



# MAESTOSO “SOLO” MERLOT 2021

Dark Chocolate, Cigar box, Blackberry,  
Cardamom, Earthy, Concentrated, Gusto

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 backbreaking work until late in the evening. Maestoso is always opaque in color and 2020 is no different. On the nose, one finds pronounced notes of mostly black fruit: black bramble, dark cocoa, black cherries, forest floor, and cured tobacco leaves.

2021 Maestoso has an extra level of depth, richness and exotic qualities even when compared to the mighty 2020 vintage. While the tannins are huge and mouth-coating, they are softer, more plush and approachable than classic years. The finish is monumental as always, lasting well over a minute. The open-knit quality of the 2021 vintage is more akin to the best of California and Washington state than classic Tuscany. With all the heat units in the 2021 growing season, there is more roundness and exuberance to this wine, which makes it highly enjoyable upon release. It is of course always best to be tucked away for the mid-term before it can fully 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.

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**eggetariano/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:	12% Golden Mile bench, 88% Osoyoos Lake district
VINEYARD:	La Feuille D'Or, Lumeno
SOIL TYPE:	Glacio Fluvial and Fluvial Fan: Clay and Gravel mix, Alluvial deposit and Clay
AGE OF VINES:	Mid to late 20s
YIELD:	Average of 2.9 tons/acre
PRODUCTION:	310 cases
ALCOHOL:	14.9%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	19 months in French and Slavonian Oak Barrels. 50% new oak,

## LASTELLA WINERY

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