

Red Cat®



- 🍷 **Vintage:** Non-Vintage
- 🍷 **Varietal:** 80% Catawba, 20% Red Hybrids
- 🍷 **Region:** Finger Lakes, New York, USA
- 🍷 **Fermentation:** Stainless Steel fermentation at 18° C Red Star yeast
- 🍷 **Ageing:** Stainless Steel only, to preserve fresh fruit flavors
- 🍷 **Final Analysis:** 8.5% R.S. 11.0% alc. 6.75 g/L TA 3.15 pH
- 🍷 **Bottled:** Continuously, as needed

Winemaker Notes:

The original hot tub legend. A versatile sweet red wine that will make your next gathering an occasion. The red hybrids give the wine that unmistakable sultry red color and the Catawba give it that sweet, tangy zing you'll love!

Food Pairings: Perfect with burgers, wings, pizza and nachos. It's the must-have wine on the beach, "tail"-gate parties and barbecues.

RED CAT ON THE BEACH

Pour Red Cat over ice. Add a squeeze of lime and a tiny umbrella. Wear flip-flops, relax and enjoy!

