



In 2018, we began our endeavour into creating a Muscat dessert wine in the appassimento method (drying the grapes prior to fermentation). With great success in the outcome, we continued the process in 2019. This luscious, not-too-sweet dessert wine is a blend of those two remarkable vintages.

Mercator Vineyards	Specialty	Nova Scotia	375 mL	13% Alc./Vol.	\$25.00
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NOSE

The wine completed its aging process in French oak barrels where hints of vanilla were extracted, adding a depth to the already floral and tropical aromatics expressed by the Muscat.

PAIRINGS

Ideal pairings with this Muscat dessert wine include lemon-based dessert such as tarts and pie, cheesecake with a berry compote, fruit cake and dark chocolate with dried fruit.

VARIETALS

Muscat

Available in-store at Mercator Vineyards only

*Prices are subject to change and may vary by province and/or country.

