



ODESSA MUSCAT SEMI SWEET

PJSC “Odessa Sparkling Wine Company”, Odessa, Ukraine

eCommerce # 455278 | 11.4% alc./vol. | \$15.10

Emphasized aromatic notes of fresh Muscat grape juice, with shades of tropical fruits, peach, pear and honey. Light, soft and refreshing taste. During its development on the palate it preserves the balance between fruitiness, pleasant sweetness and the shades of creamy mousse. The finish is long and fresh.

History:

In 1896 the Russian Emperor Nicholas II signed a Decree on “Winemaking Society Henri Roederer in Odessa” creation. French winemaker and philanthropist, part of the famous Champagne House family, Henri Roederer bought a plot in Odessa and built a big winery in 1897 with the help of French architect– Charles Boysh. The production complex included enormous well-ventilated cellars specially designed for the long-term cellaring of 2 million bottles.

The grand opening of the winery and the first batch of «Henri Roederer» Champagne was dedicated to the celebration of the bicentenary of the invention of this drink.

Today, as 120 years ago, Odessa Sparkling Wine Company is located in the same historic building, just as it was originally conceived and built. Production capacity of the plant - 15 million bottles / year.



Vinification:

Very soft pressing, initial fermentation with selected yeasts at 15°C, secondary fermentation through the Charmat method at 15°C.

Variety: Muskat Ottonel 85%, Traminer 15%

Residual Sugar: 60 g/L

Serving suggestion and food pairing: Serve at 6°C. Great aperitif. Ideal accompaniment for light vegetable or fruit salads. Perfect with deserts.