



La Pressatura Riesling

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 "Grappa". The Riesling grapes were harvested from our Organic and Biodynamic Limestone Ridge Vineyard, which is in Jordan, on the Niagara Escarpment. The Riesling wine was distilled twice in our copper pot still and aged in a stainless-steel vat, then proofed to 45% abv. with RO water. Certified Organic and Biodynamic.

The nose reveals attractive notes of sweet apple, tropical fruit marmalade, a hint of earthiness and hay. The palate predominantly shows earth and mineral, as well as ripe apple and orange rind.

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	RIESLING
VINEYARD	LIMESTONE RIDGE
HARVEST DATE	SEPT 28, 2018
ALCOHOL %	45
RESIDUAL SUGAR	0 g/l