

TWIN POMEGRANATES

This extraordinarily rare sparkling wine was incredibly difficult to produce. First, the juice was extracted from the leathery skinned pomegranates, and then fermented for 21 days in stainless tanks to preserve as much pomegranate character as possible. This wine is nothing short of spectacular! It's the **ONLY SPARKLING WINE** commercially available for sale **FROM CALIFORNIA**. This wine is lightly carbonated and rich in pomegranate flavor. Consumers who love pomegranate and sparkling wines will find this wine to be as tasty as it is special.

100% POMEGRANATE SPARKLING WINE



VARIETY:	100% WONDERFUL POMEGRANATES
APPELLATION:	MADERA COUNTY, CALIFORNIA
ALCOHOL:	13.3% BY VOLUME
RS:	6%
VOLUME:	750 ML
UPC:	8-52687-00202-6

What makes this wine SPECIAL...

- Only sparkling pomegranate wine from CA (one of two in USA)
- Made by fermenting pomegranate juice, NO grape in this wine
- Extremely rich pomegranate flavor and aroma
- Cool fermented for 21 days to develop bold character and body
- Limited production
- Fruit sourced from small 3rd generation family farm

Smells like...

- This wine immediately floods the nose with rich pomegranate aroma! It has a very authentic nose like you'd expect when popping open a bottle of sparkling pomegranate wine. The smell of fresh pomegranate seeds is followed by wafts of aromatic fruit, ripe blackberries and hints of forest bark.

Tastes like...

- Tastes exactly like you'd expect a sparkling pomegranate wine to taste! The flavor profile starts with a slightly sweet and bubbly introduction to the pallet. To get the full flavor gamut without tasting the wine, simply throw a handful of fresh pomegranate seeds in your mouth, chew, savor, then swallow. The wine finishes with a lasting pomegranate residue that'll keep you wanting more. It's genuine and unforgettable!

**This has 75% less residual sugar than typical dessert wine*

**Serve slightly chilled*