



2016 MISTURA

The 2016 Mistura takes on more of a bordeaux-style with a low alcohol percentage. We chose to go for a very subtle oak profile compared to previous vintages in an effort not to overpower the well-composed red fruit flavors. On the nose, the 2016 Mistura shows fragrances of plum, ripe strawberries and rose petals. The depth of the aromatic profile bolsters the sweet perfume of caramel, cacao and vanilla. The mouthfeel on this vintage of Mistura is pure velvet, and the balanced acidity makes for a long and drawn out finish.

When to Drink: Enjoy now or cellar age for 24-48 months

Pair it With: Braised Lamb Shanks with Mint Sauce

Blend:

60% Cabernet Sauvignon
40% Syrah

Barrel Program:

Aged 18 months in 100% 3rd use
American oak

Winemaking Stats:

Alcohol: 12.5%
pH: 3.65
Total Acidity: 6.3 g/L

ABOUT DOFFO WINERY

The Doffo Family's philosophy has always been that good winemaking begins in the vineyard. The meticulous care and attention that Doffo Winery gives its grapes on a daily basis results in rich and intense handcrafted wines that can be enjoyed immediately or aged for a special wine drinking experience. A unique feature of the beautiful Doffo grounds is the MotoBarrel Room that is home to barrel-aging wines and the MotoDoffo Collection.



36083 SUMMITVILLE ST. TEMECULA, CA 92592 | INFO@DOFFOWINES.COM | 866-469-8466

WWW.DOFFOWINES.COM