



N/V Mellow Blush

Alcohol label %: 11.0 | pH: 3.06 | Acidity (TA): 5.2 | Residual Sugar (g/L): 57.0



Winemaking

The Baco Noir in Mellow Blush not only gives it its pink hue, but also is what gives it a more herbaceous taste. I like to say that with Mellow Blush, you're not only tasting the juiciest parts of the watermelon but also getting the aromas and flavors of the rind in the essence of this wine.

Food Pairing

Enjoy Mellow Blush by itself or try it alongside light salads and sandwiches or fruity desserts and mild cheeses.