



## Abbazia Sparkling Moscato

### Wine Summary

This aromatic sparkling wine offers a delightful balance of sweetness, freshness, and acidity. With a golden straw-yellow hue and persistent bubbles, it offers an intense, citrus and stone fruit bouquet with honeysuckle notes.

### Wine Flavors

- Honeysuckle
- Citrus
- Stone fruit

### Varietal

Moscato

### Alcohol

7%

### Appellation

Italy

### Pairing Suggestions

- Cheeses: Brie, Mascarpone, Ricotta
- Protein: Prosciutto, Foie Gras, Light Fish
- Vegetables: Arugula, Cucumber, Fennel
- Spices: Cinnamon, Vanilla, Nutmeg

### Food Pairings

- Prosciutto-wrapped melon
- Foie gras with fruit compote
- Seared scallops with citrus glaze
- Ice cream, pastries, and cakes





## 2019 Bodegas Murviedro Reserva Red Blend

### Wine Summary

A mature and smooth red wine aged for 12 months in American oak barrels, this Tempranillo, Monastrell, and Cabernet Sauvignon blend reveals rich fruit compote, vanilla, tobacco, and chocolate aromas with a full-bodied, long-lasting palate.

### Wine Flavors

- Fruit compote
- Vanilla
- Tobacco
- Chocolate

### Varietal

Tempranillo, Monastrell,  
Cabernet Sauvignon

### Alcohol

13.5%

### Appellation

D.O.P. Valencia, Spain

### Pairing Suggestions

- Cheeses: Manchego, Pecorino, Gouda
- Protein: Beef, Lamb, Pork
- Vegetables: Roasted Bell Peppers, Eggplant, Mushrooms
- Spices: Thyme, Black Pepper, Paprika

### Food Pairings

- Roast lamb with rosemary
- Aged manchego cheese with fig jam
- Grilled vegetables with balsamic glaze





## 2021 Rookanga Reserve Cabernet Sauvignon

### Wine Summary

This ripe Cabernet Sauvignon presents a balance of velvet textures and bold, dark fruit and spice flavors from the sandy loam regions of South Australia's Limestone Coast. Aged in French oak barrels, the wine offers a smooth, well-rounded palate with a complex flavor profile.

### Wine Flavors

- Blackberry
- Cassis
- Spice
- Tobacco
- Oak Vanilla Finish

### Varietal

Cabernet Sauvignon

### Alcohol

14.5%

### Appellation

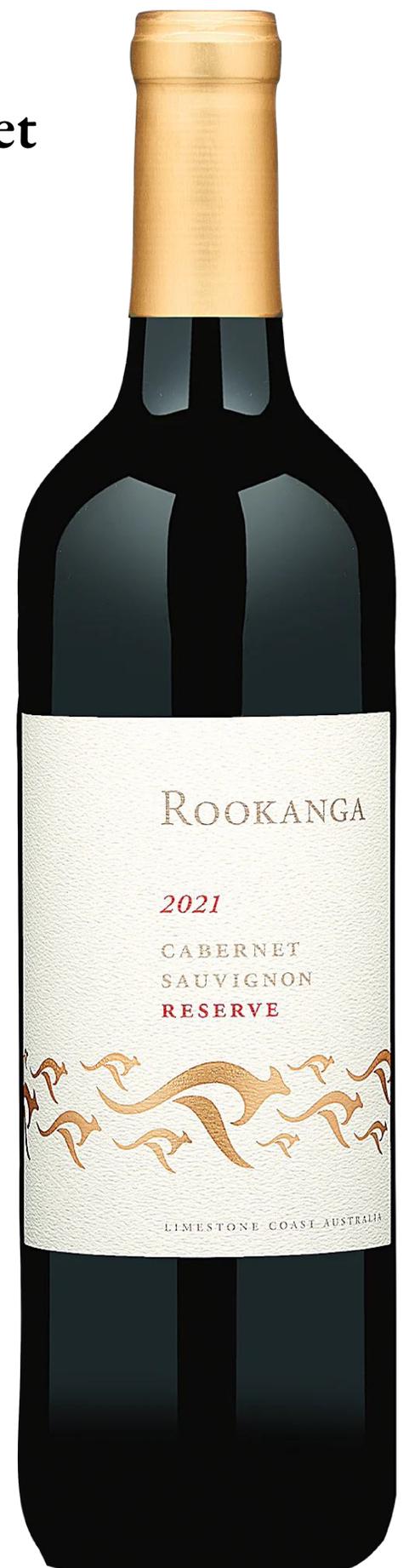
Limestone Coast, South Australia

### Pairing Suggestions

- Cheeses: Cheddar, Aged Gouda, Blue Cheese
- Protein: Beef, Lamb, Venison
- Vegetables: Mushrooms, Caramelized Onions, Roasted Root Vegetables
- Spices: Black Pepper, Thyme, Rosemary

### Food Pairings

- BBQ lamb chops with rosemary
- Roast beef with garlic mashed potatoes
- Grilled portobello mushrooms





## 2022 Valnoches Viura

### Wine Summary

This Viura-based white wine from the Rioja region presents a pale yellow color with greenish glints. Its balanced acidity and smooth entry are complemented by herbaceous aromas, citrus, and honeydew flavors, and a subtle mineral finish, delivering a fresh and full-bodied experience.

### Wine Flavors

- Honeydew
- Melon
- Citrus
- Herbs

### Pairing Suggestions

- Cheeses: Manchego, Ricotta, Feta
- Protein: Fish, Shellfish, Chicken
- Vegetables: Zucchini, Asparagus, Spinach
- Spices: Parsley, Basil, Lemon Zest

### Varietal

Viura

### Food Pairings

- Grilled fish with lemon and parsley
- Asparagus risotto
- Zucchini and ricotta pasta

### Alcohol

13%

### Appellation

D.O.Ca Rioja, Spain

