



	SEC	MOELLEUX	ACACIA SEMI-DRY	CHERRY/CHESTNUT CASK MOELLEUX
BOTTLE SIZE	→ 200 ml, 375 ml and 750 ml	→ 200 ml, 375 ml and 750 ml	→ 375 ml	→ 375 ml
WINE SPECS	<ul style="list-style-type: none"> → Alcohol: 16% → Varieties: 3 types of organic heirloom tomatoes certified by Ecocert → Hand picked → Serving temperature: 4°C to 6°C if served as an aperitif or digestive wine, 10°C to 15°C if served as an accompanying wine. 	<ul style="list-style-type: none"> → Alcohol: 16% → Varieties: 3 types of organic heirloom tomatoes certified by Ecocert → Hand picked → Serving temperature: 4°C to 6°C if served as an aperitif or digestive wine, 10°C to 15°C if served as an accompanying wine. 	<ul style="list-style-type: none"> → Alcohol: 16% → Varieties: 3 types of organic heirloom tomatoes certified by Ecocert → Hand picked / Aged in Acacia cask for 9 months → Serving temperature: 4°C to 6°C if served as an aperitif or digestive wine, 10°C to 15°C if served as an accompanying wine. 	<ul style="list-style-type: none"> → Alcohol: 16% → Varieties: 3 types of organic heirloom tomatoes certified by Ecocert → Hand picked / Aged in Cherry and Chestnut cask for 9 months → Serving temperature: 4°C to 6°C if served as an aperitif or digestive wine, 10°C to 15°C if served as an accompanying wine.
SOMMELIER'S NOTE	→ The slightly golden color of the Omerto Sec will reveal the earthy aromas of sauvignon, citrus and grapefruit. Upon taking your first sip, this lovely wine showcases the acidity of its fruit with good length which ends with delicate finesse. You will also find a unique taste that reflects some grain alcohol.	→ The slightly golden color of the Omerto Moelleux will reveal the floral aromas of orange, honey melon, candied fruits and apricot. Upon first sip, this lovely wine showcases the perfect balance between the sweetness and the acidity of tomatoes. You will find a distinct and unique taste similar to great Pineau or white Port.	→ Omerto Acacia is a semi-dry tomato wine presenting a nice straw-yellow tint from the "Angel's share" (natural evaporation while aging in cask). It unveils a fruity nose of citrus such as orange and lemon and is perfectly balanced by the woody and smoky aromas of the acacia cask. On the palate the roundness of its residual sugar is perfectly balanced by the natural acidity of tomatoes. It features a unique and distinct taste and with notes similar to aged cognacs.	→ Omerto Cherry / Chestnut cask Moelleux is a tomato wine presenting a nice straw-yellow tint from the "Angel's share" (natural evaporation while aging in cask). It unveils a floral nose with rose petal aromas and is perfectly balanced by the woody and smoky aromas of the Cherry/Chestnut cask. On the palate the roundness of its residual sugar is perfectly balanced by the natural acidity of tomatoes. It features a unique and distinct taste and with notes similar to Sherry.
FOOD PAIRING	→ Smoked fish, oysters, sushi, delicatessen, firm cheeses, dark chocolate.	→ Foie gras, terrines, seafood, raw-milk cheeses, white chocolate, milk chocolate, desserts.	→ Strong cheese, wild mushroom, dark chocolate, desserts.	→ Foie gras, seafood, blue cheese, goat cheese, raw-milk cheese and chocolate desserts.