

AMORCITO- *Sweet Red*



VINEYARDS

100% Texas Grapes
100% Black Spanish
Austin County, Paradox and Oak Hollow vineyards

HARVEST

August 2015

AWARDS

- Silver Medal & Top of Class: 2016 San Antonio Stock Show & Rodeo Wine Competition
- Silver Medal : 2015 Houston Livestock and Rodeo
- Silver Medal: 2016 Lone Star Wine Competition

WINEMAKING

Amorcito wine is made with grapes sourced from the highest quality south Texas vineyards. The grapes are fermented on their skins at 80F to get the maximum color and ripe fruit flavor. This wine is the true expression of the Texas Black Spanish Grape. Stainless Steel fermented and finished to produce a smooth finish with low tannins.

FOOD PAIRING

This wine is very food friendly and pairs great with a variety of dishes like Pizza, Pasta dishes, Fajitas, Grilled veggies, BBQ meats and Cheese plates.

WINEMAKER'S COMMENTS

This is a unique sweet red wine and it is designed to please a variety of palates. It is an easy going red, with no oak aging. It has ripe and juicy flavors. Very rich, with aromas of wild strawberries and sweet cherries. It can be served slightly chilled to bring out the bright red berry flavors. Amorcito means “darling” or “sweetie” in Spanish; it is the diminutive form of the affectionate term ‘Amor’. So enjoy this beautiful wine with your loved ones!

RAYMOND L. HAAK

MARTA SANCHEZ LASTOWSKA

RELEASE DATE: February 2016
RESIDUAL SUGAR: 6%
TOTAL ACID: 7.4 g/L

RETAIL PRICE: \$14.95
ALC: 12.5%
pH: 3.7



750 ml bottle