



MAESTOSO “SOLO” MERLOT 2016

Maestoso is the highest peak in the crescendo, that moment of realizing you are in the presence of majesty. Maestoso is our flagship wine and the jewel in the crown of LaStella.

Silk Gloves come on, no expense is spared, and we pulled no punches. Maestoso is the reason we get out bed at the crack of dawn and continue the backbreaking work till late in the evening. Maestoso is always opaque in colour and 2016 is no different. On the nose, one finds pronounced notes of dark bramble fruit, coffee, black cherries, forest floor and vintage cigar box. Huge mouth coating velvety tannins lead through to an astonishing finish lasting well over a minute. The structure and acidity of the 2016 vintage mean longer than normal ageing requirement before the wine is settled down. A monumental wine indeed that restores wine lover’s faith in Merlot. Even the biggest naysayers will be wowed. We have done our part, now is your turn. Pick up a bottle and get to know Merlot done Maestoso style.

RECOMMENDED FOOD PAIRING

Maestoso demands the very best cut of meat available: a 30+ day dry aged, grass-fed rib eye would be ideal. Simple preparation will let the wine speak to you and show you all that it has to offer

GRAPE VARIETY:	100% Merlot
GROWN:	Osoyoos Lake District and The Golden Mile
VINEYARD:	Lumeno and La Feuille D’Or
SOIL ORIGIN:	Glacio fluvial
SOIL TYPE:	Lumeno: Glacio fluvia: heavy clay and gravel mix/alluvial deposit and clay. The site’s geology is very complex and varies from block to block. La Feuille D’Or: Fluvial fan: Clay, Silt and large angular Rocks
AGE OF VINES:	19 to 24 years old
YIELD:	Average of 3.6 tons/acre
PRODUCTION:	324 cases
ALCOHOL:	14.50%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	20 months in Slavonian and French Barrique and puncheons. 58% new oak

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