

Spiced Apple



Price: \$10.95

Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 8%

Alcohol: 10%

Varieties: Apple (100%)

Winemaking/Ferment Notes: Mazza Vineyards Spiced Apple Wine has hints of cinnamon; nutmeg and allspice complement the sweetness of the apples. The wine is fermented in cool, stainless steel.

Cases: 200+

Cellaring Potential: Best consumed young

pH: 3.55

TA: 7.0 g/L

Award(s): Pennsylvania Wine Competition 2008 - Silver

Food pairing(s): In Fall and Winter, serve warm with a fruit garnish or cinnamon stick - pair with apple dumplings; In Spring and Summer, use Spiced Apple to make a sweet and refreshing iced tea.