



2022 Casa De La Luna Reserva de Selección Cabernet Sauvignon

— GZ COLLECTION —

Wine Summary

An herbaceous Chilean Cabernet Sauvignon from the Central Valley, this wine showcases a vibrant bouquet of spices, red currant, and earthy tobacco leaves. On the palate, bell pepper-flecked plums, hints of charcoal, and toasted spices create a smooth and complex experience. Savory and dry with a gently sweet undertone, it's the perfect companion for hearty meals.

Wine Flavors

- Red currant
- Bell pepper
- Toasted Spices

Varietal

100% Cabernet Sauvignon

Alcohol

13%

Appellation

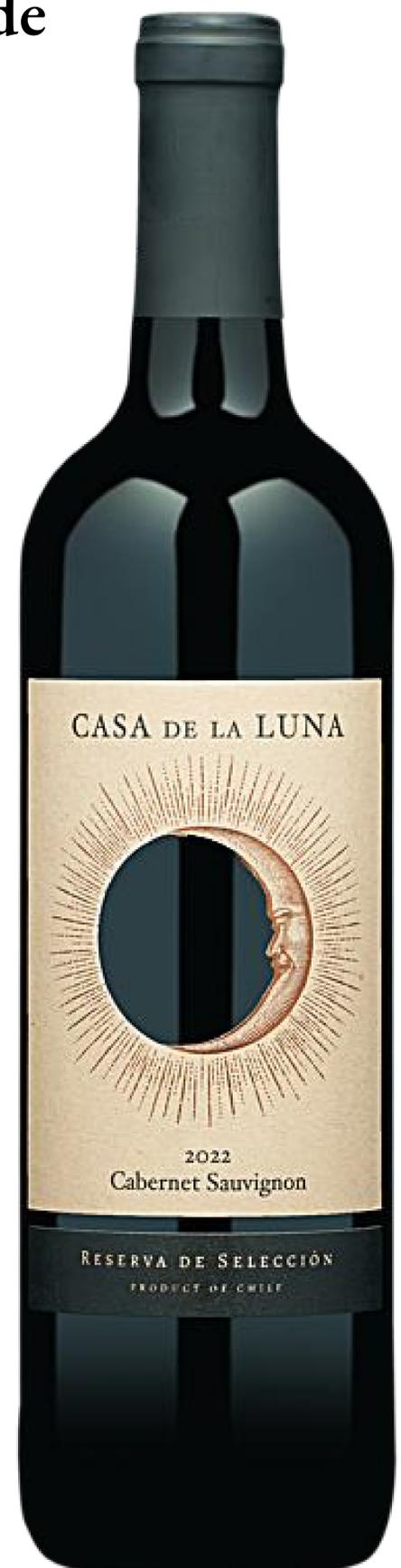
Central Valley, Chile

Pairing Suggestions

- Cheeses: Aged Cheddar, Gruyère, Blue Cheese
- Protein: Steak, Lamb, Beef
- Vegetables: Bell Peppers, Mushrooms, Eggplant
- Spices: Rosemary, Thyme, Oregano

Food Pairings

- Grilled ribeye with rosemary potatoes
- Pasta Bolognese topped with fresh Parmesan
- A charcuterie platter featuring cured meats and aged cheeses





2022 El Portal Vineyard Select Zinfandel

— GZ COLLECTION —

Wine Summary

A bold California Zinfandel with berry, plum, and red currant aromas balanced by savory, oaky undertones, this classic red from one of California's oldest Zinfandel plantings pairs beautifully with tangy and spicy dishes. Its lively spice notes and robust fruit flavors make it a quintessential choice for barbecue.

Wine Flavors

- Berries
- Plums
- Red currants

Varietal

100% Zinfandel

Alcohol

14%

Appellation

California, USA

Pairing Suggestions

- Cheeses: Gouda, Aged Cheddar, Blue Cheese
- Protein: Pork, Beef, Lamb
- Vegetables: Bell Peppers, Eggplant, Portobello Mushrooms
- Spices: Paprika, Chili powder, Cumin

Food Pairings

- Slow-cooked barbecue ribs with coleslaw
- Spicy chili with cornbread
- Grilled vegetables and smoked sausages





2023 El Bochorno Blanco

— GZ COLLECTION —

Wine Summary

A crisp and fruity Spanish white wine made from 100% Viura grapes. Its pale green-yellow hue shines in the glass, while peach, apricot, apple, and melon notes dominate the nose. Jasmine and lily aromas add elegance as the wine moves to a long, subtle finish. Serve chilled with seafood dishes and light appetizers.

Wine Flavors

- Peach
- Apricot
- Apple
- Melon
- Jasmine

Varietal

100% Viura

Alcohol

12%

Appellation

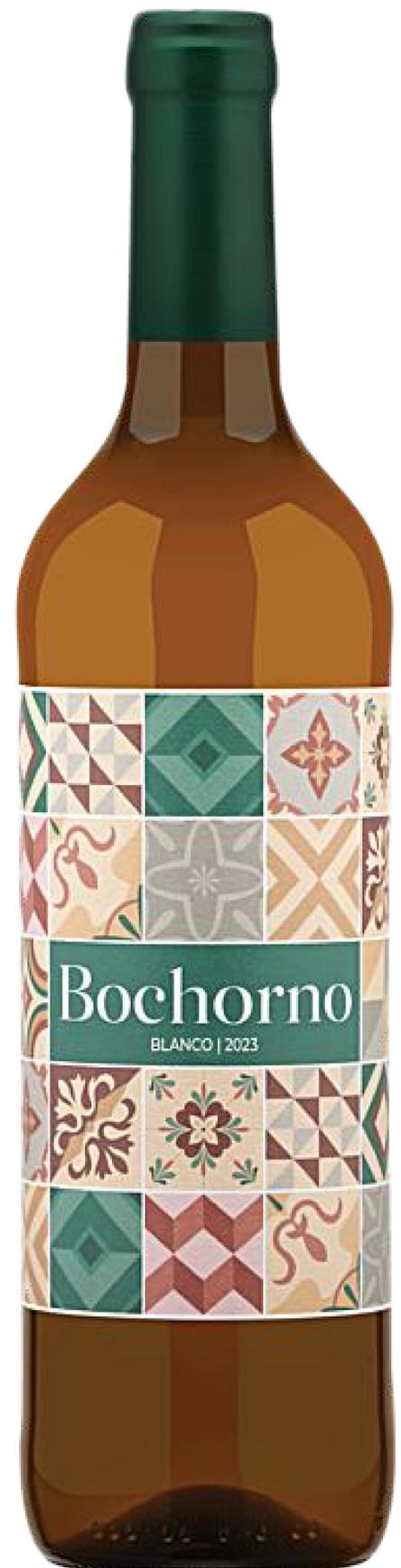
Spain

Pairing Suggestions

- Cheeses: Brie, Feta, Goat Cheese
- Protein: Shrimp, Scallops, Lean Poultry
- Vegetables: Zucchini, Artichokes, Brussel Sprouts
- Spices: Basil, Dill, Anise

Food Pairings

- Seafood risotto with lemon drizzle
- Steamed mussels with garlic butter
- Pesto pasta with chicken





Purclasse Sparkling Moscato Rosé Dolce

— GZ COLLECTION —

Wine Summary

This delicately pink sparkling Moscato Rosé comes from Italy's Piedmont region. Sweet and fruity, it features candied strawberry, peach, apricot, bubblegum, and cherry licorice flavors. Its balanced sweetness, sharpness, and alcohol content make it an ideal choice for dessert.

Wine Flavors

- Candied strawberries
- Peaches
- Apricots
- Bubblegum
- Cherry

Varietal

Moscato, Black Moscato

Alcohol

7%

Appellation

Italy

Pairing Suggestions

- Cheeses: Mascarpone, Ricotta, Brie
- Protein: Chicken, Prosciutto, Smoked Salmon
- Vegetables: Butternut Squash, Zucchini, Carrots
- Spices: Vanilla, Cinnamon, Nutmeg

Food Pairings

- Raspberry tart with fresh whipped cream
- Prosciutto-wrapped melon
- Peach and burrata salad with balsamic glaze drizzle

