

2015 Baco Noir

VQA Ontario

WINEMAKING TECHNIQUES

- Selected and harvested from reputable Ontario vineyards
- Gently pressed in pneumatic style presses
- Fermented on the skins for 20 days
- Aged in French and American_oak barrels for 6 months
- Cold stabilized before bottling

WINEMAKER'S TASTING NOTES

This Baco is garnet in colour with notes of cranberry, raisin and plum with a palate of jammy red fruit and a hint of smoke on the finish. A well balanced and very easy drinking red wine.

FOOD PAIRINGS

This easy drinking red can be paired with a variety of foods – try it alongside grilled lamb kebobs, homemade sausage and cheese pizza or with a smoked meat sandwich.

TECHNICAL DATA

Alcohol: 12.5%

SUGAR SIZE LCBO# (0) 750mL 6452

