



BROC CELLARS - AQUA VINO

THE STORY:

Aqua Vino is a story of hydration and winemaking. It started with Valdiguié grapes that initially came in to make our Love Rosé. After a short maceration, we lightly pressed off the juice for the wine, being mindful not to overpress so we could make a nice Rosé. We were left with grapes that had a good amount of Valdiguié juice so we put the skins into a stainless tank and filled it with water until the grapes were barely submerged. We let it macerate for three days, pressed it back into tank where it fermented for one week, then transferred it into pressurized tanks while the wine was still slightly sweet to finish fermentation. It was blended with our Nouveau wine - a blend of everything we brought in from the past harvest. We wanted to create something new to share with you - bubbly, lower in alcohol and fun to drink.

FUN FACT: Berkeley Water used to hydrate the grape skins makes up roughly 25% of Aqua Vino. The water comes from the Sierra snowmelt in the Mokelumne River watershed. It tastes great!

INGREDIENTS: Valdiguié Grapes and Berkeley Water

ALCOHOL: 9%

TOTAL PRODUCTION: 235 Cases of Bottles and 255 cases of Cans (24 cans per case)

At Broc Cellars, all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO₂, depending on the wine and style.