

2018 Mustasõstravein

500 ml | sweet | 14,2 vol.

VERY GOOD QUALITY BLACK CURRANT WINE WITH GREAT CONCENTRATION, BALANCE AND PURITY

Visual

Clear and bright with a deep and opaque dark red core with purple rim, dense legs, no CO₂ or sediment, a developing appearance.

Nose

Clean and pronounced with sweet cassis and cassis jam notes complemented by blackberry and chokeberries, notes of mint, herbs and cassis leaf's, still developing nose with moderate complexity, full of sweet, jammy blackcurrant notes.

Palate

Clean and luscious sweet with great freshness and crisp acidity, very silky tannins, great concentration and density with intense fruit flavours dominated by overripe black currant and cassis marmalade, notes of blueberry jam and chokeberries, touch of herbal note like cassis leaf and mint, just a hint of dark chocolate in the aftertaste, gaining complexity, well balanced with a persistent finish.

Conclusions

Very good quality Black currant wine with great concentration, balance and purity.

Ageing potential

Next 3-6 years, due to high sugar concentration.

Food pairing

Great digestive for Port wine lovers and sweet red wine lovers. Great with dark chocolate desserts served with a dark berry sauce or a Black Forest gâteau/cake.

Serve slightly chilled 12-14 C° from a sleek dessert wine glass to concentrate the intense black currant character.

Commercial appeal

Interesting for sweeter (red) wine lovers, fortified wine (Port wine) lovers. Has good local potential due to a sweeter style, look for new flavours and purity in their red wines.

