



Peach Mango

VINTAGE: Non-Vintage

VARIETAL: Niagara

REGION: Finger Lakes, NY, USA

FERMENTATION: Stainless Steel

AGEING: Stainless Steel, only to preserve fresh fruit flavors

FINAL ANALYSIS: 7.0% R.S. 11.0% alc. 6.8 g/L TA 2.99 pH

FOOD PAIRINGS: Glazed ham, king crab legs, lemon and rosemary chicken, spicy flank steak, salad with walnuts and goat cheese

A refreshing, semi-sweet wine infused with a burst of luscious, mouthwatering peach and rich, juicy mango flavors that will brighten any day.

Sip and escape to your own tropical paradise.

