

LONG FLAT



RED MOSCATO

2010

There's nothing like a relaxed chat with loved ones or friends, especially over a glass of our Long Flat Red Moscato.

The Grape

Moscato is the Italian word for Muscat. There are four main varieties of grapes that come under the Muscat group all of which produce wine similar in aroma and flavour. To produce our Red Moscato we use the Black Muscat grape.

The Style

The Moscato style originated in the Asti region of northern Italy. Two types of wine are made in Asti, Sparkling Asti Spumante and Moscato D'Asti. The Moscato D'Asti wines are slightly fizzy with a lower alcohol than their sparkling cousins. The wines are released soon after vintage to preserve their naturally fresh character. We were inspired by these wines to produce our Red Moscato.

How We Make It

The key to making Moscato is to capture the natural fruity, spice aroma and flavour of the Muscat grape. The grapes were crushed, quickly chilled down and then transferred to pressurized fermenters. During fermentation the carbon dioxide is captured giving the wine its frizzante character. The ferment is stopped early leaving the grapes natural sugar and flavour intensity as the wine's key feature.

The Taste

The first thing you notice about the wine is its great colour - brilliant red. The aroma shows raspberry and stewed rhubarb with a fruity lift of musk, while the flavour is a riot of sweet fresh fruit with a light spritz. Serve the wine chilled and just enjoy.

Technical Information

Alc / Vol : 7.5%
Total Acid : 6.5g/l
PH : 3.2
Res. Sugar : 85g/l