

Michael Ros Winery

2022 Envisage

Alcohol label %: 12.6 | pH: 3.86 | Acidity (TA): 5.7 | Residual Sugar (g/L): 0.0 |
Serving Temperature (°C): 63.0

Aging

25 months in 28% new French oak barrels

Appearance

Deep Ruby with medium plus concentration

Nose

The nose opens with alluring aromas of black licorice, warm sandalwood, and fresh red fruit.

Palate

On the palate, a supple medium-plus body carries vibrant flavors of cherry, ripe blueberry, and juicy plum, balanced by a smooth, lingering finish.

Food Pairing

Grilled Ribeye or NY Steak, smoked brisket with a chiptole sauce, pork tenderloin

