

DALTON



WINERY



Canaan Moscato

Canaan loves company... Striving towards sustainability and minimal intervention throughout the winemaking process, we make sure to offer you the chance to savor the natural expression of our grapes as they were meant to be. Fruitful and fragrant. Juicy...and just right. There's always time for joy. Go ahead. Pause for pleasure.

WINEMAKING

The grapes were hand-picked towards the end of September once the grapes had fully ripened. Our intention was to make a low alcohol, light, fruity and effervescent wine. Once crushed and chilled the must was macerated on skins for the best part of 24 hours after which it was pressed out and the juice allowed to settle. A slow cold fermentation was encouraged preserving as much of the aromatic nature of the wine as possible. Fermentation was stopped once the alcohol reached around 5%.

TASTING NOTES

Moscato is a sweet, refreshing and aromatic wine with a mild effervescence on the palate, the wine is showing hints of peaches melons and nectarines. The winemaker has found the perfect balance between aroma sweetness and acidity.

SERVING SUGGESTIONS

Moscato is a great sweet wine, a suitable accompaniment for most deserts such as fresh fruit, cakes and puddings. Moscato's low alcohol makes it particularly suitable for use over Passover.

SUGGESTED SERVING TEMP.

8-10° Celsius

The wine is KosherLe Mehadrin and Kosher for Passover and Mevushal



The wine is Vegan friendly
