



# hemispheres

## 2023 Rewild Rosé

### Wine Summary

This vibrant, delicate rosé is from Murray Darling, Australia. It boasts strawberry, cream, and rose petal aromas. The palate showcases berries, honeydew, and citrus fruits, with a creamy mouthfeel from bâtonnage. It's balanced, bright, and sustainably made.

### Wine Flavors

- Strawberry
- Rose petal
- Honeydew
- Citrus
- Grapefruit

### Pairing Suggestions

- Cheeses: Mozzarella, ricotta, burrata
- Protein: Prosciutto, chicken, turkey
- Vegetables: Cantaloupe, cucumber, romaine lettuce
- Spices: Mint, basil, dill

### Varietal

Rosé (Blend of red grapes)

### Food Pairings

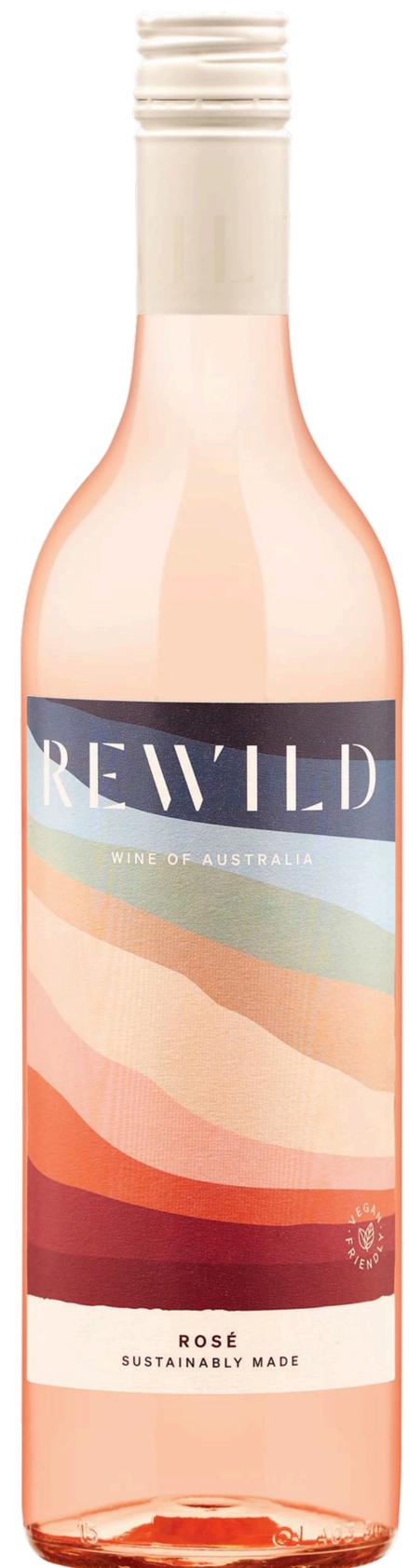
- Chargrilled prosciutto-wrapped cantaloupe
- Grilled chicken with melon salad
- Summer fruits galette

### Alcohol

12%

### Appellation

Murray Darling, Australia





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## 2023 Cantina Etrusca Rosato di Toscana IGT

### Wine Summary

A delicate Tuscan rosé with a light pink hue and enticing citrus and rose aromas. On the palate, grapefruit and floral notes lead into a fresh and persuasive finish. Crafted from grapes grown in clayey, sandy soils and aged in stainless steel.

### Wine Flavors

- Grapefruit
- Rose
- Floral
- Citrus

### Pairing Suggestions

- Cheeses: Goat cheese, burrata, mozzarella
- Protein: Branzino, scallops, chicken
- Vegetables: Tomatoes, zucchini, arugula
- Spices: Thyme, lemon zest, basil

### Varietal

Rosé (Blend of Sangiovese, Cabernet, and Merlot)

### Food Pairings

- Grilled branzino with lemon and herbs
- Zucchini and goat cheese tart
- Seafood pasta with scallops

### Alcohol

12.5%

### Appellation

Toscana, Italy





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## 2022 Jenna Rosé

### Wine Summary

A bold and fruit-forward rosé from California blending Syrah and other varietals. This rosé boasts ripe peach, stone fruit, and honey notes with a full-bodied texture and lively acidity. Sunset orange pink in hue, it's a rich, refreshing sip.

### Wine Flavors

- Peach
- Stone fruit
- Honey
- Citrus

### Pairing Suggestions

- Cheeses: Brie, havarti, camembert
- Protein: Salmon, chicken, pork
- Vegetables: Peas, sweet potatoes, carrots
- Spices: Tarragon, chives, parsley

### Varietal

Rosé (Syrah and other varietals)

### Food Pairings

- Grilled salmon with chive butter
- Herbed risotto
- Roasted pork tenderloin with honey-glazed carrots

### Alcohol

12.9%

### Appellation

California, USA





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## 2023 Finca del Marquesado Rosado

### Wine Summary

A pure, floral Rioja rosé made from Garnacha and Mazuelo. It boasts a petal pink color with jasmine, raspberry, and peach blossom aromas. The palate is silky with strawberry, mandarin peel, and nectarine notes. This wine is sustainably grown and exudes elegance with every sip.

### Wine Flavors

- Strawberry
- Jasmine
- Raspberry
- Peach blossom
- Mandarin peel
- White nectarine

### Pairing Suggestions

- Cheeses: Goat cheese, feta, manchego
- Protein: Lobster, chicken, lamb
- Vegetables: Beets, tomatoes, spring mix
- Spices: Paprika, sumac, black pepper

### Food Pairings

- Marinated mozzarella melon salad
- Beet hummus
- Lobster with herb butter sauce

### Varietal

Garnacha (70%),  
Mazuelo (30%)

### Alcohol

13.5%

### Appellation

Rioja, Spain





## Abbazia Moscato Rosé Dolce

### Wine Summary

A sweet sparkling rosé from Piedmont made with White and Black Moscato grapes. Featuring delicate bubbles, a pale cherry color, and a bouquet of rose and raspberry, this summer wine is sweet and honeyed, yet balanced by lively acidity.

### Wine Flavors

- Rose
- Raspberry
- Honey

### Varietal

95% White Moscato,  
5% Black Moscato

### Alcohol

7%

### Appellation

Piedmont, Italy

### Awards



Decanter 2017: 89 pts

International Wine Award Spain: SILVER

### Pairing Suggestions

- Cheeses: Mascarpone, ricotta, cream cheese
- Protein: Chicken, egg, crab
- Vegetables: Cucumber, butter lettuce, zucchini
- Spices: Lemon balm, mint, chamomile

### Food Pairings

- Hazelnut cake with mascarpone
- Fruit salad with honey drizzle
- Poached pears with vanilla ice cream





## NV Almena Sparkling Brut Rosé

### Wine Summary

A lively and refreshing sparkling rosé from Spain made with Garnacha grapes. The color of this wine is pale pink with violet tones and fine bubbles. On the palate, strawberry and redcurrant flavors are enhanced by a creamy mousse from Charmat fermentation.

### Wine Flavors

- Strawberry
- Redcurrant
- Creamy mousse

### Pairing Suggestions

- Cheeses: Manchego, chèvre, feta
- Protein: Sea bass, shrimp, chicken
- Vegetables: Bell peppers, spinach, tomatoes
- Spices: Saffron, parsley, garlic

### Varietal

Garnacha

### Food Pairings

- Sea bass with saffron rice
- Shrimp skewers with garlic sauce
- Chicken breast with roasted bell peppers

### Alcohol

11.5%

### Appellation

Spain (Murviedro)

