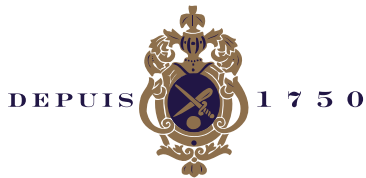




THE WINES OF
SULA SELECTIONS

Our mission at Sula Selections
is to carefully curate, select, and bring
the best global wines to you. From Argentina
to Australia, France, Italy, Spain...
our selections have been refined through
the years, and today, we are extremely
proud to present to you what we consider
our best representation of each country
(that too at a favorable price!). While
selecting our partners, one non-negotiable
for us, is sustainability; and we go out of our
way to ensure that we work with winemakers
who share the same values as us.

We invite you, to dive in, and explore,
our incredible world of wines...



BOUCHARD AÎNÉ & FILS
BEAUNE - FRANCE

The history of Bouchard Aîné & Fils is a long voyage through time, closely linked to Burgundy and especially the town of Beaune. Since the start of the 18th century, the archives record wine sales by the Bouchard family.

Since its founding in 1750, this great wine house is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine wines from Burgundy and other selected vineyards in France.

In the veru heart of Burgundy, 10 generations dedicated to Pinot Noir and Chardonnay excellence.



LAURENT MAIRET

.....

Winemaker for Bouchard Aîné & Fils
for the last 20 years



BOUCHARD AÎNÉ & FILS CHARDONNAY “LES VENDANGEURS”

GRAPE VARIETAL

100% Chardonnay

SUGGESTED PAIRING







Seafood, cold cuts, sushi,
creamy risotto, butter paneer.

FLAVOURS

Citrus & floral notes, with hints of toast,
honey & fresh fruit.

WINE HIGHLIGHTS

- Indigenous grape variety of the region.
- This white Bourgogne is made of Chardonnay grapes harvested on selected terroirs in the Maconnais area and Côte Chalonnaise (South of Burgundy).
- In good storage conditions, this wine has an ageing potential of 8 years.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



BOUCHARD AÎNÉ & FILS CHABLIS

GRAPE VARIETAL

100% Chardonnay

SUGGESTED PAIRING





Poultry, tofu/paneer dishes, white sauce pasta, Indian kofta curry.

FLAVOURS

Fresh and soft attack of lime, pear and hazelnut, followed by lingering saline notes.

WINE HIGHLIGHTS

- Renowned AOC for classic- mainly unoaked wines.
- In good storage conditions, this wine has an ageing potential of 2-5 years.

	LOW	MEDIUM	HIGH
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



BOUCHARD AÎNÉ & FILS PINOT NOIR “LES VENDANGEURS”

GRAPE VARIETAL

100% Pinot Noir

SUGGESTED PAIRING

Cured meats, grilled vegetables, grilled salmon, Indian medium spiced curries, Indian biryanis.

FLAVOURS

Aromas of small red and black fruit & hints of earthiness.

WINE HIGHLIGHTS

- Indigenous grape variety of the region.
- Pinot Noir grapes mainly come from selected terroirs on the Côte de Beaune and Côte Chalonnaise (in the South of Burgundy).
- Fermented in oak vats and then barrels for few months.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 TANNINS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



BOUCHARD AÎNÉ & FILS COTES DU RHONE

GRAPE VARIETAL

Blend of Grenache, Syrah and Mourvedre.

SUGGESTED PAIRING


Barbecued and grilled meats, Mediterranean tapas, pizza (marinara, prosciutto e funghi), chicken malai kebab, kheema masala.

FLAVOURS

Aromas of black cherry, blackberries and plums with spicy notes.

WINE HIGHLIGHTS

- This AOC is famous for GSM blend.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



Cap Royal is the fruit of a unique culture and the respect for Bordeaux traditions.

Their Bordeaux Supérieur is aged in French oak barrels by Jean-René Matignon, an expert in the barrel ageing process. Barrel ageing lends Cap Royal its unique style and distinctive character.

Going above and beyond all of the other wines in its category, CAP ROYAL offers a signature style and an expertise that is recognized throughout the world.



JEAN-RENE MATIGNON

.....

Winemaker of Chateau Pichon-Baron,
supervisor of Cap Royal



CAP ROYAL

GRAPE VARIETAL

65% Merlot, 35% Cabernet Sauvignon.

SUGGESTED PAIRING


Indian spicy curries and tandoors, Indian biryanis, grilled meats (lamb, steak, pork, turkey).

FLAVOURS

Crushed strawberry and blackberry aromas, followed by black pepper and spicy vanilla notes.

WINE HIGHLIGHTS

- CAP ROYAL is a signature: It enjoys the skills and expertise of the top wine making expert Jean-René Matignon of Château Pichon-Baron (2nd Cru Classé of Pauillac).
- Aged for about 6 months in French oak barrels.
- Cap Royal takes pride in securing 90 points by the prestigious and well known Decanter Magazine.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



VINEYARDS & WINERY

Cono sur Vineyards & Winery was founded in 1993 with a vision of producing premium, expressive and innovative wines that convey the spirit of the new world. The company distinguishes itself by three main features: the creative use of technology, orientation towards quality and respect for the environment. Cono Sur's name refers to the company's geographic position, representing wines proudly made in South America's southern cone, on whose western edge lies Chile and its gifted wine valleys.



MATIAS RIOS

.....

Cono Sur Winemaker



BICICLETA CHARDONNAY

GRAPE VARIETAL

100% Chardonnay

SUGGESTED PAIRING

Seafood, Salads, creamy sauce dishes, vegetable korma, masala dosa.

FLAVOURS

Citrus fruit, pineapple, peach, melon, white flowers.

WINE HIGHLIGHTS

- Chardonnay is one of the most important white grape varieties in Chile.
- Excellent quality for its price.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



BICICLETA PINOT NOIR

GRAPE VARIETAL

100% Pinot Noir

SUGGESTED PAIRING



Red sauce pasta, risotto, mushrooms, lightly spiced curries, butter chicken.

FLAVOURS

Red fruit, cherry and raspberry.

WINE HIGHLIGHTS

- 50% aged in Oak barrels for 9 months.
- New world styled, elegant and refreshing.

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



BICICLETA CABERNET SAUVIGNON

GRAPE VARIETAL

90% Cabernet Sauvignon, 10% others

SUGGESTED PAIRING







Barbecue meats, spicy curries like mutton korma, laal maas, mutton biryani.

FLAVOURS

Plum and raspberry with notes of cacao, tobacco and mocha.

WINE HIGHLIGHTS

- Aged in oak for over 9 months.
- Pairs well with Indian food.
- King grape variety of Chile.

	LOW	MEDIUM	HIGH
 FRUIT	○	●	○
 ACIDITY	○	●	○
 BODY	○	○	●
 TANNINS	○	○	●
 SWEETNESS	●	○	○
 ALCOHOL	○	○	●



TOCORNAL MERLOT

GRAPE VARIETAL

85% Merlot, 15% Carmenere

SUGGESTED PAIRING







Barbecue meats, spicy curries, lasagna, red sauce pasta, chicken do pyaza.

FLAVOURS

Ripe fruit, raspberry, cherry, plum, blackberry, hints of tobacco and vanilla.

WINE HIGHLIGHTS

- Wine with eminent fruit expression.
- One of the most planted grape varietal in Chile.
- Youthful and fruity, pairs well with Indian Food.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



GIV owns famous cellars, set in stunning estate vineyards around Italy's most prestigious growing areas. Cultivation of the finest vines to obtain the best grapes, whose harvest, fermentation and maturing are always supervised by the expert, scrupulous eye of a fruitmaker, a winemaker and a cellar manager. We selected two brands we especially enjoyed: Conti Serristori, and Bolla.



ALESSANDRO ZANETTE

.....

Conti Serristori Winemaker



CHRISTIAN ZULIAN

.....

Bolla Winemaker



BOLLA PROSECCO DOC

GRAPE VARIETAL

100% Glera

SUGGESTED PAIRING







Alfredo pasta, cream based curries, grilled fish, fish & chips, Indian pakora, tempura prawns.

FLAVOURS

Peach, apple, pear, white flower & honey notes.

WINE HIGHLIGHTS

- A festive wine with lively acidity and fine bubbles

		LOW	MEDIUM	HIGH
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	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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	SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SERRISTORI SANGIOVESE IGT

GRAPE VARIETAL

Mainly Sangiovese

SUGGESTED PAIRING





Lasagna, red sauce pasta, lightly spiced curries, bhuna gosht, chicken tandoori/tikka.

FLAVOURS

Blackcurrant, plum, blueberry & hints of violets.

WINE HIGHLIGHTS

- A traditional Sangiovese that is fun and easy drinking.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SERRISTORI CHIANTI DOCG

GRAPE VARIETAL

Minimum 70% Sangiovese

SUGGESTED PAIRING

Mushroom risotto, medium spicy curries, chicken kebab, chole bhature, dal makhani.

FLAVOURS

Raspberries & strawberries with an almond aftertaste.

WINE HIGHLIGHTS

- Wine aged in in stainless tank and concrete.
- The famous Sangiovese from Chianti DOCG.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



SERRISTORI CHIANTI CLASSICO DOCG

GRAPE VARIETAL

Minimum 80% Sangiovese

SUGGESTED PAIRING

Smoked meats, butter chicken, medium spicy curries.

FLAVOURS

Ripe fruit, red cherry, strawberry, blue berry, tobacco & hints of minerals.

WINE HIGHLIGHTS

- A classic!
- Chianti Classico is considered to be a highest quality wine in Chianti.
- Aged for at least 7 months with about 3 months in oak.

		LOW	MEDIUM	HIGH
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	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

ESTD
HARDYS
1853

The story of Hardys begins with the very man who gave us his name, Thomas Hardy. From the moment he arrived in Australia in 1850, his ingenuity, determination and hard work built a business that has lasted more than 160 years. Animated by a deep passion for winemaking, Hardys keeps being the favorite Australian wine brand all over the world.



NIGEL SNEYD

.....

Chief Winemaker



HARDY'S STAMP CHARDONNAY SEMILLON

GRAPE VARIETAL

Blend of Chardonnay & Semillon

SUGGESTED PAIRING







Poultry, butter garlic prawns, aloo palak, dahi, lotus stems, chicken malai tikka.

FLAVOURS

Rich peach, pear aromas & sweet vanillin oak with citrus fruit overtones.

WINE HIGHLIGHTS

- Classic Australian Chardonnay-Semillon blend.
- Semillon gives the wine a waxy mouthfeel.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



HARDY'S STAMP CABERNET MERLOT

GRAPE VARIETAL

Blend of Cabernet Sauvignon & Merlot

SUGGESTED PAIRING



Grilled/roasted meats, pasta bolognese, mutton seekh kebab, tawa vegetables.

FLAVOURS

Plum fruit flavours, clove, nutmeg spice and vanillin oak with a plum & cherry finish.

WINE HIGHLIGHTS

- Hardy's is one of the oldest wineries in South East Australia.
- Classic Red Bordeaux blend.
- Easy-drinking, fruity, juicy wine, with hints of spices and supple tannins.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



HARDY'S STAMP SHIRAZ CABERNET

GRAPE VARIETAL

Blend of Shiraz & Cabernet Sauvignon

SUGGESTED PAIRING







Barbecued and smoked meats,
pindi choley, laal maas,
paneer lababdar.

FLAVOURS

Intense raspberries & black cherries with
well integrated vanilla oak influence.

WINE HIGHLIGHTS

- Easy drinking wine from South East Australia.
- Classic Australian blend of Shiraz & Cabernet Sauvignon.
- A well balanced fruity, spicy wine that sings with bold Indian food.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



(BLACK SHEEP)

LE GRAND *Noir*

Le Grand Noir is what happens when Robert Joseph, an award winning wine critic; Hugh Ryman, a winemaker with experience across the globe; and a top label-designer called Kevin Shaw get together over a few good bottles and wonder how they might, very, very slightly, change the world. What they wanted to do was create a wine that brought together the classic, complex, food-friendly, flavours of France with the accessibility of the New World.



HUGH RYMAN



Le Grand Noir Winemaker



LE GRAND NOIR ROSÉ

GRAPE VARIETAL

85% Grenache, 15% Shiraz

SUGGESTED PAIRING







Asian style spring rolls,
butter garlic prawns,
chili chicken, samosa chaat.

FLAVOURS

Intense aromas of raspberry, strawberry
and redcurrant with a hint of pepper.

WINE HIGHLIGHTS

- Fresh modern, pale-hued, dry, but fruity, rosé: one of the most popular styles in the world right now.
- Great with food or by itself.
- Shiraz gives just a touch more weight to the freshness of the Grenache.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
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 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



LE GRAND NOIR CHARDONNAY

GRAPE VARIETAL

85% Chardonnay, 15% Viognier

SUGGESTED PAIRING






Poultry, fish, lightly spiced Asian dishes, chicken malai tikka, white sauce pasta.

FLAVOURS

Pineapple with a subtle hint of oak and a touch of mango and ginger.

WINE HIGHLIGHTS

- Subtle use of oak.
- Great with food or by itself.
- Unusual blend that adds a note of viognier spice to the chardonnay.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



LE GRAND NOIR PINOT NOIR

GRAPE VARIETAL

85% Pinot Noir, 15% Grenache

SUGGESTED PAIRING




Poultry, grilled salmon, red sauce pasta, mushroom, lightly spiced curries.

FLAVOURS

Raspberry, cherry with hints of strawberry and oak and a refreshing note of pepper.

WINE HIGHLIGHTS

- The addition of a small amount of Grenache adds extra spice and freshness.
- Great with food or by itself.
- New wave French wine, combining French regional character with new world accessibility.
- From one of the oldest wine regions in France.
- From the coolest area (Limoux) of South of France.

		LOW	MEDIUM	HIGH
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	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



LE GRAND NOIR GSM

GRAPE VARIETAL

Blend of 60% Grenache, 35% Syrah, 5% Mourvedre

SUGGESTED PAIRING

Smoked & barbecued meats, medium spiced curries, chicken / lamb shawarma, vegetable stews.

FLAVOURS

Blackberry, dark plum, black cherry, dark fruit and a hint of spices & pepper. Mourvedre lends distinctive mineral & perfumed notes.

WINE HIGHLIGHTS

- Typical Rhone blend, but the first of its kind from Minervois.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



LE GRAND NOIR CABERNET SAUVIGNON

GRAPE VARIETAL

85% Cabernet Sauvignon, 15% Shiraz

SUGGESTED PAIRING


Steak, grilled meats, dal makhani, roganjosh.

FLAVOURS

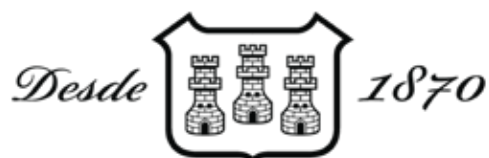
Rich plums & cherries with hints of truffle and vanilla.

WINE HIGHLIGHTS

- A pioneering wine for the region, but a revival of the old tradition of adding Hermitage made from Syrah to Château Lafite and other Bordeaux made from cabernet sauvignon.
- Subtle use of oak & a fine well rounded mouthfeel.

	LOW	MEDIUM	HIGH
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 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

FAMILIA
TORRES



Familia Torres's roots in Penedès, near Barcelona, go back more than three centuries – the earliest winegrowing references date back to 1678 –, it has historically had wineries and vineyards in Penedès, Conca de Barberà, Priorat and Costers del Segre. The commitment to protect the land and environment, the pursuit of excellence, and a passion for wine culture have been passed down from generation to generation. . For the fifth generation, the focus is on making wines from unique vineyards and recovering ancestral varieties in Catalonia, as well as in other parts of Spain Torres is a member of Primum Familiae Vini, an association of 12 wine families who are among the most prestigious wine producers of Europe.



THE TORRES FAMILY



VINA ESMERALDA- MEDITERRANEAN CLASSIC

GRAPE VARIETAL

Moscatel and Gewürztraminer

SUGGESTED PAIRING






Grilled seafood / vegetables,
Indian pakora, sushi, Chinese appetizers.

FLAVOURS

Delicate floral, rose & lychee notes.
A luscious acacia honey finish.

WINE HIGHLIGHTS

- Fermented in stainless steel tanks for about 2 weeks.
- Stored under right conditions, this wine has an ageing potential of 2 years.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



VINA SOL

GRAPE VARIETAL

Parellada and White Garnacha

SUGGESTED PAIRING





Indian biryani, Mediterranean tagine, grilled vegetables, palak paneer.

FLAVOURS

Fresh, lively and full of fruit with delicate citrus, grapefruit.

WINE HIGHLIGHTS

- In good storage conditions, this wine has an ageing potential of 2 years.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>



SANGRE DE TORO

GRAPE VARIETAL

Garnacha and Cariñena

SUGGESTED PAIRING


Barbecued meats and vegetables, butter chicken, red sauce pasta.

FLAVOURS

Strawberry & red fruit with a hint of black pepper.

WINE HIGHLIGHTS

- Indigenous grape variety of the region.
- The grapes mainly comes from selected vineyards of Catalunya.
- Aged in American and French oak for 6 months.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



MAS RABELL

GRAPE VARIETAL

Tempranillo and Cabernet Sauvignon

SUGGESTED PAIRING




Lamb chops, tandoori vegetables, dal makhani, medium spicy curries.

FLAVOURS

Fresh forest fruit, strawberries, cherries, with a spicy, black peppery freshness.

WINE HIGHLIGHTS

- Aged in American and French oak for 9 months.
- In good storage conditions, this wine has an ageing potential of 5-8 years

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 TANNINS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



MAS LA PLANA

GRAPE VARIETAL

Tempranillo and Cabernet Sauvignon

SUGGESTED PAIRING






Lamb chops, tandoori vegetables, dal makhani, medium spicy curries.

FLAVOURS

Fresh forest fruit, strawberries, cherries, with a spicy, black peppery freshness.

WINE HIGHLIGHTS

- Aged in American and French oak for 9 months.
- In good storage conditions, this wine has an ageing potential of 5-8 years

		LOW	MEDIUM	HIGH
	FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	TANNINS	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>



TRAPICHE

ARGENTINA

Since 1883, Trapiche has earned its place as a pioneer in innovative grape growing and winemaking practices in Argentina.

Their explorer spirit has led them to find unique, remote locations where to grow grapes, not only in Mendoza, at the foot of the Andes, but also on the coast, a place that has driven us to craft Argentina's first wines of oceanic influence.



DANIEL PI

.....

current Grupo Peñaflores Enology Director



SERGIO EDUARDO CASÉ

.....

current Trapiche Chief Winemaker,
has worked in the company for more than 20 years.



TRAPICHE PINOT GRIGIO

GRAPE VARIETAL

100% Pinot Grigio

SUGGESTED PAIRING




Fresh salads, lean fish, risotto, creamy pasta, bhindi fry.

FLAVOURS

Intense citrus aromas, fruity and mild on the palate with an elegant mineral finish.

WINE HIGHLIGHTS

- Refreshing easy wine.
- Very versatile while pairing with food.

		LOW	MEDIUM	HIGH
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	ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	TANNINS	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
	ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



TRAPICHE MALBEC

GRAPE VARIETAL

100% Malbec

SUGGESTED PAIRING




Lamb chops, tacos, tandoori kebabs, tomato based curries and pasta.

FLAVOURS

Rich plums and cherries with hints of truffle and vanilla.

WINE HIGHLIGHTS

- Argentina is famous for Malbec grape variety.
- Subtle contact with oak.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



TRAPICHE OAK CASK MALBEC

GRAPE VARIETAL

100% Malbec

SUGGESTED PAIRING







Grilled meats, burgers, mutton roganjosh, Thai curries (red/green).

FLAVOURS

Plums and black cherry notes with a touch of black pepper and hints of tobacco.

WINE HIGHLIGHTS

- Argentina is famous for Malbec grape variety.
- Award winning wine.
- Aged in oak barrels for 9 months.

	LOW	MEDIUM	HIGH
 FRUIT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
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 TANNINS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
 SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
 ALCOHOL	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>



Gat 36/2, GovardhanVillage,
Gangapur-Savargaon Road, Nashik,
Maharashtra - 422222.



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