

MAGNOTTA

The Award Winning Winery



MAGNOTTA ENOTRIUM GRAN RISERVA VQA

Grape Varieties: 50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc

Source: Niagara Peninsula VQA

Cellaring Potential: Up to 10 years from bottling date

Winemaking Notes: Grapes hand harvested and air dried over a period of four weeks to 27.0° Brix. Skins macerated in juice for one week prior to inoculation. Fermentation conducted in stainless steel at 25-28°C with skin contact over a period of one week. Skins macerated for an additional week in freshly fermented wine. Wine barrel aged in 225 litre French-American hybrid and French oak casks subjected to medium toast over a period of 26 months. Wine cold stabilized (in stainless steel) prior to bottling.

Tasting Notes: Magnotta's Enotrium is the first Amarone inspired VQA red to be produced in Canada. This impressive wine is remarkably concentrated and shows great complexity and structure. Cassis, blackberry and dark plum are at the heart of the deep aromatic core which includes combined spice notes of vanilla, cinnamon, cloves and white pepper. Rich and mouthfilling with a superb balance of alcohol, acidity and tannin.

Appearance: Deep ruby/garnet with bluish tints

Appropriate Food Pairings: Serve with the finest well seasoned cuts of meat including beef tenderloin, prime rib of beef, roast rack of lamb, venison, bison or wild boar. Superb also with well matured cheeses of the highest quality.

Serving Notations: Serve at 12-16°C/54-61°F. Decant into fine crystal one hour prior to serving in traditional tulip-shaped red wine stemware for maximum enjoyment.

Alcohol By Volume: 15.5%

Sugar: 3.0 g/L

