

# MAGNOTTA

*The Award Winning Winery*



## MAGNOTTA MERITAGE GRAN RISERVA VQA

**Grape Varieties:** 45% Merlot, 33% Cabernet Sauvignon and 22% Cabernet Franc

**Source:** 100% Ontario, Niagara Peninsula VQA region

**Appellation:** VQA Niagara Peninsula VQA

**Wine Classification:** Ultra premium, dry red varietal blend table wine

**Cellaring Potential:** 3 to 8 years

**Winemaking Notes:** Grapes hand harvested at 23.5° Brix. Skins macerated in juice for one week prior to inoculation. Fermentation conducted in stainless steel roto-fermenter at 25-28°C with skin contact over a period of one week. Skins macerated for an additional week in the freshly fermented wine. Wine barrel aged in 225 litre French-American hybrid and French oak casks subjected to medium toast over a period of 14 months. Wine cold stabilized (in stainless steel) prior to bottling.

**Tasting Notes:** Classic aromatics of black currant, blackberry and plum combine with sweet oak spice and dark chocolate hints. Its generous bouquet melds with structured tannins to produce a full-bodied red of memorable proportions. Wonderfully dry with an exquisitely long finish.

**Appearance:** Deep ruby/garnet red

**Appropriate Food Pairings:** This impressive red wine provides the perfect pairing to T-bone, Porterhouse or New York strip steak. Delicious also with herb seasoned lamb rib chops, wild game birds or roasted rack of venison. Enjoy with fine, well matured cheeses.

**Serving Notations:** Serve at 12-16°C/54-61°F in traditional red wine glasses

**Alcohol By Volume:** 14.5%

**Sugar:** 3.5 g/L

**Bottle Size and Closure:** Green Bordeaux-style 750ml bottle with natural cork closure

