



IZAKAYA RED

The IZAKAYA RED wine is made from Merlot grapes, which give the wine its ruby colour. To the taste it is dense and full, with great elegance. It has a long and soft finish. It presents aromas with elegance and very rich notes of ripe red fruits well conjugated with vanilla and spices from the wood. Matured for 4 months in French (50%) and American (50%) oak.

IZAKAYA RED is great with when pairing with Asian food, a generous cuisine which goes well with wines like this that are on the richer side, soft, with medium tannin, not too much acidity. This wine goes well with Japanese beef based yak-niku, bulgogi or Korean and Vietnamese beef and chicken dishes.

Grape: Merlot **Alcohol:** 14,5 % **Acidity:** 4,9g/L, **Sugar:** 4,0g/L, **pH:** 3,7

Winemaker: Jaime Quendra

CASA ERMELINDA FREITAS

IZAKAYA RED is made from the Merlot grape by Casa Ermelinda Freitas in the Setubal district in southern Portugal.

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IZAKAYA
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