

DALTON



WINERY



Anna

Anna is a liqueur Muscat made in the traditional solera method. We call the wine Liqueur de Paradisia as Paradisia is one of the many names given to Muscat Alexandria around the world. It is named in honour of Anne Haruni, the matriarch of the Haruni family. The wine will be produced every year and will be available in very limited quantities of about 3500 bottles each time.

WINEMAKING

This wine was started in 2006 and is a blend of Muscat from every year since, apart from Sabbatical years (shmitta). The grapes were picked late in the harvest, crushed and allowed to ferment a few degrees. Fermentation was stopped by the addition of neutral spirit. The wine was then allowed to age for at least six years in barrels until blending and bottling. After the first blend was made the barrels were re-filled in a classic solera sequence.

TASTING NOTES

The wine has a deep golden hue and aromas of dried flowers, apricots and hints of citrus zest, the palate is full bodied and rich with a long creamy finish.

SERVING SUGGESTIONS

This wine will go well with any form of dessert, including cheeses, cakes and chocolates.

SUGGESTED SERVING TEMP.

18-20° Celsius

The wine is KosherLe Mehadrin,
Kosher for Passover and Mevushal



The wine is Vegan friendly