



# 9 WINES TO DRINK THIS SUMMER

## **MAYU PEDRO XIMENEZ** | 100% Pedro Ximenez, Elqui Valley, Chile

A crisp & stylish white from one of Chile's highest elevation vineyards. A go-to pairing with seafood dishes like grilled fish tacos or fresh ceviche.

## **AREYNA TORRONTES** | 100% Torrontes, Salta, Argentina

Fresh & aromatic with beautiful notes of citrus, grapefruit and floral. Beat the summertime heat with this ultimate poolside wine. Delicious paired with seafood or aged hard cheeses.

## **BOYA ROSÉ** | 93% Pinot Noir, 7% Grenache, Leyda Valley, Chile

A refreshing coastal Rosé bursting with bright raspberry & tangerine flavors. From grilled chicken to fresh oysters, this wine is a summertime staple.

## **LA POSTA ARMANDO** | 100% Bonarda, Mendoza, Argentina

Rich and seamless, this chillable red is layered with notes of red & black raspberries, dark chocolate and subtle smoky notes. A versatile, food friendly wine that makes the perfect match with grilled fare such as BBQ chicken skewers, burgers or steak.

## **J. BOUCHON PAIS VIEJO** | 100% Old Vine Pais, Maule Valley, Chile

Juicy, fresh, light and honest. A delicious red wine to try slightly chilled. Filled with aromas of strawberry, wildflowers and sour cherry. This wine is sure to please at any BBQ! Try pairing with BBQ short ribs, pork belly tacos or enjoy on its own as an aperitif.

## **MENDEL MALBEC** | 100% Malbec, Luján de Cuyo, Argentina

Elegant & timeless, this full-bodied red is an incredible pairing with grilled meats such as ribeye or ribeye. Aromas of sweet French oak with notes of black plum, ripe raspberry & violet.

