

L'ACADIE VINEYARDS

2022 Orange Wine

Skin Fermented Estate L'Acadie

Organic and Vegan

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% L'Acadie Blanc

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

Harvest: October 14, 2022

At harvest: 22.0 Brix, 8.55 g/l acidity

Alcohol: 11.6 %

Residual sugar: 2 g/l dry

Aging: tannins and weight from skin contact result in extended ageability to 3-4 years

Winemaker Notes

Our Estate vineyard has been certified organic since it was planted in 2005 and Orange Wine fully represents the flavours of the vineyard that we have been diligently fostering. Organic practices encourage healthy microbiology of our unique rocky soil and vines and grape clusters, all contributing to our unique flavours of soil, varietal and wild fermentation. The result is a truly terroir-based wine with enhanced minerality from our schist and sandstone soil and complex flavours from a partial wild ferment of our natural vineyard microbes. Picked on October 14 and fermented 8 days on the skins. Shows intense honey, lime and floral aromas with orange and subtle apple flavours and slight tannin.

Food Pairing Suggestions

Mild /medium and soft cheeses

Pasta with cream sauce

Roasted and stir-fried vegetables

Caesar salad

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!