

# Malivoire

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

## 2022 'Demo Series' Analog

VQA Niagara Peninsula



**Composition:** 77% Cabernet Franc, 23% Gamay

### Impressions:

Radiantly ruby in the glass, it treats the nose to a mingling of cherry, strawberry and other red berries. The texture is juicy and firm, while dark berry characters translate to the palate with red pepper and savoury tones.

**Serving suggestions:** Chill to near 15 ° C

**When to drink:** now to 2027.

### Harvest:

Gamay was picked from the Genova Vineyard October 14th and cabernet franc from the Cascade Vineyard one week later, as sugars reached average 21.3° Brix.

### Vinification:

The gamay grape clusters remained intact through seven days of carbonic maceration, then co-fermented in concrete tank with destemmed cabernet franc. After pressing, the wine was drained to neutral oak barrels (average 12 years of use) to age for eight months. The finished wine was bottled in June 2023.

**Alcohol:**

12.0 %

**Residual Sugar:**

3.8 grams per Litre

**Titrateable Acidity:**

6.4 grams per Litre

**pH:**

3.25

