

JIROV
MUSCAT OTTONEL 2011
D.O.C. Mehedinți Corcova

Grapes: Muscat Ottonel 100%

Alcohol: 12.2%

Origin of grapes: Jirovel Farm, Jirov Village,
Corcova Commune, Mehedinți County

Terrain: Brown luvic

Exposure: South

Altitude: 250-300 m

Density of plantation: 5.555 plants/hectare

Harvesting period: Beginning of September 2011

Fermentation: Direct pressing, fermentation
at a controlled temperature, with yeast in inox tanks

Maturation: Inox tanks for 4 months with yeast

Serving temperature: 11 degrees Celsius

Colour: Light golden/straw-coloured with green reflections

Tasting Notes: Characterised by well-marked flavours of roses,
apricots, lemons and grapefruits. The taste is fresh, slightly tart,
with an initial sharp taste, dominated by light floral aromas.

Final aromas suggest hints of rosewood and cherries

Recommended dishes: Appetizers, white meats, pasta dishes

