

NOVA SCOTIA
LACADIE
VINEYARDS
2017 ALCHEMY

Tasting Notes: Finished dry with aromas of ripe cherry and blackberry with notes of licorice, fig and subtle oak complemented by soft, supple tannins. Deep and bold with a full body due to traditional European grape-drying methods.

Certified Organic by Pro-Cert

Appassimento Method, Amarone Style Red

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 70% Marechal Foch, 30% Estate Leon Millot

Harvest: Harvest: October 13, 2017 @ 21.0 Brix

Sugar after Drying: 26.5 Brix

Alcohol: 15.0%

Aging: Aged 3.5 years barrel and 2 years bottle. Will develop brick hues and roundness beyond its 10th birthday owing to its deep concentration of flavours

Winemaker's Notes: The ultra premium 2017 Alchemy has been aged for 3.5 years in barrel and 2 years in bottle for enhanced development. Appassimento methods of drying grape clusters for 26 days after harvest, monitoring sugar concentration and quality development every day. The dried grapes were then crushed and manually punched down for 12 days before pressing. Aged for 42 months in 10-year-old American oak barrels for tannin development and subtle oak flavours. Our Appassimento program is the result of a five-year collaboration research project with the Kentville Research and Development Centre and Italian groups.

Food Pairing Suggestions: Roasted vegetables, rich tomato-based dishes, Italian, Greek and Mexican cuisine, medium and strong cheeses



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