

## L'ACADIE VINEYARDS

**2020 Passito**

**Certified Organic**

**Vegan**

### **Wine Specifications**

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 86% Marechal Foch, 14% Estate Leon Millot (68% dried)

Ripasso methods

Certified Organic by Pro-Cert

Harvest: October 19, 2020 at 23.8 Brix

Aged 18 months in seasoned American oak barrels

Bottled June, 2022

Aging: aging on cork will continue to soften acidity and marry flavours well into its 10<sup>th</sup> birthday (2030). We have 10 year+ aged vintages in our library and very excited to share soon!

Alcohol: 13.3%

Price: \$29.00

### **Winemaker Notes**

Passito is named for the art of drying grapes after harvest for elevated intensity and roundness in our cool climate red wine. We started drying freshly picked grapes on October 19 and used a controlled flow of air over the berries for 10 days, monitoring sugar concentration and quality development every day. We follow the age-old appassimento traditions of ripasso winemaking made famous in northern Italy using a double fermentation on the dried skins. We researched this red wine style for five years at Kentville Research and Development Centre in the winery's early years and find parallels with the dried fig characters that Italian versions have. The 2020 Passito is a blend of Marechal Foch and Estate Leon Millot with 68% dried grapes at 25.2 Brix and ripasso methods of dried grape skin and lees contact. Matured 19 months in 5year+ aged American oak barrels. The goal is to develop round tannins during barrel aging with balanced subtle oak flavour. Bottled June 2022. Dry with notes of cherry, cocoa, cracked pepper and soft, supple 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!*