



**Sustainably Farmed
Certified Vegan**

LOCA LINDA

2024 Malbec

Vista Flores, Argentina

13.5% ABV

100% Malbec

Grapes are hand harvested in the second and third week of March. High density at 6,850 plants per hectare leads to maximum expression of the terroir. Once crushed, 30% of the juice sees a short time in neural oak, while the remainder is fermented in a mix of concrete and steel.

"Silky mouthfeel of red bell pepper, raspberry, and undercurrents of cocoa powder. Savory notes with some tea leaf and fig with a roundness of a hint of toffee. Approachable upfront with a balance of acidity and tannins. Expressive and complex that leads to a different experience with every sip."



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LOCA LINDA

2023 Torrontés

La Rioja, Argentina

13.5% ABV

100% Torrontés

Grapes harvested in the second and third week of February. We make an early pick/press of a small amount of fruit and blend it back into the primary lot to get a boost of natural acidity and tempered aromatics.

"Traces of melon and honeysuckle on the palate with a soft roundness of earth tones. Clean finish with hints of honeydew, cucumber with some mild pear notes. A possible alternative to a chardonnay with a round, yet clean finish."



**Certified
High Environmental
Value**

JOLIE FOLLE

2024 Rosé

IGP Méditerranée, France

12.5% ABV

Grenache, Syrah, Merlot, Caladoc, Ungi-Blanc

Grapes are handpicked at night to ensure freshness. They are immediately direct pressed in a pneumatic press to retain the primary aromas and elegance of the grapes. The resulting wine is cold fermented between 13-16 °C in stainless steel tanks for 15 days.

"Upfront round mouthfeel with juicy acid strawberry and watermelon salinity. Savory notes of oregano and a hint of white pepper add depth to this vibrant expression of rose. Racy acid that melds into a clean and crisp finish"



JOLIE FOLLE

2023 Sauvignon Blanc

Loire Valley, France

12% ABV

100% Sauvignon Blanc

Grapes are pressed immediately and kept at 41-42 °C on fine less debourbage for 8 days. The wine is then cold fermented in stainless steel tanks for 11 days.

"Sugar snap pea melts into grapefruit and lemon curd. Clean lemongrass and salinity dominate the palate with a roundness of white floral aromas. Met with a vibrant array of freshness and acid that leads to a nice roundness on a lingering, dry finish."



**Made With
Organic Grapes
Biodynamic
Certified Vegan**

BELLA PAZZA

2024 Sangiovese

Marche, Italy

13.5% ABV

100% Sangiovese

Old pergola vineyards harvested by hand in the cooler hours of the day. After maceration the juice ferments on the skins in stainless steel tanks for 10/12 days at a controlled temperature of 25°C.

"Sweet notes of candied strawberry and plum. Savory tones of cherry tomato also lead into spice notes of cumin, white chocolate, toffee. Creamy round notes of sweet curry spice. With dusty earth notes of raisin and prune, still exhibits a freshness with bright strawberry."



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BELLA PAZZA

2024 Pinot Grigio

DOC Delle Venezie, Italy

12.5% ABV

100% Pinot Grigio

Harvest takes place at the beginning of September and yields 12 tonnes per hectare. Vinification involves the separation of husks and stalks from the grape, followed by a soft pressing. Fermentation is carried out at controlled temperatures for 15 - 20 days. The wine finishes in stainless steel vats.

"Clean lemongrass with hints of citrus, lemon and a hint of bright tangelo. A raciness with the acid and bright minerality that melt into an almost key lime meringue on the finish. Bright and vibrant with a creamy mouthfeel that finishes clean, perfect for the patio."



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