

CACAO

STYLE: Brandy Dessert Wine

AROMA & FLAVOR: A smooth blend of pear and apple brandy, with a robust delivery of bittersweet chocolate. Dark chocolate flavor travels the senses and lingers in the out breath, while apple brandy brings a bright warmth.

INGREDIENTS: Brandy is distilled from cider made with organic Washington dessert apples, primarily high-acid varieties such as heirloom Granny Smith. Infused with Cacao pods from the Cocoa Forge in Port Townsend.

CIDERMAKER NOTES: This is a fortified wine. The cacao extract is sweetened with pear juice then lightly fermented into a wine.

Fermentation is then halted by the addition of Finnriver's custom-distilled apple brandy.

SERVING SUGGESTIONS: Serve by firelight or at sunset in a cordial glass, with and open heart and a desire to enjoy life.

SWEETNESS: Dessert Wine

ALCOHOL PERCENTAGE: 18.5% abv

BOTTLE VOLUME: 375ml

LABEL ARTIST: Anna Daeuble



375 ML.
18.5% ABV.



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