



MAZZA VINEYARDS

Port



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 7%

Alcohol: 18%

Varieties: Concord (65%), Corot Noir (15%), DeChaunac (5%), Chambourcin (5%), Landot (5%), Merlot (5%)

Winemaking/Ferment notes: Mazza Vineyards Port is soft and sophisticated, yet bursting with a nose of plum and fig, all underlined by the bold presence of the Concord grape. Slow, neutral, whiskey barrel aging conditions this port into a beautiful wine. It easily stands alone in place of any dessert.

Cellaring potential: 3-5 + years

pH: 3.41

TA: 5.3 g/L

Vineyards: Various Vineyards in the Pennsylvania Region

Oak Aging: Aged 10 months in charred American Oak from World Cooperage

Food pairing(s): Stilton and Blue cheeses, walnuts, Black Forest cake; any sinfully-rich chocolate desserts with raspberry sauces

Dietary Notes: Vegan

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