



AYAMA
South Africa

MOSCATO - Muscat d'Alexandrie

ORIGIN	<i>Voor Paardeberg</i>
HARVEST	<i>March by hand</i>
GRAPE VARIETY	<i>100% Muscat d'Alexandrie from our vineyards, more commonly known as Hanepoot in South Africa</i>
SOIL TYPE	<i>Gravelly, well-drained soils, as well as Paardeberg Mountain sandstone</i>
VINIFICATION	<i>Alcoholic fermentation was completed in steel, at controlled temperature. Fermentation was stopped at an early stage to obtain low alcohol content. Bottled after two months of maturation in stainless steel.</i>
SERVING SUGGESTIONS	<i>Serve as apéritif or after dinner. Enjoyed on its own or paired with a selection of cheeses or desserts</i>
TASTING NOTES	<i>Our Moscato it's a semi-sweet wine. Full Muscat aromas on the nose with hints of spiciness and orange peel. Very aromatic, honey suckle, pineapple and other tropical fruits. The palate is fruity and the finish dry.</i>
	<i>Ph 3.55 TA 4.9 Alc 13% Residual Sugar 42.8 g/lit</i>



Slent Farms (Pty) LTD
PAARDEBERG RD - WINDMUIEL
VOOR PAARDEBERG
FAARL - 7630
SOUTH AFRICA
Phone: +27 10 21 8698312
www.ayama.info
ayama@ayama.info

Company Reg.
N. 2004/028034/07
VAT n. 4440216525