



## Sycra Muscat

This exotically-delicious dessert wine, displays a beautiful golden hue, on the nose it reveals a generous, complex bouquet dominated by jammy fruits, dried apricots, orange peel and spices. Its creamy texture and perfect balance are an ideal marriage of richness and freshness, the finish is long, elegant, and stylish.

### Varieties:

85% Muscat, 15% Viognier

### Degrees:

16%

### Vinification:

Aged for four years in matured French oak barrels

### Drink:

4-25 years from vintage

### Serving Temperature:

8-12°C (46-54°F)

### Serving Suggestions:

A perfect complement for foie gras, tropical fruits and strong blue cheeses.

### The Story:

Clos de Gat is situated in the foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the Five Kings. In 1998 owner-winemaker Eyal Rotem who studied winemaking in Australia, began planting vines and building a winery on the land surrounding his house, thus turning along-harbored dream into reality. An ancient "Gat" (Hebrew for wine press), pre-dating the Roman period by a thousand years, is located by the house set in the heart of the vineyards, which today cover an area of 19 hectares (47 acres).

