

MORA

estate

RETICO

Dessert Wine (Selera)

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.

Combining Portuguese varietals and Roman winemaking techniques created a sumptuous dessert wine we named Retico, an ancient Roman term for drying grapes.



Every bottle is individually hand-painted by Alena Ramaci.

Varietals Touriga Nacional, Tinta Roriz, Tinto Cão, Bastardo and Sousa

Appellations Amador County

Vineyard details Single vineyard; loamy soil

Harvest method Handpicked and semi-dried for 30 days

Harvest date Last week in September over several years

Average brix at harvest 22°

Winemaking details Grapes were semi-dried to intensify the flavors. This wine is a blend of the best vintages of the decade. Using the solera method, the wine was kept in French oak to take on the qualities of a tawny port.

Alcohol 20%

Production 100 cases (unfined & unfiltered)

Winemaker Fabiano Ramaci

Release date 2016

Retail Price \$90/750ml bottles

Tasting Notes Reminiscent of a tawny port, our Retico offers the same depth, complexity and beauty. Intense sweet aromatics of dried fruit—plums, berries and Mission figs—mingle with roasted nuts to create a seductive invitation into this luscious wine. The smooth, round entry and mouthfeel satiate the palate with rich, concentrated flavors of cherry, plum, grilled figs and hazelnuts. Spice notes weave through the jammy flavors, as do hints of butterscotch and caramel as the wine lingers on.

Suggested Food Pairing Excellent as a solo dessert, this wine will also pair perfectly with an artisan cheese platter accented with membrillo.