



LIEB CELLARS  
north fork of long island, ny



## 2020 Estate Teroldego-Lagrein

Grape Varieties: 66% Teroldego, 34% Lagrein

AVA: North Fork of Long Island

Harvest: October 2020

### Yeast:

BRL97: Isolated at the university of Torino in Italy from a Nebbiolo fermentation. Helps retain color and varietal character in grapes sensitive to color loss.

Fermentation: Open top, punch down fermentation

Maceration: avg. 15 days

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 6 months in Hungarian oak

Bottling: May 2021, 480 cases produced

### Vintage / Winemaking Notes:

2020 saw extremes on either end of the growing season. Spring and summer were close to flawless. Warm, dry conditions pushed ripening along at a faster than average pace, but dewy mornings necessitated leaf pulling to promote air circulation. Grapes for sparkling, whites and rosé were all picked under ideal, sunny conditions with many lots at record ripeness. In mid-late October, however, Mother Nature gifted us with three weeks of heavy intermittent rainfall that proved challenging for our red wine harvest.

### Tasting Notes:

Medium bodied, dry red wine with bright acidity and notes of blackberry, grilled plums and rose petals

### Wine Analysis:

Alc/Vol: 12.8%

Acidity: 6.98 g/L

pH: 3.63

Residual Sugar: <1 g/L

