



KARLO ESTATES

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2021 Triumvirate

\$33/b
12% alc./vol. 750 mL
Dry Red Wine
VQA Ontario



Vintner's Notes

Triumvirate, an ancient Roman term referring to three emperors ruling together for balanced government, is a blend of three Bordeaux grape varieties: Merlot, Cabernet Franc and Cabernet Sauvignon. This "Meritage" is a "right bank" Bordeaux-style blend as it leads with Cabernet Franc. Triumvirate is made in the old-world style with a solid cork and all the acids and tannins in place to give it the bones to lie down in your cellar easily. This wine will only get smoother and more complex and is perfect for impressing the red wine lover on your list. Originally made in the years we could not make our five Bordeaux blend, Quintus, this wine has quickly become a staple in our portfolio.

Winemaker's Notes

Following a hot and dry summer as well as a warm fall, we had a great growing season. This gave us ample time to ripen the grapes to perfection with incredible balance and intense flavours. Merlot, Cabernet Franc and Cabernet Sauvignon were the components for this blend. Each variety of grape was fermented and aged separately for 18 months in American and old French barrels before being racked and blended in the perfect ratio before bottling.

Tasting Notes

The wine has a deep purple colour with aromas of ripe plum and black cherry. There is note of dark chocolate and just a hint of purple candy. The palate is rich with a creamy texture, flavours of sweet, dark fruit with cocoa notes, this wine is balanced well with soft tannins. Drinking well now and will age for 3-10 years in the cellar.

Dark purple fruit, baked dates and ripe black currants are on the nose. Chalky tannins and an appetizing, balanced acidity create a full-feel, medium-bodied wine with elevated warmth on the finish.

Pairing Notes

Pair with wild mushroom risotto, legumes, roasted beets and cauliflower steak, artichoke dip, roasted pumpkin seeds, lentil and walnut paté, onion mushroom soup, ancient grains and wild rice.