

GRAND VIN DE  
*Hauteville*

*"Delicata's Grand Vin de Hauteville selection is praised by world-renowned wine critics. The wines have amassed 27 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.



# 2021 | 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

### SITE

Single vineyard  
Gianpula l/o Rabat

### GEOLOGY

Calcareous fine loam

### VINES

18-20 years old  
North-westerly orientation

### HARVEST

Slightly early to retain acidity, early August

### VINIFICATION

Berry sorting  
Very gentle pressing  
Cool and slow fermentation in inox  
Vin doux naturel  
Fortified mid-fermentation to retain natural sweetness  
Aged in inox



### WINE STYLE

sweet liqueur, unwooded



### ALCOHOL LEVEL

16% Vol.



### WHEN TO DRINK

ready now till 2029



### HOW TO SERVE

chill well 6–8°C



### VEGAN

yes



### BOTTLE SIZE

50cl