



- with a hint of -
HONEY

ECCENTRIC

Signature Flavors

Varietal composition: White Blend

Tasting notes:

An elegant white blend sourced from late harvest grapes which impart a bright golden colour to the wine. Oak ageing adds delicate vanilla notes which, combined with a natural honey essence, translate into a crisp but unctuous feel. Caramel flavours reminiscent of flower nectar stand out on the palate.

Pairing suggestions:

Recommended as an aperitif to accompany sautéed focaccia toppings and seafood platters.

Technical information:

Alcohol Content: 12%

Sugar: 50 g/l

Total Acidity: 6.3 g/l

Ideal serving temperature:

Upper chilled, between 5°C and 9°C.



A wine as wild as your imagination