

## Profile

sweet + honey + light clove + citrus zest + yellow flowers

BRAND D.H. Lescombes

WINE NAME Ratafia

VARIETAL 100% Muscat of Alexandria

APPELLATION New Mexico

**TASTING NOTES** This fortified wine is softer than most of its kind because less brandy is used in the wine-making process, with the primary method of stopping the fermentation being the utilization of cold temperature. This wine is a beautiful golden-yellow color, with moderate viscosity.

Rich aromas of ripe banana, honeysuckle, lemon zest and yellow flowers lead to a rich and sweet flavor profile with touches of honey, cloves and yellow flowers.

**FOOD PAIRINGS** A perfect substitute for dessert itself, it makes a great after-dinner drink. Pair with crème brûlée or bananas foster.



## Technical Data

ALCOHOL 13%

RESIDUAL SUGAR 15%

TA 5.5

PH 3.4

COLOR Golden yellow

BOUQUET Honeysuckle, melon and yellow flowers

TASTE Honey, spice, citrus and flowers

SERVING TEMP 40°- 47°



## Heritage Series

Hervé Lescombes settled in New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family's legacy by planting a vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines.

Our Heritage Series features traditional varietals made in a style true to the Lescombes family's French heritage. This is our flagship label and includes many of our core wines, both sparkling and still, that we have been crafting since our family label was first introduced in 1991.

A WINEMAKING LEGACY

## Tasting Chart

