



KARLO ESTATES

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561 Danforth Rd, Wellington, Prince Edward County ON K0K 3L0



2020 Sextus

\$135 / b retail
12.5% alc./vol. 750 mL
Dry Red Wine



Vintner's Notes

Sextus is considered a “unicorn” by wine critics because of the difficulty in getting all six of the old world varieties of Merlot, Cabernet Franc, Malbec, Petit Verdot, Cabernet Sauvignon, and Carménère into one bottle. We started Karlo Estates so we could produce this wine. Our Founder, the late Richard Karlo, was a big lover of Bordeaux blends. He wanted to prove Canada could achieve such quality. So we set out to find the best winemaker to make a six variety blend to Napoleon III's 1855 First Growth classification. In our tenth year of being open to the public, Canadian Winemaker of the Year, Derek Barnett has made Richard's dream a reality; posthumously. All of us here at Karlo Estates look forward to bringing more of our shared vision to life. May we make Richard proud.

Winemaker's Notes

All varieties were picked at optimal ripeness, crushed and destemmed before being fermented in small lots with daily hand punchdowns. Following extended skin contact, the wines were pressed off and settled for 19 months in small oak barrels. Each wine was aged separately. After bench trials, the wines were blended and aged for a further 4 months. In Eastern Canada, only Karlo Estates has planted Carménère. This wine brought added complexity and lifted aromatics with a unique floral note and balancing acidity. We couldn't be happier with this beautiful, elegant wine.

Tasting Notes

With high-toned aromatics, stewed dark bramble fruits, allspice and dark chocolate, Sextus is immensely complex and ever-changing in the glass. It has concentrated dark purple fruits - plums, cassis, blackberry and black raspberry with flecks of wood spice. Sextus is taut, yet super-balanced with a rich mid-palate and an extended finish lifted by fresh acidity.

Pairing Notes

Pairs with dark barley stews, black beans, portobello mushrooms, salt and pepper kettle chips, seitan BBQed steaks, chickpeas, smoked paprika, tamari, “facon” BLTs, lentils, brown rice, oats, black mushrooms, ancient grains, heart walnuts and big dreams.

