



SITTELLA

2024 Avant-Garde Swan Valley 'El Vivero' Rouge



Region: Swan Valley

Vintage: 2024

Vineyard: Swan Valley/ Sittella Estate block

Variety: Grenache 75%, Touriga Nacional 10%, Tempranillo 5%, Graciano 5%, Mencia 5%.

pH: 3.38

TA: 7.17 g/l

RS (Residual sugar): 0 g/l

Oak: 0.0% new oak/ 100% Seasoned (100% French) aged in stainless tanks for 6 months

Style: Round, rich textured style

Alcohol: 14.0%

Soil type: Clay/loam

Drink: Now-2032

Wine: Our Avant-Garde series represents a change in style and a new direction of winemaking for our single vineyards, from which we want to express their unique mesoclimates. All our Avant-Garde wines are single vineyard wines, made with the emphasis of varietal expression while exploring and expressing regionalism.

Vinification: These grape varieties were hand-picked by the winemakers and gently de-stemmed with 25% whole bunch and pressed directly to Stainless steel open top vats, and then finished Malo-lactic in stainless tanks before we bottled them after six-months in order to retain this Field wines blend and freshness and regional character which is hard to do.

Tasting Notes: With a round, rich textured palate, this wine has a hyper complex nose due to the array of varietals and displays characters of Raspberry, Black Cherry, Sweet scented aromas of opulent fruit and sweet spices, especially from one of the great vintages of this century.

Food Pairing: This is a textural, rich wine, so fish and shellfish are classic matches, so too are semi-soft to firm cow cheeses like gruyere, washed rind and Grana Padano, and white meats such as chicken and turkey that may be infused with a hint of parsley, saffron, thyme or clove. As the wine has some weight behind it, richer dishes such as baked salmon or pork rilletes will also match beautifully.