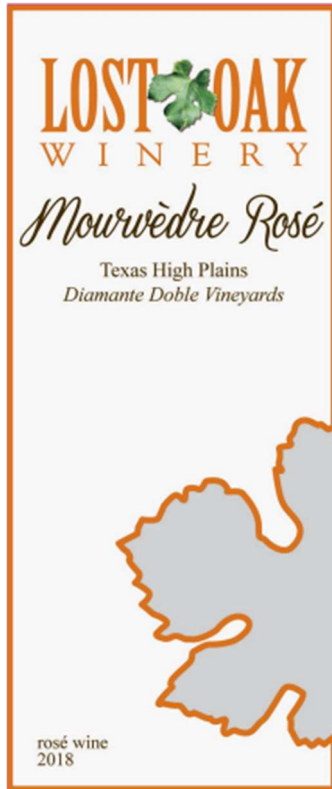


Mourvèdre Rosé 2018

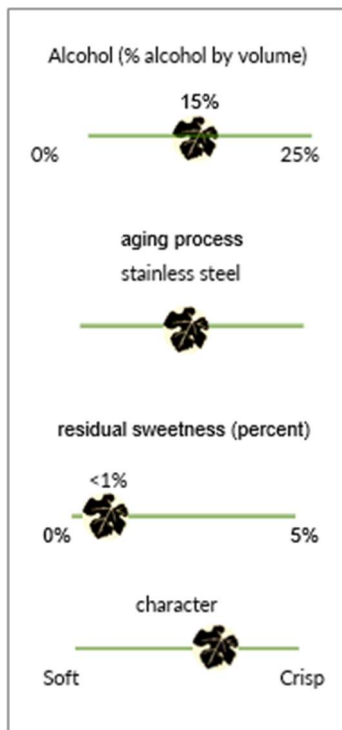


WINEMAKER NOTES

Mourvèdre (more-VEH-drha), also known as Mataró or Monastrell, is a red grape varietal that historically has been grown in France and Spain. It does well in warm to hot climates making it a perfect addition to Texas wine making. This Mourvèdre Rosé was made using the Maceration method. The red grapes were crushed slightly, and fermentation was started on the skins to give a pink color. After a few hours, the skins were removed, and the wine continued to ferment.

TASTING NOTES

True to its name, this rosé has a delicate pink shade. It greets your senses with aromas of light honeysuckle mixed with wild berries. Strawberry flavors with a hit of prickly pear juice dance on the tongue. The finish is crisp and bright, lingering long enough for you to want another sip.



TECHNICAL NOTES

Varietals & Vineyards:

100% Mourvèdre from Diamante Doble Vinyard Tokio Texas

Harvest Date:

August 28, 2018

Aging:

100% Stainless steel

Bottled May 19, 2019

Food Pairing

Light antipastos, chilled ceviche, gorgonzola cheese, strawberry fields salad with a light vinaigrette, fresh melon and mixed berries.