



REIF ESTATE

WINERY



Technical Notes:

Residual Sugar:	9.2 g/L
Alcohol/volume:	12 %
Brix at Harvest:	20.8 °
Total Acidity:	8 g/L
Aging in Oak:	None
Release Date:	March 2024
Ageability:	3 to 5 years

2021 VIDAL

VQA ~Niagara River~

Roberto DiDomenico Winemaker's Notes:

Plants came out of dormancy early in spring, leading to vines getting a jump start on the season. There was an optimism in late-August that the crop would match, if not exceed, that of the previous year. But a warm and wet September caused a delay in grapes maturing and shortened an already challenging harvest. Great acidity is the wines defining characteristic and has made one of its parents Ugni Blanc (Trebiano) famous in cognac. Fermentation is kept cool and was completed in 10 days. Wine was removed of the lees quickly to maintain a fresh crisp finish

Tasting Notes and Food Pairings:

Classic aromas of grapefruit, peach, apricot are prominent on the nose. Flavours of honey and peach with a crisp acidity to give the wine perfect balance. Pairs nicely with roast chicken or any poultry with citrus and garlic sauces. Will also match well with white pizza with feta cheese and crab cakes with classic remoulade.