



*"Delicata's Grand Vin de Hauteville selection
is praised by world-renowned wine critics.
The wines have amassed 31 prestigious awards."*

WINEMAKER'S MEMO

This fortified wine is made sweet in the same time-honoured 'mutage' method of arresting the fermentation prematurely. The juice was left to ferment for a long time at a cool temperature to preserve the glorious grapey aroma that is followed by full, luscious bright fruit on the palate.

FLAVOUR PROFILE

The wine eyes bright and honey-coloured. The nose of this sweet white wine is suggestive of cinnamon and blood-orange rind. It tastes suavely viscous with delicate but impressive honey sweetness and oodles of apricots refreshed by a limey lift of acidity in the finish. Flavours evocative of fruity grapeiness will evolve with bottle age.



2024 | GRAND VIN DE HAUTEVILLE M O S C A T O D O K M A L T A

VARIETY

Muscat Blanc à Petits Grains
Muscat d'Alexandria

SITE

Bidnija, Delimara, Zokrija

GEOLOGY

Calcareous fine loam and heavy clay

VINES

22-24 years old
North-facing and terraced

HARVEST

Slightly early to retain acidity, mid-August

VINIFICATION

Berry sorting
Very gentle pressing
Cool and slow fermentation in inox
Vin doux naturel
Fortified mid-fermentation to retain natural sweetness
Aged 90% in inox – 10% in new French oak



WINE STYLE
sweet liqueur, unwooded



ALCOHOL LEVEL
15.5% Vol.



WHEN TO DRINK
ready now till 2033



HOW TO SERVE
chill well 6–8°C



VEGAN
yes



BOTTLE SIZE
50cl