

MAGNOTTA

The Award Winning Winery



MAGNOTTA CABERNET FRANC ICEWINE NIAGARA PENINSULA LIMITED EDITION VQA

Grape Variety: 100% Cabernet Franc

Source: Ontario's Niagara Peninsula VQA region

Wine Classification: Premium sweet dessert wine

Winemaking Notes: Harvest conducted at -10 to -12°C. Grapes harvested at 37.6° Brix. Fermentation conducted over a period of 20 days in stainless steel at 18°C using specialized VL3 yeast strain to promote maximum fruit characteristics. Wine was cold aged at 8-10°C in stainless steel for eight months prior to bottling.

Tasting Notes: Powerful aromatics of strawberry jam, cranberry and ripe watermelon. Intriguing nuances of dried figs, red candy apple and spice serve to create an impressive and delicious flavour sensation.

Appearance: Delicate garnet pink/red

Appropriate Food Pairings:

An outstanding accompaniment to fine pastry, chocolates or well aged cheeses.

Serving Notations: Serve at 6-8°C/43-46°F

Alcohol By Volume: 10.0%

Sugar: 206.0 g/L

Ingredients: 100% Cabernet Franc grapes

UPC Code: 7 27530 56377

