

# MORA estate

## ROSATO 2018

At Mora Estate, we take alchemy to the next level. In combining our passions for food, wine and art, we channel our energies to offer you a stellar wine in a hand-painted bottle that when paired with a delicious meal creates the perfect synergy.



Every bottle is individually hand-painted by Alena Ramaci.

**Varietals** 100% Valpolicella

**Appellations** California

**Vineyard details** 3 separate vineyards

**Harvest method** Handpicked fruit at dawn

**Harvest date** October 30, 2018

**Average brix at harvest** 23.5°

**Winemaking details** Produced using the saignee method of bleeding off free-run juice after 19-hour of contact with the skins. Fermented in stainless steel using only native yeasts.

**Aging details** 100% free-run, only gravity-fed movement of wine. 6 months

**Bottling date** April 11, 2016 (gravity feed movement)

**Alcohol** 12.5%

**Production** 75 cases

**Winemaker** Fabiano Ramaci

**Release date** April 15, 2019

**Retail Price** \$36

**Tasting Notes** The beautiful salmon color hints at the lovely qualities in this unusual rosé blend. Inviting aromatics of tree-ripened apricot and juicy peach lead into the crisp, refreshing flavors. A silken mouthfeel offers delicate mélange of white nectarine, apricot and white peach with traces of lime and tangerine zest, green apple and a mineral essence. Balanced with bright acidity and a creamy texture, this unique rosé makes a wonderful addition to an appetizer or salad course, or lighter fare entrées.

**Suggested Food Pairing**

- Fresh ahi pesce crudo, served with Mora Estate kumquat oil, Hawaiian sea salt and micro greens
- Crostini with Fresh buratta and sicilian olive tapenade drizzled with mint oil
- Slow roasted herb crusted porchetta panino served with chimichurri aioli
- Saffron laced seafood valenciana paella with harissa oil
- Pan-seared Monterey Bay sardines served with agrodolce pinenut currant glaze and fire-roasted peppers