

Laposa Illatos 2024

Muscat

100% Muscat

Summary by the winemaker

„An absolute crowd pleaser: fragrant, lovely, elegant. On the nose, it's characterised by juicy, fresh floral sweet fruit and a slight perfume. On the palate, it's crisp, juicy white-fleshed summer peach. We think it's a real (first) date wine. With just a hint of residual sugar, it is an absolute ladies' favourite, the perfect aperitif for warm summer evenings."

Wine and food pairing

It also pairs well with light, fruity dishes, salads and light meaty fish and creamy natural cheeses. Excellent as an aperitif.

Wine making note

Our Illatos Muscat grapes arrived at the processing plant in the first half of August 2024. It was macerated for 6 hours to release the aromatic substances in the skins and to intensify the bouquet and aroma. Produced by controlled fermentation using a reductive technology. As this is a new wine from our winery, it is available for tasting on Martin's Day every year. In addition to the aromas typical of muscatel, it is important to make a fresh, light wine from this variety.

Analysis

Grape variety: 100% Muscat

Fermentation: reductive

Maturation: none

Type: dry

Alcohol: 12%

Residual sugar: 6,4 g/L

Acidity: 5 g/L

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BADACSONY

