

CASINO MINE RANCH

2016 MARCEL

A deep ruby blend of 80% Tempranillo and 20% Teroldego, named for Marcel, who has cared for Casino Mine Ranch since childhood. Harvested at peak ripeness and aged 18 months in new French oak, it offers aromas of bramble fruits, earthy forest floor, and smoky grilled meat. The rich palate reveals notes of Chinese five-spice, cigar box, black licorice, Morello cherries, and panforte, balancing tension and lushness with a full-bodied, savory finish. This wine pairs beautifully with your favorite cut of meat dusted in Moroccan Ras El Hanout spice, making every bite memorable.

VINTAGE NOTES

Ideal growing conditions in 2016 led to concentrated flavors and excellent structure, resulting in a wine of depth and finesse.

WINEMAKING

Hand-harvested, extended maceration on skins, and 18 months aging in new French oak for complexity and richness.

FOOD PAIRING

Best enjoyed alongside spiced grilled meats, Moroccan-inspired dishes, or slow-roasted game.



APPELLATION: Shenandoah Valley

VARIETAL: Tempranillo & Teroldego

WINEMAKER: Jessica Tarpy

COOPERAGE: 30% New French