



SOUTH SHORE WINE COMPANY

Carmine



Vintage: 2018

Appellation: Pennsylvania

Residual Sugar: 0.02%

Alcohol: 12%

Varieties: Carmine (85%), Regent (13%), Petit Verdot (2%)

Winemaking/Ferment notes: Carmine (pronounced Kar-meen) is a cross of Cabernet Sauvignon and Carignane developed at UC Davis. Fermentation on the skins with rigorous cap management helped to pull out the rich color and robust dark fruit with a hint of mint.

Cellaring potential: 3-5 years

pH: 3.73

TA: 5.9 g/L

Vineyards: Shade Mountain Vineyards

Oak Aging: Aged 13 months in French Oak and Hungarian Oak, Mercier, Zemplen, La Crema

Harvest Dates: 10/18/2018

Food pairing(s): Red meats complement the rich flavor and tannin structure; Grilled meats; Chicken sausage; Roasted red peppers

Date Edited: 3/21/ 2021



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