



Chateau Chizay Moscato, Kosher for Passover Mevushal 2021

Chizay Inc., Transcarpathia, Ukraine

eCommerce # 30175 | 12.8 % alc./vol. | \$21.95

Crafted from select hand harvested Muscat Ottonel grapes. Bright, pleasant fruity-floral aroma with light tones of spices. Delicate tingling of tiny bubbles and has a wonderful balance between refreshing acidity and sweet fruity notes.

History and Terroir:

The Chizay winery was founded in 1995 in the town of Beregovo in the Transcarpathian region of Ukraine, in the beautiful Chizay gorge where Ukraine borders with Hungary. 272 Ha of vineyards are located in the Beregovo, Irshava and Mukachevo districts of the Transcarpathian region at the hills of mineral-rich volcanic mountains.

Chateau Chizay wines won Silver medals at London Wine Competition on March 17, 2021. Chateau Chizay scored highly in the judging criteria of quality, value and packaging to receive this honour.



Vinification:

Handpicked and hand selected grapes. After pressing the must is fermented in the stainless-steel tanks at controlled temperature ~17°C. Fermentation is stopped by heating to 86°C (Mevushal) and then the wine is cooled to ~17°C. Before bottling the wine is saturated with CO2.

Variety: Muscat Ottonel 100%

Residual sugar: 50 g/L

Serving suggestion and food pairing: Serve at 8°C. Perfect by itself as an aperitif. Ideal accompaniment for light appetizers, seafood, cheeses and fruits.

