

**L'ACADIE VINEYARDS**  
**2019 Soleil**  
**Appassimento Method – Recioto Style**  
**Certified Organic**  
**Vegan**

**Wine Specifications**

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% Estate Leon Millot

Appassimento Method –Recioto style, 100% dried grapes

Harvest: October 28, 2019

Certified Organic by Pro-Cert

Vegan

Brix at harvest: 19.8 average

Brix after drying: 40

Sugar: 160 grams/litre

Aging: will develop brick hues and roundness into its 8<sup>th</sup> birthday. Beyond will be very interesting for a lover of that developed complexity, similar to an aged Icewine.

Alcohol: 11.3%

Price: \$32 Nova Scotia

**Winemaker Notes**

Grape drying, a traditional European method, increased sugar content from 19 Brix to a high 40 Brix (40% sugar) on our harvested certified organic estate Leon Millot grapes. A slow cool ferment over several months created this unique rich sweet recioto-style dessert wine. Displays fig and pastry aromas, and confectionary, caramelized pear and blueberry jam flavours that can be paired with chocolate, crème brulee, fruit pastries and on its own.

This wine is the result of a five-year appassimento wine research project that L'Acadie Vineyards conducted with the collaboration of Agriculture and Agri-Food Canada, National Research Council and Italian groups. The project also included appassimento dry red wines. These styles are well suited to our cool climate viticultural region.

*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!*

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*Organic and vegan wine, from soil to glass*