

Auspicion

Mystic Red Blend

55% Zinfandel, 27% Merlot, 18% Cabernet Sauvignon

Auspicion is a proprietary label created by Opici Wines that symbolizes the mystical connection between us, yet celebrates our own unique individuality. Fresh and fruit-forward selections are produced using grapes sourced from the finest vineyards across northern California. Mystic Red is the third installment to the brand and is sure to delight every consumer palate.

Tasting Notes:

Intense ripe fruit with caramel notes gives this deep, rich wine both character and intrigue. Enjoy with brick oven pizza, BBQ and grilled meats.

Vineyards:

Region: Napa, Lodi, Paso Robles, California, USA
Soil Composition: Limestone, clay, marl and marine sandstone with mineral deposits
Training Method: Bilateral Cordon with VSP(vertical shoot positioning)
Planting Density: 5,100 vines/hectare
Elevation: 125-300 meters
Practices: Sustainable farming techniques, no use of harmful chemicals or pesticides.

Winemaking:

Harvest: Gently-harvested throughout September as each vineyard site reaches optimal ripeness
Fermentation: Freshly harvested grapes are gently pressed and destemmed before transfer to stainless steel tanks. A long, warm maceration ensues over the course of the next 3-4 days for maximum color and flavor extraction. Occasional punching down of the cap increases concentration and texture. The wine is raked into used French oak barrels and ages for 3 months before bottling.

Technical Data:

Alcohol: 13.5%
pH: 3.9
Acidity: 4.1 grams/L
Residual Sugar: 4.4 grams/L

Production Quantity: 3,000 cases



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