

AFTER 93

VINEYARDS & ESTATE WINERY



LAUNCH COLLECTION

2023 MOSCATO FRIZANTE

OKANAGAN VALLEY BC VQA



VINEYARD

Osoyoos Estate Vineyard
OSOYOOS

PLANTED

2010
15 YEARS OLD

ACRES

1.2 Acres
SOUTH/WEST

WINEMAKING

Sourced from hand-selected Muscat grapes grown on 92nd Avenue in Osoyoos, this small-lot frizzante was made with exacting attention to detail. The fruit underwent whole-cluster pressing and a 48-hour cold settling to ensure clarity and freshness. Cool fermentation in stainless steel allowed the floral and exotic fruit notes to shine. To preserve its vibrant energy and enhance mouthfeel, the wine was aged on fine lees in stainless steel for 18 months under strict temperature control. A gentle force carbonation at bottling imparted its delicate sparkle.

ALCOHOL: 12.0%

pH: 3.43

RESIDUAL SUGAR: 2.55 g/L

ACIDITY: 5.475 g/L

TASTING

Our Moscato is selected from our best grapes grown on small lot vineyards on the west side of Osoyoos Lake in the South Okanagan. The varietal grapes selected for this delightful off-dry frizzante wine retain just the right acidity and ripe sweetness, creating a bubbly with lively fragrant aromas, apricot and peach flavours and zesty effervescence. Our Moscato is a fruit-filled sensation that dances off your tongue and finishes with great elegance.

PAIRING

Light appetizers like charcuterie boards, seafood or cheese plates, oysters, shrimp, crab, spicy Asian dishes like Thai or Indian, salty snacks like popcorn, chocolate covered pretzels, fresh fruits and fruit salads, fruit-based desserts like apple tarts, cobblers, fruit pies.

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