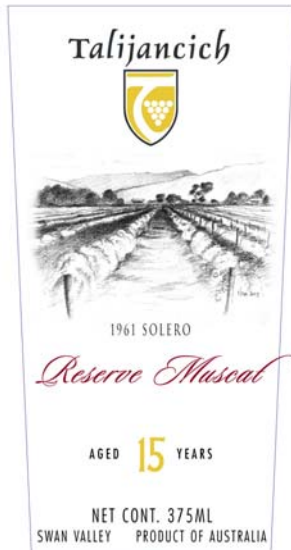


TALIJANCICH RESERVE MUSCAT



Tasting Notes

Color:

Deep tawny/amber core with a golden hue.

Nose:

Intense and complex characters of ripe figs and raisins complemented by hints of roasted coffee beans and caramel.

Palate:

The nose flows perfectly through to the palate; nothing is out of balance. Rich flavors of sweet raisin, toffee and honey fill the mouth and finish with great persistency.

Aging: The Reserve Muscat has been pre-aged prior to bottling.

Winemaking Information

Muscat liqueur is a variety and style that was first produced by Talijancich in 1977. The Reserve Muscat is Solero blended from over 10 vintages with a percentage of 1961 Muscat. The average age of the wines used to make this special Reserve Muscat is 15 years.

Through many years of blending and ageing in old oak casks, this wine has truly developed great complexity and layers of character. An amazing after dinner liqueur of the finest quality!

Specifications

Blend: 100% Brown Muscat
Alcohol: 17.8%
pH: 3.74
TA: 4.8 g/L
Residual Sugar: 260 g/L

MOST SUCCESSFUL EXHIBITOR <250 TONS – Wine Show of WA 2003
MOST SUCCESSFUL EXHIBITOR – Swan Valley Wine Show 2001



TASTING NOTES

Wines imported by The Country Vintner, Inc.

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