



Grace Winery

Pennsylvania

# 2025 L'Apres



## ABOUT THIS WINE

*Sweet style port with solid structure. Residual sugar is beautifully balanced by melted tannins from early fortification.*

## TASTING NOTES

### APPEARANCE

Deep purple-red color with brilliant clarity. Rich, intense concentration typical of fortified wines.

### NOSE

Ripe blackberry and black cherry, complemented by warming baking spices of cinnamon, clove, and nutmeg. Holiday-inspired aromatic profile with subtle chocolate undertones.

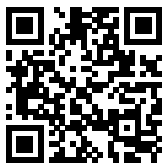
### PALATE

Full-bodied richness with balanced sweetness (5.4% residual sugar) that never cloys. Dark berry fruit core carries through the palate with subtle chocolate notes. Long, warming finish that lingers pleasantly.

### FOOD PAIRING

Dark chocolate desserts, blue cheese, spiced holiday cakes.

## TECHNICAL



SCAN TO VIEW ONLINE

[this.wine/v/VT-UBHDRNPSZ](https://this.wine/v/VT-UBHDRNPSZ)

|                     |                   |                       |
|---------------------|-------------------|-----------------------|
| ABV<br><b>18.5%</b> | PH<br><b>3.62</b> | TA<br><b>6.43 g/L</b> |
|---------------------|-------------------|-----------------------|

## GRACE WINERY

50 Sweetwater Road | Glen Mills | 19342 | T +12679659089 | E [tastingroommanager@gracewinery.com](mailto:tastingroommanager@gracewinery.com)

