



PROFILE

Brand D.H. Lescombes
Wine Name Ratafia
Vintage Non-Vintage
Varietal % Muscat of Alexandria
Appellation % 100% New Mexico

Tasting Notes This fortified wine is softer than most fortified wines because we use less brandy in the process, with the primary method of stopping the fermentation being the utilization of cold temperature. This wine is a beautiful straw color, with a modest viscosity. Rich aromas of honeysuckle, green melon and yellow flowers lead to a rich and sweet flavor, filled with touches of honey, spice, flowers and citrus.

Food Pairings Great with cheesecake, citrus infused crème brulee, and white cakes.

TECHNICAL DATA

<i>Alcohol</i>	13%
<i>Brix at Harvest</i>	21.5°
<i>Residual Sugar</i>	6.4
<i>pH</i>	3.3
<i>TA</i>	6.0
<i>Oak</i>	None
<i>Toast</i>	None
<i>Maturation Age</i>	None
<i>Color</i>	Straw
<i>Bouquet</i>	honeysuckle, green melon, yellow flowers
<i>Taste</i>	honey, spice, flowers, citrus
<i>Serving Temperature</i>	42°- 46°



D.H. Lescombes

Created by the founders of the winery, DH Lescombes was created to pay homage to their heritage. The "D" and "H" are for Danielle and Hervé Lescombes, and the line showcases a very old-world style of wine-making focused on balance, subtly, and drawing out the rich textures of the grapes. Only the finest grapes in New Mexico are used, to create wines that are full of flavors melding and blending together. Hervé and Danielle wanted these wines to be made in the traditional style, heralding back to Hervé's time in Burgundy, France. These wines are committed to aging in French oak barrels, which creates wines of character and distinction while still allowing the distinctive New Mexico terrior to show through.

TASTING CHART

