

# Tinto Amorío

## Monje Orange Wine California

### 2023

<b>Type:</b>	Orange Still
<b>Ingredients:</b>	53% French Colombard (Madera), 32% Gewurztraminer (Paso Robles, Potter Valley), 10% Zinfandel (Mendocino), 5% Albariño (Lodi)
<b>Region/Subregion:</b>	California
<b>Organic?</b>	Yes
<b>Vegan?</b>	Yes
<b>Sustainable?</b>	Yes
<b>ABV:</b>	10.60%
<b>Sizes Available:</b>	750mL

#### A closer look...

<b>Total Production:</b>	3100 cases
<b>Farming Methods:</b>	Organic farming, hand harvested
<b>Fermentation Methods:</b>	Native yeast
<b>Winemaker:</b>	Anish Patel
<b>Fining/Filtration:</b>	No
<b>SO2:</b>	35ppm

#### All about this bottle

The organically farmed French Colombard, Gewurztraminer, and Albariño underwent 7 days of skin-contact before being blended with the Zinfandel for co-fermentation in stainless steel. The wine was then aged sur lie in a mix of new French oak barrels and stainless-steel tanks for 4 months before being racked off lees to tank and bottled.

