Domaine
FERNAND ENGEL

Muscat 2018 Vendanges Tardives - Doux / Sweet

Grape varieties:

55% Muscat d'Alsace et 45% Muscat Ottonel

Appellation Vendanges Tardives :

Vendanges Tardives (or Late Harvest) is made of overripe grapes. The natur sugar content shall be above 14.5 % natural alcohol potential. AOC approval tasting is rigourously done in order to insure his excellence.

Parcels situation:

5 parcels on Rorschwihr and one on Bergheim, down slopes, southern exposure South-East on brown calcareous soils with sub-soil Oligocene marls and calcareous brown soils on loess thick. Very stony soils predominantly clay, low slope on the scree slopes, with very good wine potential.

Vineyard work:

This exploitation is led according to the mode of the Organic Agriculture - controlled by ECOCERT - FR-BIO-01.
Organic wine.

Tasting:
- *Colour :* Rare and sustained intensity, golden color with orange reflections, presence of generous and syrupy tears.
- *Aromas :* Very powerful, very elegant, Muscat style, between fineness and overripeness : fruit conserves, honey, grapes, quince flavors..that mean concentration and Botrytis.
- *Mouth taste :* Powerful first impression, silky and fresh, nice balance between freshness and strength : a surprising freshness despite the syrupy, persistent aromas of candied fruit (candied quince), fresh honey and pears, intense bouquet with bergamot notes. Discret spicy notes, cloves,...

Advices :

- *Wine and foofd harmony :* Not afraid of solitude, its relative freshness allows it to accompany goose lever, veal rice.. His character will match the sweet frozen desserts.
- *Service temperature :* 8-9°
- *Ageing :* 15 years

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