

L'Anima Rosé



Vintage: 2017

Appellation: Lake Erie

Residual Sugar: 0.20%

Alcohol: 12%

Varieties: Merlot (76%), Lemberger (12%), Cabernet Franc (12%)

Winemaking/Ferment Notes: Produced by combining four separate small lots of rosé produced in the saignée method (by draining juice from a red wine ferment before it extracts too much color from the skin), this wine combines delicate fruit aromas and crisp refreshing finish perfect for summer sipping.

Cases: 175

Cellaring Potential: 1-3 years

pH: 3.32

TA: 5.63 g/L

Vineyard(s): Moorhead Farms, Ferro Vineyards, Martha Clara Vineyards

Harvest Date: 10/16-23/2017

Awards: 2019 Farm Show - Silver; 2018 Pennsylvania Farm Show - Silver; 2017 Atlantic Seaboard Wine Association - SILVER

Food pairing(s): Light salads or lights pasta and rice dishes, especially with seafood; raw and lightly cooked seafood and shellfish and just about any cheese. Perfect for hot weather drinking.