



16%
alc/vol.

APPLE

Crisp green apples come together to create a decadent, ripe, and sweet experience.

TASTING NOTES

This delightful, full-bodied wine is crafted from high-quality wine infused with natural fresh fruit flavors. Experience the crisp and refreshing essence of XXL Apple—a symphony of green apple notes that dance on your palate, perfectly balanced with a hint of citrus brightness. This wine offers a clean, invigorating experience that is intense, concentrated, well-structured, and long-lasting.

Variety: Fortified wine infused with apple essence.

Harvest: hand harvested in October.

Acidity: 5.6 g/dm³

Soil: Mixture Silty Loam, Gravel & Clay.

Harvest: 3.85 tons per acre.

Alcohol: 16.0%

Best served chilled to 50–54 °F

CULINARY PAIRING:

Savory Cheese Board

Brie, Camembert, or aged Gouda. Include honey, fig jam, and crackers for a sweet-savory balance.

FEATURED COCKTAIL:

Autumn Orchard Spritz

Ingredients: 4oz XXL Apple Wine, 1 oz elderflower liqueur (e.g., *St-Germain*), 2 oz sparkling water or tonic, 1/2 oz fresh lemon juice, Thin apple slices and a sprig of rosemary for garnish, Ice.

Instructions: Fill a wine glass or highball glass with ice. Pour the XXL Apple Wine, elderflower liqueur, and fresh lemon juice into the glass. Top it off with sparkling water or tonic. Gently stir to combine. Garnish with thin apple slices and a sprig of rosemary.

A perfect drink for any table. Particularly well suited for fruit and desserts!

