

2018 Morna Tammine sitik

750 ml | dry | 14.3 vol.

**VERY GOOD QUALITY DRY/OFF DRY BLACKCURRANT WINE
WITH GREAT PURITY OF FRUITS AND FRESHNESS**

Visual

Clear and bright with a moderate dark ruby core with garnet rim, dense legs, no CO₂ or sediment, a developing appearance.

Nose

Clean and open nose full of overripe black currant and cassis jam notes complemented by dark cherries in liquor, overripe chokeberries, notes of dark chocolate and roasted coffee bean, moderate complexity, still developing.

Palate

Clean and off dry (almost dry) with a moderate structure and refreshing acidity, silky almost melting tannins, well integrated alcohol, mid-palate is really juicy and crunchy full of ripe dark cherries and plums, cassis and black currant jam notes, really well balanced and still very refreshing palate with medium long aftertaste.

Conclusions

Very good quality dry/off dry Blackcurrant wine with great purity of fruits and freshness.

Ageing potential

Next 2-4 years.

Food pairing

Being a drier style could be paired with game or roasted duck breast served in a dark berry red wine sauce to cope with the cassis character of the wine. Also, could be interesting to try with a not too sweet dark rye gateau served with a black currant jam.

Serve slightly chilled 12-14 C° from a sleek dessert wine glass to enhance the beautiful black currant fragrance.

Commercial appeal

Could be appealing for New World red wine lovers (Chile, Argentina) due to its pronounced dark fruit character.

