

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 we use less brandy 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 42° -46°

Tasting Chart

INTENSITY delicate ————— ● powerful

SWEETNESS very dry ————— ● dessert

BODY light ————— ● very full


ACIDITY soft ● ————— very crisp

TANNINS none ● ————— heavily tannic

OAK none ● ————— heavy oak

COMPLEXITY direct ● ————— very complex

1 2 3 4 5



Hervé Lescombes settled in Southern New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family legacy by planting a small vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines. Showcasing an Old World approach to winemaking focused on balance and subtlety, D.H. Lescombes wines are committed to French oak maturation and are hand-crafted with traditional techniques to create wines of the finest character and distinction.