

MAGNOTTA

The Award Winning Winery



MAGNOTTA CABERNET SAUVIGNON LIMITED EDITION VQA

Grape Varieties: 100% Cabernet Sauvignon

Source: 100% Ontario

Appellation: VQA Niagara Peninsula VQA

Wine Classification: Premium dry red varietal table wine

Cellaring Potential: Two to five years

Winemaking Notes: Grapes harvested at 23.0° Brix. Juice inoculated with FX10 yeast strain to promote maximum Cabernet Sauvignon varietal character. Fermentation conducted on skins in roto-fermenter over a period of seven days at 30°C. Wine underwent natural malo-lactic fermentation during six months of aging in stainless steel. Wine subsequently filtered and clarified prior to aging for 10 months in new 225 litre French oak barrels subjected to medium toast. Wine then stainless steel aged for an additional year followed by cold stabilization prior to bottling.

Tasting Notes: Classic Cabernet Sauvignon. Cassis, blackberry and cedar notes meld with hints of black grapes and spice. Firm, supportive tannins provide structure and depth. Full-bodied with a deliciously dry and lengthy finish.

Appearance: Ruby/garnet

Appropriate Food Pairings: Enjoy with marinated London Broil or grilled rib-eye steaks. A delicious pairing with grilled Porterhouse or T-bone steaks. Superb with grilled beef or lamb kebabs or well seasoned, slow cooked pot roast. Excellent with medium to strong aged cheeses.

Serving Notations: Serve at 12-16°C/54-61°F in traditional tulip-shaped red wine glasses for maximum enjoyment.

Alcohol By Volume: 14.0%

Sugar: 3.0 g/L

