



2021 Montañero Private Reserve Cabernet Sauvignon

Wine Summary

Bask in the enchantment of 2021 Montañero Private Reserve Cabernet Sauvignon, a Chilean gem from the Maule Valley. This wine paints your glass with a deep ruby-red hue and offers a bouquet of ripe plums and toasted hazelnuts on the nose. With intense and juicy tannins, it delivers a satisfying finish that lingers.

Wine Flavors

- Ripe Plums
- Black Currant
- Black Cherry
- Toasted Hazelnuts

Pairing Suggestions

- Cheeses: Cheddar, Gouda, Gruyere
- Protein: Lamb, Beef, Pork
- Vegetables: Kale, Brussels sprouts, Mushrooms
- Spices: Rosemary, Star Anise, Fennel

Varietal

Cabernet Sauvignon

Meal Pairing Recommendations

- Pasta with Bolognese Sauce
- New York strip steak served medium-rare
- Grilled Portabello mushroom bacon-wrapped dates

Alcohol

13.5% by Volume

Appellation

Maule Valley, Chile





HEMISPHERES

2023 Paperbark Sauvignon Blanc

Wine Summary

Savor the 2023 vintage of Paperbark Sauvignon Blanc, a vibrant expression of South Australia's terroir. This pale straw-colored wine unveils fresh and zesty aromas of lemon grass, passion fruit skin, freshly cut grass, and green papaya. With a light body and layers of fresh guava, papaya, and lemongrass flavors, it is enhanced by fine, crunchy acidity.

Wine Flavors

- Lemon Grass
- Green Papaya
- Guava
- Passion Fruit

Pairing Suggestions

- Cheeses: Goat Cheese, Monterey Jack, Muenster, Gouda
- Protein: Scallops, Oysters, Shellfish, Chicken
- Vegetables: Artichokes, Roasted Vegetables
- Spices: Mint, Rosemary, Basil, Cilantro

Varietal

Sauvignon Blanc

Meal Pairing Recommendations

- Grilled Shrimp and Scallops
- Fresh Vegetables with Artichoke Dip
- Rosemary Chicken

Alcohol

10.5% by Volume

Appellation

South Australia





2022 Entre Ciel Et Mer Rosé

Wine Summary

Embark on a delightful journey with Entre Ciel Et Mer Rosé 2022, inspired by coastal vineyards. This exquisite Rosé captures the sea's influence, offering a refreshing taste reminiscent of a seaside breeze. With vibrant aromas of pink grapefruit, wild raspberry, and strawberry, this wine boasts a balanced palate with fresh citrus notes on the finish.

Wine Flavors

- Pink Grapefruit
- Wild Raspberry
- Strawberry
- Fresh Citrus

Pairing Suggestions

- Cheeses: Feta, Swiss, Colby, Mascarpone
- Protein: Prawns, Chicken, Pork
- Vegetables: Asparagus, Zucchini, Eggplant, Bell Pepper
- Spices: Cumin, Allspice, Clove

Varietal

Rosé Blend

Meal Pairing Recommendations

- Roasted scallops
- Salmon gravlax
- Exotic fruit salad

Alcohol

12.5% by Volume

Appellation

Pays d'Oc, France

