

L'ACADIE VINEYARDS

2019 Rose

Organic

Wine Specifications

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 95% Marechal Foch, 5% L'Acadie Blanc

Certified Organic by Pro-Cert

Harvest: October 13, 2019

Alcohol: 10.3%

Price: \$21.99 Nova Scotia

Winemaker Notes

This vibrant wine has aromas of raspberry, dried strawberry and cranberry with fresh acidity that gives length and refreshment, finishing with creamy orange. Slight tannin in the mid palate adds to the finish. A very versatile wine for food pairing options.

The bright berry and fruit flavour appeal of our Rose is owed to an early pick of Marechal Foch grapes from our organic grower in Windsor. Clusters were handpicked, and whole cluster pressed in a gentle Champagne press with press fractions kept separate that influenced colour and flavour profile. Careful taste trials of all blend components determined that we could bottle an almost 100% red this year, partially owing to one component of the blend (37%) going through malolactic fermentation to reduce acidity. Aged for a winter in stainless steel and bottled in the spring, finished dry. We choose a natural cork closure with beeswax seal for its sustainability and alignment with our organic principles.

Suitable for vegan diets.

Food Pairing Suggestions

Barbecued or grilled fish or seafood

Thai and Szechuan

Roasted or barbecued vegetables

Potato and pasta salads

Mild and medium cheese

Hamburgers and sausages