

Mother Block

Red Blend

Winemaking: Machine-harvested and co-fermented. Wild ferment for approximately 20 days, combination of hand plunging and pumping over. Matured in stainless steel for 8 months. Vegan friendly.



Grape varieties 62% Sagrantino, 17% Nero d'Avola, 7% Aglianico, 6% Sangiovese, 5% Uva di Troia, 2% Teroldego, 1% Piediroso

Soil Red sandy loam with a limestone base underneath.

Alcohol 13.6%

Tasting notes

A co-fermented blend pulling the best qualities from seven red Italian varieties imported by Chalmers. The aromatics combine red and purple fruits -- pomegranate, riberry (a tart native berry), plum, and cherry -- with savory qualities of Szechuan peppercorn, licorice, river mint, and sesame. Gulpable, food-friendly, and bright, the Mother Block Red Blend is a wine for every palate, dish, and occasion.

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