



LA STELLA

## MAESTOSO “SOLO” MERLOT 2020

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 back-breaking 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. Compared to both 2018 and 2019 vintages, 2020 has extra level of depth, richness and expansive qualities. While the tannins are huge and mouth coating, they are softer, more plush and approachable. The finish is monumental as always, lasting well over a minute. The open knit quality of the 2020 vintage means this wine can be enjoyed 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.

**Vegetariano/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:	22% Golden Mile Bench, 78% Osoyoos Lake District
VINEYARD:	22% La Feuille D'Or, 78% Lumeno
SOIL ORIGIN:	Glacio fluvial
SOIL TYPE:	Lumeno: Glacio fluvial: heavy clay and gravel mix/ alluvial deposit and clay. The site's geology is very complex and varies from block to block. La Feuille D'Or: Fluvial fan: clay, silt and large angular rocks
AGE OF VINES:	23 to 28 years old
YIELD:	Average of 3.4 tons/acre
PRODUCTION:	216 cases
ALCOHOL:	14.70%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	16 months in French oak barrels and puncheons. 11% new oak. 49% puncheons

### LASTELLA WINERY

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