

DRAGONFRUIT : AN EXOTIC DELIGHT

Dragon fruit wine, a unique and exotic beverage, offers a burst of tropical flavours and a vibrant, a relatively new addition to the global wine scene, offers a unique and refreshing taste experience. Made from the fleshy, red pulp of organically grown Dragon fruit, this wine is characterized by its less sweet and slightly tart taste, with hints of floral notes and a refreshing citrus tang.

Appearance: Dragon fruit wine typically presents a Radish or Copper, reflecting the distinctive colour of the fruit itself. The wine's clarity can vary depending on the specific production methods used.

Aroma: The aroma of Dragon fruit wine is a delightful blend of tropical exotic fruits, especially Dragon fruit and a hint of citrus. Some wines may also exhibit floral notes, different fruits and flavours notes.

Taste: The flavour profile of Dragon fruit wine is a harmonious balance of sweetness and acidity. The sweetness comes from the natural sugars in the Dragon fruit, while the acidity provides a refreshing counterpoint. The wine's taste is often described as fruity, with a touch of tartness that lingers on the palate.

Texture: Dragon fruit wine generally has a light and refreshing body, making it a pleasant and easy-drinking beverage. The wine's texture can vary depending on the specific fruit varieties used in the winemaking process.

Food Pair: Spicy Pizzas, Pastries & Fruits.

Serving Temperature: 12-18 °C.

Winemaking Process: The winemaking process for Dragon fruit wine involves extracting the juice from the fruit and fermenting it with yeast. The specific techniques used can vary, but the goal is to develop the unique flavours different flowers and fruits aromas from the Dragon fruit.

Popularity: Dragon fruit wine has gained popularity in recent years due to its distinctive taste and tropical appeal. While it may not be as widely available as traditional grape wines, it is becoming increasingly accessible in wine shops and online retailers.

Conclusion: Dragon fruit wine offers a refreshing and exotic taste experience that is sure to delight wine enthusiasts. Its unique combination of sweetness, acidity, and tropical flavours makes it a versatile and enjoyable beverage. Whether enjoyed on its own or paired with food, Dragon fruit wine is a delightful addition to any wine collection. Its tropical flavours and unique characteristics make it a standout choice for those seeking a taste of paradise in a glass.



RESAR MANGO : A GOLDEN ELIXIR

Kesar Mango, a delightful concoction born from the heart of Gujarat, India, is a testament to the country's rich culinary heritage and innovative spirit. Crafted from organically grown Kesar Mango variety, often hailed as the "Queen of Mangoes.", a variety renowned for its vibrant colour and intense flavour, this wine offers a sweet unique and unforgettable sensory experience.

Appearance: Kesar Mango wine typically presents a Golden hue, reflecting the distinctive colour of the fruit itself. The wine's clarity can vary depending on the specific production methods used.

Aroma: The aroma of Kesar Mango wine is a delightful blend of tropical exotic fruits, especially Kesar Mango and a hint of citrus. Some wines may also exhibit floral notes, such as its own sweet ripen mango flavours.

Taste: The flavour profile of Kesar Mango wine is a harmonious balance of sweetness and acidity. The sweetness comes from the natural sugars in the Kesar Mango, while the acidity provides a refreshing counterpoint. The wine's taste is often described as fruity, with a touch of tartness that with own sweetness of mango.

Texture: Kesar Mango wine generally has a light and refreshing body, making it a pleasant and easy-drinking beverage. The wine's texture can vary depending on the specific fruit varieties used in the winemaking process.

Food Pair: Pizzas, Pastas & Spicy Nuts.

Serving Temperature: 12-18 °C.

Winemaking Process: The winemaking process for Kesar Mango wine involves extracting the juice from the fruit and fermenting it with yeast. The specific techniques used can vary, but the goal is to capture the unique flavours and aromas from the Kesar Mango.

Popularity: Kesar Mango wine has gained popularity in recent years due to its distinctive taste and tropical appeal. While it may not be as widely available as traditional grape wines, it is becoming increasingly accessible in wine shops and online retailers.

Conclusion: Kesar Mango wine offers a refreshing and exotic taste experience that is sure to delight wine enthusiasts. Its unique combination of sweetness, acidity, and tropical flavours like sweet ripen mango flavour makes it a versatile and enjoyable beverage. Whether enjoyed on its own or paired with food, Kesar Mango wine is a delightful addition to any wine collection. Its tropical flavours and unique characteristics make it a standout choice for those seeking a taste of paradise in a glass.



PINEAPPLE : A TROPICAL DELIGHT

Pineapple wine, a unique and exotic beverage, offers a burst of tropical flavours and a vibrant, a relatively new addition to the global wine scene, offers a unique and refreshing taste experience. Made from the fleshy, pulp of organically grown Pineapple, this wine, offers a unique blend of dry, tangy, and acidic flavours.

Appearance: Pineapple wine typically presents a Golden yellow hue, reflecting the distinctive colour of the fruit itself. The wine's clarity can vary depending on the specific production methods used.

Aroma: The aroma of Pineapple wine is a delightful blend of tropical fruits, especially Pineapple and a hint of citrus. Some wines may also exhibit floral notes.

Taste: The flavour profile of Pineapple wine is a harmonious balance acidic. comes from the natural Pineapple, while the acidity provides a refreshing counter point. The wine's taste is often described as fruity, with a touch of tartness that lingers on the palate.

Texture: Pineapple wine generally has a light and refreshing body, making it a pleasant and easy-drinking beverage. The wine's texture can vary depending on the specific fruit varieties used in the winemaking process.

Food Pair: Cheese, Garlic Bread & Salty Nuts.

Serving Temperature: 12-18 °C.

Winemaking Process: The winemaking process for Pineapple wine involves extracting the juice from the fruit and fermenting it with yeast. The specific techniques used can vary, but the goal is to develop the unique flavours and aromas from the Pineapples.

Popularity: Pineapple wine has gained popularity in recent years due to its distinctive taste and tropical appeal. While it may not be as widely available as traditional grape wines, it is becoming increasingly accessible in wine shops and online retailers.

Conclusion: Pineapple wine offers a refreshing and exotic taste experience that is sure to delight wine enthusiasts. Its unique combination of acidity, and tropical flavours makes it a versatile and enjoyable beverage. Whether enjoyed on its own or paired with food, Pineapple wine is a delightful addition to any wine collection. Its tropical flavours and unique characteristics make it a standout choice for those seeking a taste of paradise in a glass.

