

MAGNOTTA

The Award Winning Winery



MAGNOTTA VIDAL ICEWINE NIAGARA PENINSULA LIMITED EDITION VQA

Grape Varieties: 100% Vidal Blanc

Source: Ontario's Niagara Peninsula VQA region

Wine Classification: Premium sweet white dessert wine

Winemaking Notes: Grapes harvested at 36.6° Brix. Juice cold clarified prior to fermentation. Fermentation conducted at 15°C over a period of one month in stainless steel using VL3 yeast strain to extract maximum fruit character. Wine was cold stabilized over a period of three weeks at -2°C after fermentation.

Tasting Notes: Intense, enticing aromas of apricot, mango and pineapple are the hallmark of this exceptionally rich and concentrated Icewine. Flavours of banana and honey, along with a hint of cloves contribute further to produce a truly outstanding taste experience. Creamy and sensuous in its mouthfeel, this wine is truly layered in its character.

Appearance: Intense yellow/gold

Appropriate Food Pairings: Exceptional as a dessert on its own or served with fine pâtés, Stilton or Roquefort cheeses. Superb with fine pastry.

Serving Notations: Serve at 6-8°C/43-46°F. Serve in small port-style or 'copita'-style sherry glasses for maximum enjoyment.

Alcohol By Volume: 12.0%

Total Reducing Sugars: 181.2 g/L

Ingredients: 100% Vidal Blanc grapes

Retail Price: \$34.95

UPC Code: 7 27530 55942 5



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LCBO SKU/GMS #: 587154

