



MAZZA VINEYARDS

Concord



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 10%

Alcohol: 11%

Varieties: Concord

Winemaking/Ferment notes: The Concord wine is hot pressed, and then cool fermented in stainless steel to keep the bright, vibrant fruit flavors

Cellaring potential: Best consumed young

pH: 3.38

TA: 8.0 g/L

Food pairing(s): Pizza; Barbecue

Date Edited: 08/24/ 2021



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