



EST. 2001  
**ALVENTO**  
WINERY

## Astral | 2017

**Varietals:** Merlot, Cabernet Sauvignon

**Appellation:** VQA Niagara Peninsula

**Alcohol Percentage:** 13%

**Total Acidity:** 6.1 g/l

**Residual Sugar:** 2.8 g/L

**Storage:** 12°C

**Drinking Window:** 2019-2029

**Food Pairing:** Beef stew, braised lamb, and lasagna

**Winemaker's Notes:** The grapes for this wine were harvested at optimal ripeness at the end of a warm ripening period. Warm fermentations using selected yeast strains, with 14 days of maceration yield a balanced wine exhibiting fruitiness and firm tannins with good length. Blending prior to ageing yields a harmonious wine, ready for consumption but with the strength to age.

**Tasting Notes:** Mineral, citrus, green apple with focused acidity, rich texture and a long finish. A complex Chardonnay fermented in a combination of stainless steel and neutral oak barrels.

FOR MORE INFORMATION:  
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