

# L'ACADIE VINEYARDS

**2017 Alchemy**

**Appassimento Method**

**Organic**

**Vegan**

## **Wine Specifications**

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 70% Marechal Foch, 30% Estate Leon Millot

Appassimento Method - 100% dried grapes, 26 days drying

Harvest: October 13, 2017

Certified Organic by Pro-Cert

Sugar at harvest: 21.0 Brix average

Sugar after drying: 26.5 Brix

Aging: Aged 3.5 years barrel and 2 years bottle. Will develop brick hues and roundness beyond its 10<sup>th</sup> birthday owing to its concentration

Alcohol: 15.0%

## **Winemaker Notes**

The ultra premium 2017 Alchemy has been aged for 3.5 years in barrel and 2 years in bottle for enhanced development. Appassimento methods of drying grape clusters for 26 days after harvest, monitoring sugar concentration and quality development every day. The dried grapes were then crushed and manually punched down for 12 days before pressing. Aged for 42 months in 10-year-old American oak barrels for tannin development and subtle oak flavours. Our appassimento program is the result of a five-year collaboration research project with the Kentville Research and Development Centre and Italian groups. Finished dry with aromas of ripe cherry, blackberry, licorice and date flavours and subtle tannins.

## **Food Pairing Suggestions**

Roasted vegetables, rich tomato-based dishes, Italian, Greek and Mexican cuisine, medium and strong cheese

*Our winemaking has been vegan since 2010 and viticulture since 2017. We are certified to the European Biocyclic Vegan Standard, the first in North America, and all 2021 vintage wines will have the certification mark on labels. Vegan from the soil to the glass!*