



<b>Name:</b>	<b>VALLFORMOSA BOUQUET D'OR</b>
<b>Year:</b>	2007
<b>Wine type:</b>	Liqueur Wine
<b>Varieties:</b>	100% Moscatel Alejandría
<b>Vineyard location:</b>	Central Penedès

#### **PRODUCTION**

**Harvest:** Manual. End of October.

**Fermentation:** Preserved must of the Muscatel grape variety.

**Bottling:** December 2007 and during 2008.

**Optimum consumption period:** Within 3 years. Darkens over time.

**Bottle:** Laurel 750 ml.

#### **TECHNICAL DETAILS**

Alcohol content:	15.0 % Vol.
Residual sugar:	190 g/l
Total acidity (H <sub>2</sub> SO <sub>4</sub> ):	2.65 g/l
pH:	3.53

#### **SAMPLING**

**Appearance:** Characteristic amber colour with glints of gold. Clear and clean.

**Nose:** Unmistakeable bouquet of the Muscatel variety, silky but not heavy, with an aroma that recalls honey and raisins.

**Palate:** Well-rounded and balanced on the palate, with a long, but well-balanced finish with a touch of acidity. Very persistent, due to good selection.

#### **SERVING:**

Combines well with sweet or dry desserts, or as an aperitif drunk very cold.

#### **MEDALS AND PRIZES**

Silver Medal. International Wine & Spirit Competition 1993. Londres

Silver Zarcillo Award. 1994. Spain

Excelent Certificate. Masters of Wine 1994.

Award Mérito. Wine Style Asia Award 2005. Singapur

Bronze Mezquita Award. Ciudad de Córdoba 2005. Spain

Silver Medal. Estonian Wine Challenge 2006.