



La Pressatura Pinot Noir

Tawse Winery is excited to release what we consider the next logical step in our beverage making journey, Spirits.

Distiller's Comments

La Pressatura is our own version of the Italian Grape Spirit "Grappa". The Pinot Noir grapes were harvested from our Estate Cherry Avenue and Tintern Road Vineyards. The free run wine and skins were distilled twice in our copper pot still, then aged in a stainless-steel vat before proofing to 45% abv. with RO water. Certified Organic and Biodynamic.

The resulting spirit is fruity on the nose, revealing notes of dried red cherry, peach, floral and earthiness. The palate is quite smooth and round, showing flavours of dried red cherry, grape and a hint of floral.

Service

Serve as a digestive, slightly chilled (8° to 10°), in a medium-size tulip glass. You can also add *La Pressatura* to an espresso for an after-dinner drink or mix to your favorite cocktail recipes.



TAWSE WINERY

TECHNICAL NOTES

GRAPE	PINOT NOIR
VINEYARDS	CHERRY & TINTERN
HARVEST DATE	SEPT 29, 2018
ALCOHOL %	45
RESIDUAL SUGAR	0 g/l