive bouquet of orange blossom, acacia honey and ripe apricot. The palate is smooth and rich, with layers of candied citrus, lychee and floral sweetness, balanced by a refreshing finish.



Food pairing: Apricot tart and other fruit desserts, light pastries, walnut crescents, blue cheese; also enjoyable on its own



BonaFlores

Muscat



Suggestions for this style of wine.

Glass: Small dessert wine glass



Serving temperature: 7 °C

Region: Codru

Vineyard: Leușeni, Telenești district

Soil: Sandy-loam soils typical of the Codru region



Climate: Mild climate with a mean annual temperature of about 12 °C and moderate rainfall (Codru region)

Harvest: Late harvest



The label: BonaFlores is the Doina Vin line of liqueur wines: a Traminer, a Muscat and a red blend of Cabernet Sauvignon and Merlot. Every label carries a flower outlined in gold; on the Muscat the label is violet and the petals are orange. The line is intended for gifts and as a souvenir bottle at the end of a winery tour.

