

NOMADICA

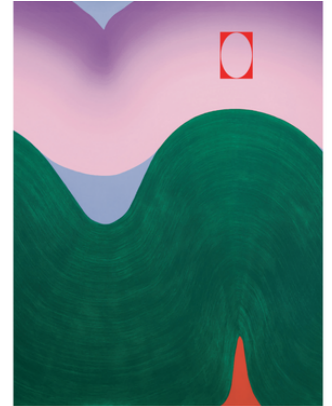


Fermented Dry - Og Sugar / Sustainable Farming /
Low Intervention / Wine On Draft- 20L Uni-Keg

Rosé

TASTING NOTES

Rose petals, violets, ripe strawberry, fresh sage, saline minerality.



NOMADICA *Rosé*

WINE SPECIFICATIONS

Varietals: 60% Merlot, 32% Grenache, 8% Cabernet Sauvignon
Vintage: NV
AVA: California
Alc / vol: 13%

VINIFICATION

Fermented and aged in stainless steel to keep wine fresh. Fined and filtered.

KEG SPECIFICATIONS

UniKeg 20L Standard keg coupler
The gas pressure gauge reading should be between 4 - 10 PSI.
N2 or N2/Argon mix preferred. 25% CO2/75% N2 blend. (Guinness Gas) is acceptable.

WHY WE LOVE IT

This rosé sings of endless summer days. Picture farmers market strawberries devoured at the beach, a tinge of saltwater on your tongue, a violet bouquet. Sharp acidity and a clean finish, this wine is an anthem to July.

PAIRS WELL WITH

Tacos, Mediterranean food, soft cheese, salads, good vegetable dishes (especially spring vegetables).

THE ART ON THE CAN

“Tasty Froggy”
Osamu Kobayashi
@osamu_kobayashi



→ 20L One Way Unikeg- Standard Coupler