

Kokopelli Winery

Moscato

Tasting Notes: Kokopelli Moscato is an intense floral and fruit-forward wine with aromas, including peach, orange blossom, and apricot.

Food Pairings: Best served chilled. Pairs well with fruit salads, soft cheeses, southwest or Asian foods.

Technical Data:

Alcohol	9.5%
pH	3.48
RS	13.4%
Color	Light Gold
Aroma	Floral and Fruit
Taste	Peach, Orange and Apricot
Serving Temperature	42° - 46°

Sales Points: Hand crafted, made and bottled by Rod Keeling and Jan Schaefer, Naturally Sweet, Value Priced, Record of Quality,

Cellared and bottled. 100% Moscato. The winery strives to maintain a consistent flavor profile along with pH and sweetness levels for each bottling.

About the Producer: KEELING SCHAEFER VINEYARDS

Keeling Schaefer produces estate grown and bottled Rhone-styled wines on 42.5 acres of vineyards located along Rock Creek on the western slope of the Chiricahua Mountains in far southeastern Arizona.

Keeling Schaefer wines are made exclusively from grapes we produce on our own two vineyards, so we have control of the inputs and quality of the wine from grape to glass. Over the past 20 years, we have developed a wide variety of wine styles, from the light, crisp to the bold and rich.

UPC: 758277681902

Tasting Room Price: \$16.00

<https://www.kokopelli.wine>

