



KYSELA PERE et FILS, LTD.

[www.kyselacom.com](http://www.kyselacom.com)



## LEXICON

*Lexicon varietal wines are carefully selected by Fran Kysela to show the essence of each variety, along with its terroir of origin, both of which are essential elements of a good wine.*



### 2018/2019 LEXICON SAUVIGNON BLANC

#### New Zealand - Marlborough

Sauvignon Blanc, historically known for the great white wines of Bordeaux and Sancerre, is gaining popularity in New Zealand. Lexicon Sauvignon Blanc was produced from grapes grown in the renowned Marlborough region, on the northern end of the island. Marlborough is recognized for growing outstanding Sauvignon Blanc with mouthwatering fresh acidity, balanced by intense tropical fruit notes.

Fermentation in stainless steel tanks. Tropical, zesty & citrusy. Hints of guava, passion fruit & gooseberries.



### 2018 LEXICON CHARDONNAY

#### South Africa – Western Cape (Coastal Region) – Swartland

The Swartland region of South Africa is a rugged place of untamed beauty and unique, distinctive terroir. From low-yielding vines, Lexicon Chardonnay is made in a rich, full-bodied style. Fermented in stainless steel, then aged in French oak for 3-6 months to integrate flavors and enhance a luxurious mouthfeel. Intense aromas of ripe apples, lime and pears with hints of tropical fruit are beautifully enhanced by subtle tones of well-integrated oak. The bright fruit is balanced by fresh acidity and a lingering finish. Sustainably farmed.



## 2018 LEXICON MALBEC

Argentina – Mendoza – Lujan de Cuyo

Four-day maceration on skins in temperature controlled stainless steel vats. One-day fermentation with selected yeasts at 27 degrees C. Five days post-fermentation maceration; malolactic fermentation. 10% aged in American oak for 3 months.

This Malbec offers a deep purple color with violet tints, complex plum, fig, strawberry, spices and floral aromas. Rounded and velvety tannins, excellent length with a distinguished character - an incredible value.



## 2017/2018 LEXICON CABERNET SAUVIGNON

Argentina – Mendoza – Lujan de Cuyo

14-day fermentation with selected yeasts at 26-28 degrees Celsius. 5 days post-fermentation maceration, 1-day delestage, then malolactic fermentation. 10% aged in American oak for 3 months.

A strong sense of berry comes with an elegant touch of oak and vanilla aromas. The palate is fruity, but the tannins are quite present. The flavors are classic for a Mendoza Cabernet Sauvignon wine - plum, dark berry, fig cookie and chocolate - with a lengthy finish.