

Malivoire

Certified Sustainable wines proudly crafted at our family-run winery on the Beamsville Bench since 1998

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2022 Vivant Rosé

VQA Beamsville Bench



Composition: 100% Pinot Noir

Impressions:

A fruity, floral nose brings cherry blossom, Maraschino cherry, raspberry, pineapple and lemon. Supple and generous to drink, its flavours combine cherry, strawberry filling and zesty pink grapefruit that holds through a mouth-freshening finish.

Serving suggestions:

Near 11 ° C with Feta cheese-sprinkled grilled vegetables, Nigiri sushi or tuna rolls.

When to drink: now to 2026.

Harvest:

Estate-grown grapes were hand-picked at cool daybreak temperatures, September 20th to 22nd, as grape sugars averaged 20.9 ° Brix

Vinification:

Estate-grown Pinot Noir clusters were hand-picked and pressed immediately, after which the juice chilled in a horizontal "dairy tank" prior to cool fermentation in stainless steel. The new Vivant was bottled in February 2023

Alcohol:

12.0 %

Residual Sugar:

0.0 grams per Litre

Titrateable Acidity:

8.25 grams per Litre

pH:

3.35

