



# MAESTOSO “SOLO” MERLOT 2018

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 pull no punches. Maestoso is the reason we get out of bed at the crack of dawn and continue the back-breaking work until late in the evening. Maestoso is always opaque in colour and 2018 is no different. On the nose, one finds pronounced notes of red and black bramble fruit, dark cocoa, black cherries, forest floor, and cured tobacco leaves. There is a bit more of an herb-crusted steak note to the 2018 vintage than typical. While the tannins are huge and mouth coating, due to the quality of the vintage and more fruit inclusion from the Golden Mile, the tannins in 2018 Maestoso are firmer and more old school in texture; more grit mixed with the plush tannins. The finish is monumental as always, lasting well over a minute. The more reserved nature of the 2018 vintage means this wine can be enjoyed with a long decant, or better yet, tucked away for the mid-term before it can restore the wine lover's faith in Merlot. Even the biggest nay-sayers will be wowed. We have done our part, now it is your turn. Pick up a bottle and get to know Merlot done “Maestoso” style.

## RECOMMENDED FOOD PAIRING

**Di Carne:** Maestoso demands the very best cuts of meat available: grass-fed rib-eye steak or a tomahawk steak would do this wine justice. Simple preparations with a rich sauce will let the wine sparkle at its brightest.

**Vegetariano/Vegana:** Roasted celeriac risotto folded with a variety of wild mushrooms or marinated tofu steak with lemon garlic brussel sprouts & potato pave.

GRAPE VARIETY:	100% Merlot
GROWN:	Osoyoos Lake District and The Golden Mile
VINEYARD:	58.7 % Lumeno (~20% terraces) 41.3 % La Feuille d'Or
SOIL ORIGIN:	Glacio fluvial
SOIL TYPE:	Lumeno: Glacio fluvial: 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:	21 to 26 years old
YIELD:	Average of 3.1 tons/acre
PRODUCTION:	171 cases
ALCOHOL:	14.50%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	18 months in French oak barrels, 14% new

## LASTELLA WINERY

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