



**MARCIANO**  
E S T A T E

**TERRA GRATIA**  
**KOSHER ESTATE RED**

**2018**

The name Terra Gratia meaning “land of gratitude” in Latin is a constant reminder of how special this property is and how grateful we are that these soils produce exceptional wines. The grapes for this wine are hand-picked at night to keep the fruit chilled, hand-sorted, fermented, barrel-aged and bottled all in accordance with the strictest Kosher standards. A resulting wine that is unfinned and unfiltered.

In the glass, the wine has a dark burgundy color, boasting fruit-driven aromas of blackberry, red cherries, flint, espresso, and black tea. Initially, the wine has a soft texture that slowly builds to a complex midpalate with long firm tannins, culminating in a pleasantly dry finish brimming with flavors of plum, asphalt, leather, cocoa, and cassis.

Very approachable upon release, one to two hours of decanting recommended. Cellaring this wine is highly recommended and will be extremely rewarding. Ageability 20+ years.

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VARIETAL

*96% Cabernet Sauvignon, 4% Cabernet Franc*  
*350 cases produced – Non-mevushal, Kosher for Passover*  
*Barrel-aged 22 months in 60% new French Oak*  
*With heartfelt appreciation for your friendship*  
*to Marciano Estate,*

*Maurice Marciano*  
*Founder Marciano Estate Winery*

