

UNOAKED

Taste Profile:

Clean and fresh aromas with suggestions of tangerine and Asian pear followed by crisp flavors of apple and soft citrus. The silky mouthfeel lingers with a pleasant acidity.

Food Pairing Ideas:

Pan-fried trout, Pasta Carbonara, Garlic shrimp with grilled vegetables



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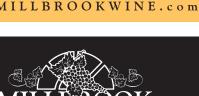
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VINEYARDS & WINERY

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