



MOSCATO D'Osoyoos 2023

Playful, Melon, Grapey,
Tropical, Peaches, Nimble, Spritzy

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.

At half the residual sugar of Asti, with more bubbles and higher acidity, our Moscato is much more versatile and is a great pairing with aromatic spicy dishes like Thai, Cambodian and Vietnamese cuisine.

RECOMMENDED FOOD PAIRING

Di Carne: With under 10% alc./vol. our moscato is a perfect aperitif, brunch or dessert wine. It can be enjoyed with a cheese board or a lightly spiced green fish curry well.

Vegetariano / Vegano: A bowl of lightly spiced vegetarian green curry or cajun-marinated tempeh.

GRAPE VARIETY:	Muscat Petit Grain, Muscat Ottonel, Orange Muscat
GROWN:	South Okanagan
VINEYARD:	71% La Feuille d'Or, 7.8% Lastella, 12.1% Selona, 9% Kaur Vineyard
SOIL TYPE:	Varied
AGE OF VINES:	10-12 years old
YIELD:	1.66 tons/acre
PRODUCTION:	253 cases
ALCOHOL:	8.00%

LASTELLA WINERY

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