



DEROSE

WINERY

Super Tuscan Blend

FERMENTATION

The wines in our Super Tuscan Blend underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the wines underwent malolactic fermentation without using a culture. The wine is stored 100% in French oak barrels, 20% new, 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 food friendly blend of 60% Sangiovese, 30% Cab Sav and 10% Merlot has aromas of Cranberry, cherry and sage. Its soft mouthfeel and tannin structure along with good acidity make this wine perfect for many dishes including pasta with red sauces, grilled meats, cheeses or just sipping. It will age gracefully for an additional 8-10 years.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	60% Sangiovese, 30% Cabernet Sauvignon, 10% Merlot
Finished alcohol:	14.3%
pH:	3.67
Total acid:	6.5g/L
Residual Sugar	0.20g/L
Farming:	Organic
Production:	400 cases
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

