



LASTELLA WINERY

Classic d'Osoyoos 2019

66,50\$

* Prix de détail suggéré

	Code produit	15021592
	Prix licencié	57.49\$
	Conditionnement	12x750ml
	Type d'approvisionnement	SAQ Spécialité par lot
	Statut	Succ. Seul.
	Type de produit	Vin tranquille
	Pays	Canada
	Désignation réglementée	Vintners quality alliance (VQA)
	Région	Colombie-Britannique
	Sous-région	Vallée de l'Okanagan
	Cépage(s)	Sangiovese 50 %
	Cépage(s)	Cabernet Franc 17 %
	Cépage(s)	Cabernet Sauvignon 17 %
	Cépage(s)	Merlot 16 %
	Pourcentage d'alcool	13.5%
	Couleur	Rouge
	Sucre	Sec
	Fermeture	Liège

INFORMATION SUR LE DOMAINE

At LaStella, we celebrate the sun that ripens our grapes and brings warmth to our life, and we share that with everyone who visits us. LaStella is Situated at Osoyoos Lake in the sunny South Okanagan valley of beautiful British Columbia. Here our vineyards produce great fruit and we craft them into such proprietary wines as Allegretto, Vivace and Maestoso. Each wine has its own story.

NOTES DE DÉGUSTATION

2019: the second release of Classico d'Osoyoos, a single vineyard, Sangiovese dominant Tuscan blend. Classico d'Osoyoos is our attempt at building an old-school red wine, think classic claret or pre-modernization Tuscan reds. A wine that harnesses the lithe and ethereal qualities and celebrates these qualities over weight and concentration. If you're a fan of the more elegant, linear and old-school styling of Chianti and coastal Tuscan reds, is for you

NOTES SUR LE PRODUIT

RECOMMENDED FOOD PAIRING

Di Carne: Braised veal shank, Osso Buco or Tuscan roast lamb with a rosemary crust.

Vegetariano / Vegano: Hearty braised vegetable stew or sweet potato & mushroom cannelloni.

ÉLABORATION DU PRODUIT

GROWN: 100% Osoyoos Lake District West

CHRISTIAN LANGLOIS
(514) 568-7684
Rive-Nord, Maurice et
Abitibi-Témiscamingue

DIDIER BOUCHARD
(438) 871-2948
Laval, Ouest de l'Île et
Gatineau

FRÉDÉRIC LAVOIE
(514) 546-0050
Montréal - Centre-Ville

BENOIT DESORMIERS
(514) 977-2841
Rive-Sud, Montérégie

JORDAN CLOUTIER
(418) 999-0924
Capitale Nationale

La Céleste Vins et Spiritueux
6829-A avenue de l'Épée
Montreal, QC H3N 2C7
(514) 948-5050



SOIL TYPE: Mostly gravel with clay and gravel sub soil
AGE OF VINES: 10-12 years old
YIELD: Average of 2.8 tons/acre
PRODUCTION: 150 cases
CLARIFICATION: Unfined, lightly coarse filtered
AGING: 15 months in re-fill and neutral oak barrels of
French and Slavonian origin



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