



ESPUMANTE BRUTO

Portuguese grapes, Avesso and Arinto, are used to make this unique Traditional Method sparkling wine (how Champagne or Cava are made) from Vinho Verde, Portugal.

PAIR WITH

Casual eats like garlic bread or potato chips, or, if you're feeling fancy, delicate seafood dishes, creamy pasta, or fresh shucked oysters.





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(Q) HONOTON MARKET



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