

BLACK CURRANT BRANDY WINE

STYLE: Brandy Dessert Wine

AROMA & FLAVOR: Bright apple brandy carries the earthy depth of the black currant. Sumptuous, thick, tart and full of rich, ripe flavor.

FRUIT VARIETIES: Brandy is distilled from cider made with organic Washington dessert apples, primarily high-acid varieties such as heirloom Granny Smith. Organic and/or regional black currants sourced.

AWARDS: Silver Medal, 2014 Sunset International Wine Competition

CIDERMAKER NOTES: Lightly fermented Black Currant Wine captures the ripe intensity of the fruit. Fermentation is halted by the addition of apple brandy, custom-distilled for Finnriver by SkipRock. Back sweetened to taste.

SERVING SUGGESTIONS: A few ounces in a cordial cup, at room temperature, is a rich delight. Lovely paired with dessert or as dessert itself. Add a splash to sparkling cider or wine for a Kir Royale variation. Drizzle on ice cream, use in baking or mix in a vinaigrette.

SWEETNESS: Dessert Wine

ALCOHOL PERCENTAGE: 18.5% abv

BOTTLE VOLUME: 375 ml.



375 ML.
18.5% ABV.

Certified



Corporation



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