



# LONGORIA

## RED WINE

### MARSTON'S CUVÉE

#### HISTORY

We commemorated the birth of our two granddaughters, June and Vivian, with the Pink Wine and with the birth of our grandson, Marston in 2020, we are delighted to celebrate his birth with this red wine blend, Marston's Cuvée.

#### WINEMAKING

Every lot in this blend was 100% destemmed and crushed into a small, open top fermenter. The must was cold soaked for an average of three days, before adding a yeast culture to begin fermentation. Fermentation lasted an average of 14 days. The wines were pressed off, settled in tanks for several days, then racked to French oak barrels and aged for 21 months. 25% of the barrels were new French oak and the remaining barrels were neutral.

#### THE WINE

The wine has a dark opaque crimson color. The aromas are a complex mixture of floral notes, ripe blackberries and raspberries with cedar and a hint of green olives in the background. On the palate the wine is medium to heavy bodied with rich, dense flavors of ripe berries and a trace of oak vanillin in the finish. The tannins are moderate but well integrated with the rich flavors of the wine.

#### FOOD PAIRINGS

This full-flavored wine will pair well with grilled steaks and pork as well as with pasta dishes such as mushroom stuffed ravioli with truffle sauce.

Cabernet Franc (38%), Syrah (34%), Petit Verdot (18%), Cabernet Sauvignon (8%), Graciano (2%)

Production: 49 cases

Alc: 14.8%

pH: 3.74

TA: 0.59g/100ml

Cellaring potential: 4-6 yrs

Retail price: \$35.00