

L'ACADIE VINEYARDS

2019 Orange Wine

Skin Fermented Estate L'Acadie

Certified Organic

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% L'Acadie

Certified Organic by Pro-Cert

Harvest: October 26, 2019

Brix at harvest: 18.4

Bottled July 10, 2020

Alcohol: 10.4%

Price: \$36

Winemaker Notes

Our Estate vineyard has been certified organic since it was planted in 2005 and our Orange Wine fully represents the flavours of the vineyard that we have been diligently fostering. Organic practices encourage healthy microbiology of our unique rocky soil and vines and grape clusters, all contributing to our unique flavours of soil, varietal and wild fermentation. The result is a truly terroir-based wine with enhanced minerality from our schist and sandstone soil and complex flavours from a wild ferment of our natural vineyard fauna. Picked on October 26 and fermented 11 days on the skins. Aged on yeast lees for 7 months before racking and bottling. No fining, filtering or sulfite added. Shows intense honey, lime and floral aromas with orange and subtle apple flavours and slight tannin. Limited release of 174 precious bottles.

Food Pairing Suggestions

Mild /medium and soft cheeses

Pasta with cream sauce

Roasted and stir fried vegetables

Caesar salad