

## **L'ACADIE VINEYARDS**

**2019 Vintage Cuvee Rose**

**Traditional Method**

**Certified Organic**

**Vegan**

### **Wine Specifications**

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 32% L'Acadie Blanc, 56% Marechal Foch, 12% Seyval

Certified Organic by Pro-Cert

Vegan

Harvest: October 15, 2019

First disgorging: November 2021

Dosage: 10 g/l

Aging: freshness with ample fruit will help develop this wine to its 8<sup>th</sup> birthday

Alcohol: 10.5%

Price: \$36 Nova Scotia

### **Winemaker Notes**

Blending goals for Vintage Cuvee Rose are always to strive to have harmony between fruit aromas and bottle aging autolytic characters. Marechal Foch from the Windsor area was picked October 15 at 17 Brix to capture the bright cherry, strawberry notes, and signature natural acidity. A portion of the vineyard had deer damage early in the season which reduced maturity to 16 Brix. All grapes were whole cluster pressed with light press yields. Aged in tank for 9 months with spontaneous malolactic fermentation reducing acidity. Aged in bottle 15 months to complete harmony goal with juicy cherry and strawberry flavours and a hint of brioche. Hand disgorged to ensure utmost quality. Dry and finished with 10 g/l dosage. Drink fresh recently disgorged for best enjoyment.

### **Food Pairing Suggestions -vegan**

Roasted or grilled vegetables

Pasta in rosé sauce

Butternut squash

Potato and pasta salads

*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*