



- with a hint of -
CHOCOLATE

ECCENTRIC

Signature Flavors

Varietal composition: Red Blend

Tasting notes:

Original blend sourced from dark-skinned grapes lending an intense red colour to the wine. Smooth tannins pave the way for a pleasant, lingering finish. Ageing in medium-toast French oak barrels, together with the natural essence of dark cocoa, deliver exquisite notes of caramel and nuts.

Pairing suggestions:

Best paired with tapas-style snacks, grilled meats and pork ribs.

Technical information:

Alcohol Content: 12.5%

Sugar: 12 g/l

Total Acidity: 5.5 g/l

Ideal serving temperature:

Between 16°C and 18°C.



A wine as wild as your imagination