

WINE OF FIRE



TASTING NOTES

With primary aromas including citrus and vanilla the low tannin level and acidity ensure a pleasing body and smooth finish

With its crisp and fruity taste, Wine of Fire is easy to drink whether socially or as a food pairing. It is a perfect accompaniment to fish, chicken, pasta or cheese dishes and compliments deserts and cheeseboards.

Available in five different varieties; Sky (Blue), Vulcano (Orange), Glacier (Silver), Fortune (Gold) and a Rosee (Pink) variety it is always guaranteed to add a little colour and magic to any occasion, party or as a gift.

PRODUCTION

Produced in the Andalucía region of Southern Spain, Wine of Fire uses the juiciest Airen grapes in its production except for the “Rosee” in which we use Tempranillo Grapes.

Using a combination of chilled and bottle fermentations in the production process it ensures that Wine of Fire has a delicate feel in the mouth and a crisp texture.

The unique visual effect of Wine of Fire is achieved by the addition of a secret mix of tasteless sulfites and crystallised fruit juices.

