

CHAI SPICE BRANDY WINE

STYLE: Brandy Dessert Wine

AROMA & FLAVOR: A rich tone of anise, cinnamon, clove, spicy ginger and gentle cardamom, racing through the mouth with the brandy heat.

FRUIT VARIETIES: Brandy is distilled from cidermadewithorganicWashington dessert apples, primarilyhigh-acid varieties such as heirloom GrannySmith. Hand-blended organic chai mix from Chico Chai in Chico, CA.

CIDERMAKER NOTES: A powerful extraction of the oily components of the chai bring a luscious, sensory filling experience to any occasion.

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



www.finnriver.com