



JUHÁSZ

MUSCAT OTTONEL

2023

Tasting notes:

This dry Muscat Ottonel boasts a wonderful cavalcade of fresh spring flowers, lush aromas, succulent peach and honey notes and perfume. Ethereally light and playfully fresh, perfect on its own or with Asian dishes. Recommended serving temperature: 10-12°C. Best consumed within 12-18 months of bottling.

Grape varieties:

Muscat Ottonel

Vinification:

The grapes are harvested at 3.2 pH, then the berries are crushed, macerated on the skins for 4 hours and pressed, and the must is settled. Controlled fermentation at 10-14°C using cultured yeast followed by clarification. Finally, the wine is filtered and cold stabilised prior to bottling.

Analysis:

Alcohol: 11,5-12,5%

pH: 3,27

Total acidity: 5,3 g/l

Residual sugar: 5,2 g/l

Extract: 20,6 g/l

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