CAVE SPRING

CAVE SPRING VINEYARD 'BEAMSVILLE BENCH' GAMAY

NIAGARA PENINSULA · ONTARIO · CANADA · NORTH AMERICA

TECHNICAL DETAILS

The Estate

This wine originates from our Cave Spring Vineyard, nestled on a gently sloping terrace of the Niagara Escarpment overlooking Lake Ontario.

Wine Making

A 30-day maceration and fermentation using exclusively indigenous yeast; aged for 11 months in neutral, 225L and 500L oak barrels; minimal sulphur additions.

Food Suggestions

Pairs well with tomato based pizza or pasta, Moroccan-style power bowls, vegetarian paella, Southern-style barbecue ribs, duck breast w. berry coulis.

TASTING NOTES

This lighter red is a spice box, with ample toasty baking spices infiltrating plum, cherry, tea, and tobacco. Tannins are long and fine, hugging the silken palate through the lingering finish.

100% Gamay grape blend.

This wine contains allergens, sulfites.

View Tech Sheet Here

SCAN>>
More About
This Wine





ATTRIBUTES

• Available Size: 750mL (12 pc)

ABV%: 12.5Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

