



MOSCATO D'OSOYOOS 2018

We celebrate the fact that we make wine in a region where vintage variations play an important role. Typical growing seasons are a nightmare for commercial wineries interested in making consistent but boring wines. For us, however, it defines our interest in wine. We look forward to seeing what Mother Nature gives us to work with each year. It is the effects of each vintage on the finished wine that urges us to start verticals of our favourite wines then follow their evolution and discuss their merits at tastings with friends.

Inspired by the renowned Moscato d'Asti of the Piedmont region in Italy the Moscato d'Osoyoos expresses an intense and complex array of aromatics displaying this grape's true varietal expression. The light effervescence adds to the texture of this wine and showcases the classic Moscato flavours and perfumes of orange blossom, peach rind, rose petal and melon.

RECOMMENDED FOOD PAIRING

With under 10% Alc./Vol. our Moscato is a perfect aperitif, dessert or brunch wine. It can even be a great accompaniment to fish curries (green).

GRAPE VARIETY:	Moscato Bianco (petits grains), Muscat Ottonel and Orange Muscat
REGION:	Osoyoos Lake District
VINEYARD:	Hanson, Selona and Lumeno
SOIL ORIGIN:	Lumeno and Selona: Glacio fluvial
SOIL TYPE:	Lumeno and Selona: heavy clay and gravel mix/ alluvial deposit and clay. Hanson: sandy loam
AGE OF VINES:	6-9 years old
YIELD:	4 tons/acre
PRODUCTION:	1294 cases
ALCOHOL:	9%
SWEETNESS:	31 grams of residual sugar per litre
AGING:	3 months on the lees in pressurised stainless steel tanks

LASTELLA WINERY

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