

# AMATOVINO

## 2019 Teroldego *'The Bear'*

(pron: te-ROLL-de-go)

Deep, brooding colour. Dark black/redfruits dominate the nose: blackberry, dark plum, raspberry, cherry chocolate. A heady perfume of fragrant rose blossom, mud cake and brambly earth adding to the mix. Hints of cedar/pine and a dusty pencil oak character – a fruit-derived varietal character rather than any influence from the aged oak in which the wine matured. Hits the high notes with floral tones, and the bass notes with intense fruit concentration.

The palate is structured and firm, textural, fleshy. However whilst acid/tannins are in clear evidence the palate is densely packed and sweet-fruited, showing blackberry, dense plums, cranberry, eastern spice, tar, black cherry and cola. Finishes earthy, dry and savoury. A bold wine, upright and structured, yet approachable in its youth.

Organically produced. Vegan Friendly

## Tech

Harvest:	April 9th, 2019
Fermentation/ Maturation:	Open ferment - 10% whole- bunch, daily hand-plunging 12 days on skins. Basket-pressed to aged French oak for 17 months
Bottled:	Unfiltered, unfined, October, 2020
Alcohol:	13.7%
Wine Status:	Vegan / Organic (uncertified)
Production:	83 dozen
Vineyard:	Yallingup, single vineyard
Rainfall:	1100mm
Region:	Margaret River

