



# DEROSE

WINERY

## Negrette

### FERMENTATION

Our Negrette underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the Negrette underwent malolactic fermentation without using a culture. The wine is stored 100% in French oak barrels, without any pumping used to transfer our wines. The wine is then bottled un-fined and un-filtered to preserve all its flavors and mouth feel.

### TASTING NOTES:

This inky black wine has aromas of wild plum and berries with nuances of vanilla and spice. Its soft silky tannins make this wine suitable for just sipping or pair with lamb, gamey meats, goat cheese and mushroom dishes. This wine is suitable for aging an additional 6-8 years.

### TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	99% Negrette, 1% Alicante Bouchette
Yield:	1/2 tons per acre
Finished alcohol:	14.7%
pH:	3.67
Total acid:	5.1g/L
Residual Sugar:	0.23g/L
Farming:	Organic
Production	200 cases
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

