



# hemispheres

## 2022 Flor de Sara Vendimia Seleccionada Red Blend

### Wine Summary

A vibrant Rioja blend dominated by Tempranillo, this Spanish red offers cherry, cranberry, and baking spice aromas with subtle coconut and dill notes from oak aging. Juicy and fresh with balanced acidity, it's a versatile wine for both everyday meals and special moments.

### Wine Flavors

- Cherry
- Cranberry
- Baking spice
- Coconut
- Dill

### Pairing Suggestions

- Cheeses: Manchego, cheddar, gouda
- Protein: Chicken, pork, beef
- Vegetables: Bell pepper, onion, tomato
- Spices: Paprika, garlic, thyme

### Varietal

Tempranillo Blend

### Food Pairings

- Roast chicken with herbs
- Pork chops with roasted vegetables
- Pepperoni pizza

### Alcohol

14.5%

### Appellation

Rioja D.O.C., Spain





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## 2021 Finca Antigua Crianza Cabernet Sauvignon

### Wine Summary

This bold La Mancha red showcases dark berry and plum notes layered with coffee and olive tapenade. American oak aging adds vanilla and coconut, with peppery tobacco rounding out the palate. Rich, savory, and structured.

### Wine Flavors

- Blackberry
- Plum
- Coffee
- Tapenade
- Vanilla
- Coconut
- Tobacco

### Pairing Suggestions

- Cheeses: Aged cheddar, manchego, blue cheese
- Protein: Steak, lamb, duck
- Vegetables: Mushroom, olive, zucchini
- Spices: Black pepper, oregano, clove

### Food Pairings

- Grilled steak with peppercorn sauce
- Lamb stew
- Dark chocolate tart

### Varietal

Cabernet Sauvignon

### Alcohol

13.5%

### Appellation

La Mancha, Spain





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## 2023 Fauno Red Blend

### Wine Summary

A Mediterranean-inspired blend of Grenache, Shiraz, and Monastrell, this red bursts with red fruit, blackberry, and violet aromas. A touch of American oak adds complexity to its spicy, fruit-driven palate. Best served slightly chilled.

### Wine Flavors

- Red fruit
- Blackberry
- Violet
- Spice

### Pairing Suggestions

- Cheeses: Goat cheese, Manchego, feta
- Protein: Lamb, pork, sausage
- Vegetables: Eggplant, bell pepper, onion
- Spices: Paprika, cumin, black pepper

### Varietal

Grenache, Shiraz,  
Monastrell

### Food Pairings

- Lamb kebabs
- Spicy sausage pizza
- Grilled eggplant with herbs

### Alcohol

12.5%

### Appellation

Spain





## 2023 Muchas Manos White Blend

### Wine Summary

A staple from La Mancha, this white blend is bright and refreshing with herbal, apple, peach, and tropical aromas. Smooth and silky on the palate with a persistent finish.

### Wine Flavors

- Apple
- Peach
- Tropical fruit
- Herbs

### Pairing Suggestions

- Cheeses: Manchego, mozzarella, feta
- Protein: Shrimp, cod, chicken
- Vegetables: Zucchini, green beans, carrots
- Spices: Parsley, lemon zest, dill

### Varietal

White Blend

### Alcohol

12.5%

### Appellation

La Mancha, Spain

### Food Pairings

- Seafood paella
- Grilled shrimp skewers
- White fish tacos





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## 2023 Casa Roja Viura

### Wine Summary

Soft, crisp, and floral, this Viura offers apricot, melon, and jasmine aromas. Its clean finish and medium body make it a refreshing partner for light meals and appetizers.

### Wine Flavors

- Apricot
- Melon
- Jasmine

### Pairing Suggestions

- Cheeses: Brie, goat cheese, ricotta
- Protein: White fish, shrimp, chicken
- Vegetables: Cucumber, bell pepper, lettuce
- Spices: Basil, mint, lemon zest

### Varietal

Viura

### Food Pairings

- Shrimp cocktail
- Melon and prosciutto skewers
- Grilled white fish with herbs

### Alcohol

12%

### Appellation

Spain





## Las Falleras Organic Cava Brut Rosé

### Wine Summary

This organic sparkling rosé, made from Garnacha, features fine bubbles and fresh red fruit aromas. Light and crisp with balanced acidity, it's perfect as an aperitif or with dessert.

### Wine Flavors

- Red fruit
- Citrus
- Floral

### Varietal

Garnacha

### Alcohol

12%

### Appellation

Cava D.O.P., Spain

### Pairing Suggestions

- Cheeses: Cream cheese, brie, goat cheese
- Protein: Salmon, shrimp, chicken
- Vegetables: Beet, fennel, endive
- Spices: Mint, lemon zest, cinnamon

### Food Pairings

- Strawberry tart
- Smoked salmon canapés
- Goat cheese and beet salad

