Leo Bubbly Red

Varietal - 60% Marquette
40% Marechal Foch
T.A. - 9.9 g/l - 0.99%
pH - 3.27
Residual Sugar - 2.1% - 2.1 g/l
Aging - 100% Stainless Steel

Sulfite - 42ppm free at bottling
Alcohol - 11%
V.A. - 0.68 g/l
Brix - Average 19.3
Malo-Lactic Fermentation - None

Winemaking

Sourced from the 50-year-old family-owned Heron Hill on Keuka Lake in the Finger Lakes. Earlier lots were hot pressed and co-fermented with white grapes for bright color and minimal tannin. A portion was fermented on the skins at cool to warm temperatures over 8 days.

Aged entirely in stainless steel, the wine was blended, sweetened with Blaufränkisch süssreserve, and tank-carbonated before bottling.

Tasting Notes

Aromatic · Fresh · Vibrant
Cherry · Cranberry · Pomengranate

Ingredients

Grapes · Yeast
Minimal SO2 - *42ppm free at bottling*

Vegan Friendly · Low-Intervention
Solar-Powered · Sustainably Made

Certified Sustainable By Vine Balance