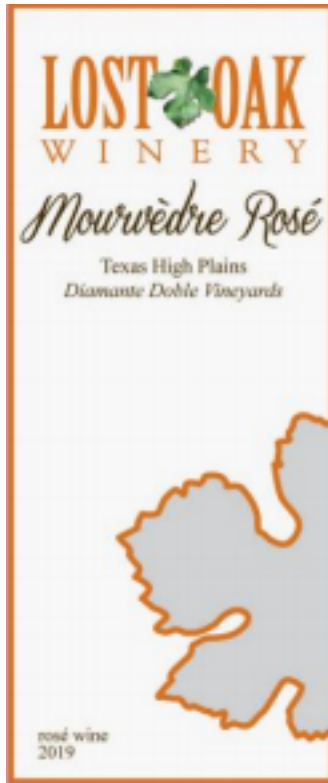


Mourvèdre Rosé 2019

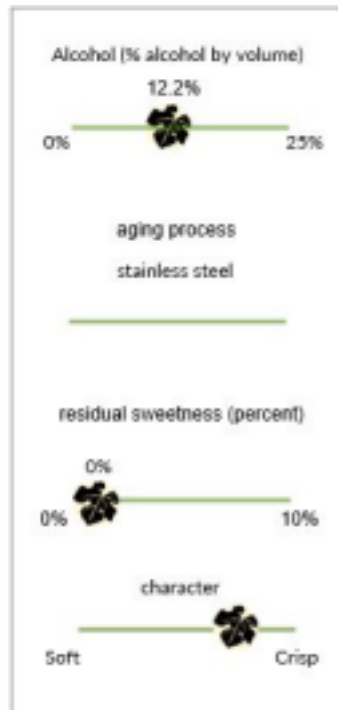


WINEMAKER NOTES

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 winemaking. 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 tint. Aromas of spring flowers and honeydew mix with a hint of minerality. Flavors of ripe melons carry over to the pallet. Gentle acidity and key lime zest on the finish lingers just long enough for you to want another sip.



TECHNICAL NOTES

Varietals & Vineyards:

100% Mourvèdre from Diamante Doble Vinyard Tokio, TX

Harvest Date:

August 2019

Brix: 23

Aging:

100% Stainless steel

Bottled May 29, 2020

Food Pairing

Baked feta with sundried tomatoes and olives, honey-glazed leg of lamb, lemon butter baked fish, or fresh melon popsicles.

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