

CHEERS TO NATURE'S FOREST



TERROIR Central Valley

250 SERIES
CABERNET SAUVIGNON



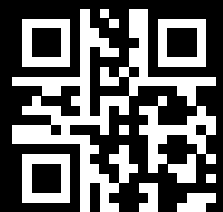
HOSPITALITY SERIES
CABERNET SAUVIGNON



HOSPITALITY SERIES
CHARDONNAY



VINEYARD OAKS SELECTED



TASTING NOTES

ORIGIN ALCOHOL AGING APPEARANCE NOSE IN MOUTH FOOD PAIRING

250 SERIES
CABERNET SAUVIGNON
Central Valley



13% by Vol.

5% for a period of 6 to 8 months in American oak barrels. Deep ruby red.

Ripe fruit such a plums and blackberries, as well as soft spicy notes.

It has a pleasant sweetness, good structure, elegants tannins and a persistent finish.

Presents grat harmony with grilled red meats, game meats and mature cheeses.

HOSPITALITY SERIES
CABERNET SAUVIGNON
Central Valley



13% by Vol.

Finished American barrel. Deep ruby red.

Ripe fruit such a plums and blackberries, as well as soft spicy notes.

It has a pleasant sweetness, good structure, elegants tannins and a persistent finish.

Presents grat harmony with grilled red meats, game meats and mature cheeses

HOSPITALITY SERIES
CHARDONNAY
Central Valley



13% by Vol.

Finished American barrel. Intense yellow with gold edges.

It presents tropical fruits, among them pineapple, mango and banana, as well as refined notes of honey.

It presents balanced, soft tannins and an elegant as subtle toast.

Excellent companion to grilled fish, crustaceans, pastas and cheeses in general.

BARCODES

750 ml

Case 12x750ml

250 SERIES CABERNET SAUVIGNON

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HOSPITALITY SERIES CABERNET SAUVIGNON

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HOSPITALITY SERIES CHARDONNAY

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Founder

