

MOSCATO

23 litres of pure sterile must. No water added to produce.

If ever you wanted to try the high quality product, now is the time.

Experience these tasting notes in our Crafted Series white wine

MOCATO for the summer days while they last.

Moscatto Flavors



MEYER
LEMON



MANDARIN
ORANGE



PEAR



ORANGE
BLOSSOM



HONEYSUCKLE



Food Pairings: Fruit based desserts. Light chocolate desserts.

Goat cheese. Brie & Blue cheeses.

Seafood. Spicy Asian. Light meats. Antipasto & Sushi.

Corn chips.

\$50 / Spot = 6 bottles *750 ml = \$8.33 / bottle

PINOT GRIGIO light bodied



If you know this label?

You might want to sign up for this Wine Club comparison.

Crafted Series Pinot Grigio Light Bodied.

Just 6 bottles will determine whether you want a full batch of 30 or not.

Body: Light-bodied, providing a clean, crisp, and refreshing taste.

Flavor Profile: Bright notes of lemon, lime, green apples, and a hint of honeysuckle.

Food Pairing: Pairs beautifully with light seafood, salads, and mild cheeses. Corn chips.

\$25/ Spot = 6 bottles *750 ml = \$4.16 / bottle



CARMÉNÈRE

Vinifera Allgrape Edition

An important varietal in Chile's wine industry, Carménère wines typically exhibit a blend of red and black fruit flavors, often with notes of cherry, raspberry, and plum, alongside spicy and herbal undertones like green bell pepper and black pepper. A common characteristic is a medium to full body, with smooth tannins. Some Carménère wines may also showcase earthy notes, hints of dark chocolate, and even tobacco.

*Tobacco is a word used to describe wines that have a complex, earthy character, often with a hint of sweetness or spice. Tobacco notes are often associated with aging in new oak barrels, which can impart these flavors.

FOOD PAIRING: Carmenère, with its bold, often peppery and black fruit-forward flavors, pairs well with grilled meats, hearty dishes, and certain cheeses. Specifically, it's excellent with lean meats like sirloin and lamb, and dishes with herbaceous sauces like chimichurri. Smoked bacon, Mediterranean vegetables, and even some seafood also work well. Corn chips.



\$45 / Spot = 6 bottles *750 ml = \$7.50 / bottle

AÇAÍ RASPBERRY RAPTURE

Pronounced: "ah-sigh-ee,"

Açaí, a small dark purple fruit that is so tasty, that you can hardly believe it is also good for you. This intense fruit combined with sweet, ripe raspberries create a powerhouse of a wine. While sweet in its ripe state, acai also has an earthy, bitter flavor with notes of dark chocolate and blackberry.

Food Pairings:

Açaí raspberry wine, with its vibrant fruity flavor, pairs well with a variety of dishes, especially lighter, summer-friendly options. It complements the sweetness of desserts like ice cream and fruit platters. It also enhances savory dishes like salads and appetizers, where its tartness can cut through richness. The smoothness of açaí pairs well with the crunch of nuts in a bowl or as a side dish with corn chips.



\$25/ Spot = 6 bottles *750 ml = \$4.16 / bottle

This beverage will ring a memory in many hearts taking us back to a television series produced in 1998 where the drink of the evening was...

COSMOPOLITAN



Our cranberry blush wine "*spiked*" with triple sec **essence** and a twist of lime will take you back in time.

Triple Sec: Triple Sec is a zesty, sweet, and somewhat bitter orange-flavored liqueur.

*Must be served in a cocktail or martini glass for effect 🤗

Food Pairings: The Cosmopolitan's fruity and tangy profile pairs well with a variety of foods like shrimp cocktail, smoked salmon, and sushi are good choices. It also complements creamy cheeses, light appetizers like bruschetta or avocado toast, and berry-based desserts or white chocolate treats. Corn chips.

\$25/ Spot = 6 bottles *750 ml = \$4.16 / bottle

MANGO STRAWBERRY SANGRIA

A harmonious combination of sun-ripened strawberries and tropical mango, offering a sweet and refreshing flavor. Light-bodied and smooth, with a pleasing aftertaste. A delicate blush hue. Add some lemon slices and club soda to spritz it up.

Pairs well with flavoured rums, your choice & ... corn chips.

Serve in a small fish bowl. It's all about presentation! 🥰



\$25/ Spot = 6 bottles *750 ml = \$4.16 / bottle