

## **L'ACADIE VINEYARDS**

### **2023 Orange Wine**

#### **Skin Fermented Estate L'Acadie**

#### **Organic and Biocyclic Vegan**

#### **Wine Specifications**

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% organic estate L'Acadie Blanc, wild ferment

Certified Organic by Pro-Cert, Certified Biocyclic Vegan by CERES

Harvest: October 6, 2023

At harvest: 17.6 Brix, 10.0 g/l acidity

Alcohol: 10.0 %

Residual sugar: 2 g/l dry

Aging: tannins and weight from skin contact result in extended ageability to 3-4 years

#### **Winemaker Notes**

Picked on October 6 and wild fermented four days on the skins. Shows intense honey, lime and floral aromas with orange and subtle apple flavours, rich mouth texture and slight tannin.

Our Estate vineyard has been certified organic since it was planted in 2005 and Orange Wine fully represents the flavours of the vineyard that we have been diligently fostering. Organic practices encourage healthy microbiology of our rocky soil, vines and grape clusters, all contributing to unique flavours from soil, varietal and wild fermentation - a truly terroir-based wine with enhanced minerality from our schist and sandstone soil and complex flavours from a partial wild ferment of our natural vineyard microbes.

#### **Food Pairing Suggestions**

Mild /medium and soft cheeses

Pasta with cream sauce

Roasted and stir-fried vegetables

Caesar salad