



Technical Data

2023 Mourvèdre Rosé

Vintage: 2023

Grapes: 100% Mourvèdre

Appellation: Texas High Plains (Nogalero Estate Vineyard in Gaines County)

Soil Type & Elevation: Patricia Fine Sands at 3,275 feet

Harvest Date: 10/19/2023

Harvest Method: Mechanical

Sugar Accumulation at Harvest: 24.4 °Brix

Length of Fermentation: 11 days (fermented at 58°F)

Aging: Six months in stainless steel (through primary/malolactic fermentation and aging).

Incorporated untoasted French Oak Chips during fermentation

Fining: Heat stabilization/protein haze removal by bentonite addition. Tartaric precipitation by cold treatment for stabilization

Filtering: Diatomaceous Earth

Finished pH: 3.40

ABV: 14%