

L'ACADIE VINEYARDS
2021 Rose
Certified Organic and Vegan

Wine Specifications

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 46% Marechal Foch, 54% L'Acadie blanc

Certified Organic by Pro-Cert, Certified Biocyclic Vegan by CERES

Harvest: October 1, 2021

Alcohol: 10.1%

Residual sugar: 1.5 g/l (dry)

Aging: will age like similar dry French-style Roses – drink within 18 months to enjoy the delicate fruit aromas

Price: \$23 Nova Scotia

Winemaker Notes

This dry vibrant wine has aromas of dried strawberry and lime with fresh creamy acidity that gives length and refreshment. 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 organic Marechal Foch grapes from Falmouth. Clusters were handpicked, and whole cluster pressed in a gentle Champagne press with press fractions kept separate that influence colour and flavour profile. Careful tasting trials of all blend components determined the blend with L'Acadie blanc rounding acidity and contributing tropical notes. Aged for a winter in stainless steel and bottled in the spring, finished dry.

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!

310 Slayter Road Gaspereau Nova Scotia info@lacadievineyards.ca 902-542-8463

Organic and vegan wine, from soil to glass