



Explore the world of Wines with Campbell's

Muscat

The Muscat variety of grapes of the species *Vitis vinifera* is widely grown for wine, raisins and table grapes. Their color ranges from white to near black. Muscat almost always has a pronounced sweet floral aroma. Muscat grapes are grown around the world. The breadth and number of varieties of Muscat suggest that it is perhaps the oldest domesticated grape variety, and there are theories that most families within the *Vitis vinifera* grape variety are descended from the Muscat variety.

Varieties

- Muscat Blanc à Petits Grains (also called Muscat Blanc, Muscat Canelli, Muscat Frontignan, Moscato Bianco, Muscat de Frontignan, Muscat d'Alsace, Muskateller, Moscatel de Grano Menudo, Moscatel Rosé, Muscat Lunel, Sárgamuskotály, Moscatell de gra petit and Yellow Muscat). This grape is used for the wines: Asti, Clairette de Die, and Muscat de Beaumes-de-Venise. It is also used for some Tokaji wines.
- Muscat Rose à Petit Grains, Muscat Rouge à Petit Grains, Moscato Giallo (or Goldmuskateller), Moscato Rosa (or Rosenmuskateller) are thought to be closely related colored versions of Muscat Blanc à Petits Grains.
- Moscatel de Setúbal and Moscatel de Faveiros (Moscatel Galego) are the most widely consumed varieties in Portugal, usually served in bars or as an aperitif at restaurants.
- Muscat of Alexandria (also called Moscatel, Moscatel Romano, Moscatel de Málaga, Muscat Gordo Blanco, Hanepoot, Lexia, Moscatel, Gordo, and Zibibbo) This grape is used for sherry, moscatel or muscatel wines, Moscatel de Valencia, Moscatel Passito and other Moscatel liqueurs and also as a raisin and table grape.
- Muscat Ottonel (also called Moskately) Used for dessert wines in Romania, Bulgaria, Austria, Slovenia, Croatia, and Ukraine, and dry wines in Alsace, Slovakia and Hungary.
- Black Muscat (also called Muscat Hamburg, Moscato di Amburgo) Used for some Eastern European wine but mainly for table grapes in Italy, Australia and France. A dessert wine made from this grape is produced in California and Cyprus.
- Orange Muscat. Used for dessert wines in California and Australia. Not surprisingly, has something of an orange aroma.
- Muscat Crocant. Used for dessert wine of the same name (Muskat Krokan) in Serbia, where it grows only on Pearl Island (Biserno Ostrvo) on Tisza River.
- Moravian Muscat. The most widespread new wine cultivar in Czech Republic.

All together there are a couple of hundred Muscat varieties recorded, with many overlapping synonyms.

In February 2012, it was reported that Moscato wine became the third most popular white wine consumed within the United States.

Table and sparkling wines

Muscat grapes are one of the major varieties grown for table wine in Chile, and is a minor variety in California and Italy. In Italy, it is widely used in sweeter sparkling wines like Asti (wine). Their "grapey" quality makes many wines made from Muscat easy to identify. Moscato d'Asti is a lightly sparkling (frizzante) variety of Muscat, made from the Moscato Bianco (Moscato Canelli) grape of the Piedmont region of Italy. This region has a DOCG designation and produces Barbera d'Asti, Dolcetto d'Asti, and Asti. In Lithuania, it is also used for making a sparkling wine called Alita.

Dessert and fortified wines

Muscat grapes are used to make a variety of sweet dessert wines in various parts of the world. Typically, these are fortified wines, though some sweet late harvest and noble rot wines are also made from Muscat grapes. Officially, Moscato is not classified as a dessert wine.

Muscat is widely grown in Portugal and Spain, where the grape and the wines produced from it are known as Moscatel or Muscatel. Moscatels made in these countries are typically sweet and fortified. Among these wines is Moscatel de Setubal a sweet fortified wine from the Setúbal Peninsula in Portugal. Moscatel de Favaios is a Moscatel from the Douro Region. A Moscatel Madeira wine has also been produced on the island of Madeira, although Moscatel has become increasingly rare there over the last century.

In Spain, sweet fortified Moscatels are produced in a number of regions, notably Malaga and Jerez, and are sometimes made using the solera system. A variety of muscat is one of the varietals used in the production of sherry and according to Spanish law, it is one of only three grapes varietals allowed for this purpose.

Muscat is successfully grown in California's east-central San Joaquin Valley, where orange muscat and black muscat varieties form the basis of premium dessert wines.

France also produces a number of sweet fortified vins doux naturels from muscat grapes, such as Muscat de Beaumes-de-Venise, Muscat de Rivesaltes, Muscat de Frontignan, Muscat de Lunel, Muscat de Mireval, and Muscat de St-Jean Minervois.

In Australia, sweet fortified Muscat wines are produced in the Rutherglen region, with older wines made according to the solera system.

Brandies and liqueurs

Muscat wine is also the basis for Pisco, a brandy-like drink made in Peru and Chile, and Metaxa, a brandy-like drink made in Greece.

A blend of Muscatel wine and mead is called Muscadore.

Chemistry

Muscat grapes contain a number of compounds that give Muscat wines their distinct flavor. Muscat grapes have been found to have high concentrations of antioxidant flavonoids, in

quantities as high as many varieties of red grapes. This means that the possible beneficial effects of red wine consumption may also be present in Muscat wines.¹

Muscat wines by country

Australia

Brown Muscat has pride of place in north-east Victoria's Rutherglen district. High quality Muscats are also produced in other mainland states. Riverina producer Miranda makes a raisined Muscat in passito style.

Italy

Muscat (Moscato) grows throughout Italy in various forms. In dessert form it is either passito or fortified. It is used in the sparkling wines Asti and Moscato d'Asti.

United States

Muscat and Muscat hybrids are grown across the United States, with California being a large producer of both fine wines and bulk wines.

De Bortoli Emeri Pink Moscato

CSPC: 736327 Price: \$13.95*

Region: Australia

Appearance: Pale translucent pink

Bouquet: Fresh fruit aromas with strawberry and musk

Palate: Velvety and full with a persistent bead and fresh finish

Winemaking: We select fruit from vines with generous canopies allowing natural fruit ripening. The fruit is picked and gently pressed and the juice allowed to settle naturally before being filtered. The wine is cold fermented to retain fresh fruit characters.

Cellaring: Enjoy now

Suggested Cuisine: The perfect aperitif on its own or enjoy with fresh fruits or seafood.

Ricossa Moscato D'asti DOC

CSPC: 743347 Price: \$16.95*

The story of "Ricossa Antica casa" is a story of loyalty to territory and tradition, a blend of resourcefulness, professionalism and ingenuity which transformed a small provincial distillery into a large international company.

¹ [http://en.wikipedia.org/wiki/Muscat_\(grape_and_wine\)#Italy](http://en.wikipedia.org/wiki/Muscat_(grape_and_wine)#Italy)

It all began thanks to Lorenzo Ricossa, who at the end of the 1800's, founded the award-winning Portacomarese distillery in an old building on the outskirts of Asti. The hot vapors from the distillation began to exit from the high chimneys, which mixed with the rusty steam from the locomotives stationed next to it.

Ricossa's history is full of gratification and popularity.

The award winning Portacomarese Distillery soon became a meeting place and rest stop for those passing through, where everyone was welcomed like family. The joys of vice and life and winemaking were discussed here, with an ever-present glass of good wine in hand.

The awards were not long in coming: the victory of several gold medals at the Exhibition of Asti (1908), Florence (1909) and Turin (1911) sealed the character of the great Piedmontese wines produced by the distillery, but also stressed its commitment to the values of land, history, professionalism and resourcefulness.

Today, nearly a century later, the Ricossa story continues with MGM Mondo del Vino, opening itself to the world with a living and dynamic reality, all the while keeping the old values which got them here. MGM Mondo del Vino, by signing a selection of prestigious, fine and important wines, brings the authenticity and quality of a true Piedmontese wine and the taste of a land and its traditions, to wine glasses around the world.

Variety: Moscato Bianco

Production Area: North Western Italy - Piedmont Region

Soil: Calcareous

Tasting notes: This Moscato d'Asti DOCG has a pale yellow colour with golden reflexes. It has an aromatic bouquet with floral and fruity hints. On the palate is sweet, soft and fresh. Chill to 6° - 8° C.

Food Pairing: Serve with dessert especially with fruit based cakes or dry pastries.

Gomba Moscato Piemonte DOC

CSPC: 724108 Price: \$14.95*

The Boschetti estate extends over eleven hectares of south-south westerly facing vineyards, a position which the residents of the Langhe call "sori della sera" (evening sun). The soil, composed of calcareous-clayey marl, is typical of the Tortonian area.

The Boschetti estate is the expression of the history of the Gomba family, strong and tenacious men, tied to the lands of Langa and Roero by an atavistic passion for the cultivation of the vine. Sergio Gomba has given continuity and purpose to the dream of generations.

Sergio Gomba cultivates his vines in a traditional manner, repeating antique gestures handed down through the knowledge and passion of the men of the Langhe.

He flanks this love of tradition with the latest product quality control systems.

Moscato is the typical aromatic grape in Piedmont. It comes from vineyards located on the hill of Santa Vittoria d'Alba. The soil is calcareous and sandstone and gives it an aromatic scent, typical of Moscato. It well accompanies sweet and dry biscuits, ice cream.

Technical details

Location of vineyard: Santa Vittoria d'Alba Cuneo (Piedmont).

Altitude: hill at an altitude of 340 meters.

Area: Alba hills.

Soil: sandstone and calcareous.

Grape variety: 100% Moscato Bianco.

Exposure: south.

Pruning: Guyot. 4.400 vines per hectare.

Vinification: removal of grape stalks, pressing, refrigeration and must filtration at a controlled temperature.

Colour: pale yellow with golden reflections.

Bouquet: aromatic, characteristic, intense and fragrant.

Flavour: sweet, aromatic with scent of honey.

Service: serve at a temperature of 8°C.

Menage A Trois Moscato

CSPC: 747598 Price: \$14.95*

Varietal Information: 78% California Moscato, 12% Lodi/Delta Region Sauvignon Blanc and 10% Lodi/Delta Region Chardonnay

Wine Attitude: Not to brag, but we know a thing or two about seduction. If you want to improve your odds with your sweetie, we recommend skipping the poetry and flowers and going straight for the M nage   Trois. A little direct, we know, but it never fails. Our Moscato is a sexy sweetie in its own right, with lip-smacking flavors and irresistible floral aromas that have been known to elicit sighs of pure pleasure. Whoever said romance was dead surely never tasted this Moscato.

Vineyard and Winemaking: This naughty, but oh-so-nice, M nage   Trois Moscato is a delightful blend created by a trio of pleasure-seekers masquerading as winemakers. (Clearly they know how to please the palate, because after just one sip, we're under Moscato's spell.) Made from premium grapes sourced from three distinct growing regions in California, this wine begins its seduction with lush, alluring floral aromas, followed by luscious peach and apricot flavors that yield to a refreshing finish.

Our Moscato's sweet, fruity flavors are not permitted to run completely wanton, but instead are tempered by a clean, crisp acidity thanks to our commitment to a 100% non-malolactic process.

We up the ante with cap and draining to boost intensity, and cold fermentation to preserve the delicate fragrances that make this varietal so appealing. Life is sweet indeed!

RS: 60g/l

Tasting Notes: Our Moscato blends wines from three different growing areas, each crafted by a different winemaker. Lovely floral aromas and luscious peach/apricot flavors make it the perfect Mènage à Trois!

Shinas Estate Sweet Justice

CSPC: 749383 Price: \$19.95*

The Shinas family heritage is Greek, with wine making stemming back over 8 generations. The Shinas family migrated to Australia in the early 1950's. Originally they never sold the wines they made, they would consume a great portion of it and the balance of the wine was gifted to family and friends.

Shinas Estate is situated in the northwest region of Victoria. This region is known for its Mediterranean-like climate, classic wines and great food. The first vines were planted in the region in 1886 and by 1898 vine planting commenced on the estate. With eight generations of grape growing and wine producing experience, as well as George Shinas' passion for perfection, he draws on time honored traditions to produce premium hand crafted wine.

Currently there are three core wines in the Shinas Estate portfolio: The Guilty Shiraz, The Verdict Cabernet Sauvignon and the Innocent Viognier. In addition there are two limited-production wines: Sweet Justice Moscato and The Executioner Shiraz/Cab. The names for the wines come from owner George Shinas's career as a judge in his hometown of Mildura.

Jump on the Moscato train? You bet the Honorable Shinas is on it. The sweet, slightly effervescent summer sipper is certainly without peer. Apricots, ambrosia, cantaloupe and yumminess. No need to be ashamed to drink this by the bottle...or barrel! Whereas England had a massive epidemic with gin consumption in the 18th century, we might have a Moscato epidemic in the 21st century in the US of A!

This is an authentic Italian-styled Moscato offering loads of tropical fruit, some residual sugar, but crisp acidity, and a light, ethereal personality. A wonderful aperitif wine.

Region: Victoria

Varietal: 100% Moscato

Vineyard: Shinas Estate

Vine Age: 10 years old

Soil Type: Heavy Loam

Oak: None - Stainless Steel