

Salt of the Earth

RUBINO BLACK

BRAND:

Salt of the Earth formed in 2011 as a partnership between an expert moscato grower, a veteran moscato winemaker, and an experienced winery owner to deliver better moscato at an affordable price. The expertise of the Salt of the Earth team is unparalleled in the moscato market and nothing comes close to Salt of the Earth quality in its price range.

PEOPLE & PLACE:

Winegrape grower Denis Proseri started growing quality muscat varieties for the Quadys in 1983. The Proseri family and a small group of committed muscat growers in the Madera, California area grow these specialized varieties using their decades of experience to cultivate the highest quality fruit that meets the standards of Quady Winery.

Salt of the Earth wines come from a warm, dry valley where the grapevines grow lush and the fruit hangs heavy with sugar: California's San Joaquin Valley. Moscato grapes are grown in a variety of soils that are remnants of a vast inland sea. Warm days are just right for making sweet wines. The long summers ensure ample time to reach full ripeness before being harvested in the fall.

TASTE & PAIRING:

This intriguing new release from Salt of the Earth deviates from sweet Moscatos for a taste of something dark and plush. Rubino Black is a semi-sweet red wine with rich, dark fruit characteristics.

Sweetness Level



Made from a blend of Black Muscat, Petite Sirah, Malbec and Alicante Bouschet grapes, Rubino Black is only 7.5% alcohol, making it the perfect accompaniment to brunch, appetizers and entrees. Try pairing it with pastas, barbecue, tapas, cheeses, charcuterie, dark chocolate and more.

Serve slightly chilled.

TECHNICAL DATA

Vintage: 2023

Grape Varieties: Orange Muscat & Muscat Canelli

Alcohol: 7.5%

pH: 3.5

RS: 7.9

TA: 7.2



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