

L E A F A N G E L

WINEMAKER COMMENTS

Scents of blueberry jam, vanilla plus a hint of chocolate are complemented by a supple, round palate and fine emery tannins.

FOOD PAIRING RECOMMENDATION

Pair with crawfish etoufee, blackened redfish, braised lamb shanks, or BBQ chicken.

TECHNICAL NOTES

Varietal: 69% Malbec, 31% Cabernet Sauvignon

Harvest Date: October 2015

Wine pH: 3.73

TA: 0.70

Finished Alcohol: 15.08

Barrel Regime: 56 months, 80% new American oak,
20% Neutral

Case Production: 211

Bottling Date: June 26, 2020

