

Monte Rio CELLARS

2022 Carbonic Zinfandel

Appellation: Lodi

Varietals: 10-20 year old Zinfandel

Vineyards: Teresi

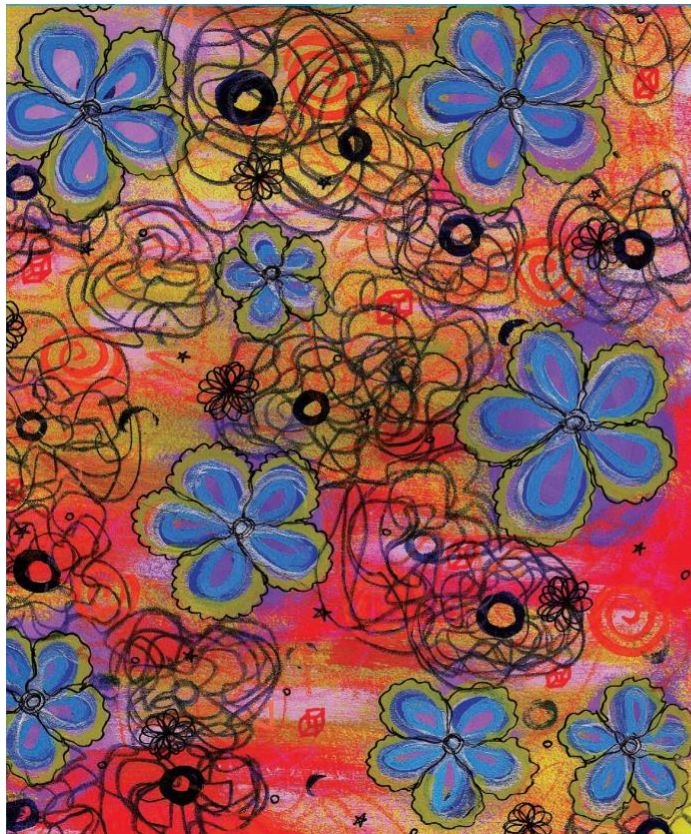
Winemaking: 100% whole cluster full Carbonic Maceration for 13 days in stainless steel. Pressed into a combination of concrete and stainless steel tanks for 9 days. When fermentation was finished the wines were transferred to 8 year old French oak barrels. Natural yeast fermentation.

Farming: Certified Organic

Aging: Bottled after 10 months in old wood barrels

ABV: 12.9%

Production: 500 cases



Art by Julia Cappiello

CARBONIC ZINFANDEL
2022 | LODI

PRODUCED &
BOTTLED BY **Monte Rio**
CELLARS SEBASTOPOL
CALIFORNIA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

CA CRV

CONTAINS SULFITES

750ml

ALC 12.9%BY VOL