



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:

Descriptors: This sweet fizzy Catawba wine brings smiles and flair to any gathering. Its rich blend offers a vibrant fruit-forward mouth feel with a crisp effervescent finish. Raise a toast and Get Your Party Started with the world-famous Red Cat, now with BUBBLES!

Food Pairings: Light appetizers, finger foods, hard cheeses

Drink Suggestion: Pour Red Cat Fizz over a fresh strawberry in a glass. Enjoy!