



Serenity is that feeling created by quiet conversations, easy smiles, magical moments with friends or simply your own personal oasis - **that's Serenity** - and exactly what this luxurious wine was created to be a part of.

Serenity Baco Noir 2017

VQA Niagara Peninsula

Varietals: 100% Baco Noir

Tasting Notes:

This full-bodied Baco shines with notes of smoky blackberries, black cherries, and undertones of spiced oak. These rich flavours are echoed on the palate with firm tannins, leaving you with a complex finish.

Food Pairing:

Pair this Baco with beef and mushroom skewers beside a red wine risotto or with hard cheeses such as asiago, Parmigiano or pecorino.

Wine-Making Techniques:

Harvested in late September, the fermentation lasted 2 weeks. The wine was left on its skins and underwent regular pump overs for 3 weeks. After fermentation, the wine was pressed, rough filtered and oak aged for 8 months in New French and Hungarian oak.

Alcohol:

12.3%

Residual Sugar:

15 g/L

TA:

7.5 g/L



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