



2021

A premium collection as timeless as Tarot - curated to create experiences and memories sure to last a lifetime. With more revelations to come.

From France, Italy and Spain, five world-class wines connect through space, time and humanity – an elementary and mystical collection - earth, air, water, fire, sun, moon and stars, manifest for this year's



Explore the past, present and future of five mystical wines. Gain new insights into their hidden nuances - interpret, create, meditate, intuit and perceive.

# January 2021 **Reveals All.**

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Release Date: January 2021 **SPAIN** 

### **TEMPRANILLO MERLOT**

#### **TASTING NOTES**

This dry, medium-bodied wine hints of deep red fruit - plum and currant aromas. Heady spices, earth and smoke linger with a moderate tannic finish.

#### FOOD PAIRINGS

Perfectly enjoyed with Carne asada and Barbacoa tacos or grilled pork chops beside roasted potatoes.



UMO Release Date: January 2021

#### **SPAIN** MUSCAT

#### **TASTING NOTES**

Soft, sweet floral notes mingle with exotic aromas. This off-dry white wine balances lemon's acidity with flavours of peach, apple, honey and spice for a delicious finish.

#### **FOOD PAIRINGS**

Pairs well with peach cobbler, lemon-poppy bread, antipasto, and spicy Asian dishes.







**TASTING NOTES** This classic Cabernet offers flavours of cassis, ripe plum and red berry fruit. Integrated tannins with a balanced acidity create easy-drinking experiences.

MFD

FRANCE **CABERNET SAUVIGNON** 

# **FOOD PAIRINGS** meats, fine cheese and

savoury appetizers.



Release Date: March 2021





bursts with aromas of plum, cherry, toasted oak, and pepper that mingle with soft spices for a robust finish.

#### FOOD PAIRINGS Pair up with meaty burgers, venison, beef chili, or any mushroom dish.



UMD Release Date: April 2021 FRANCE

ROSÉ

## TASTING NOTES

Berry and floral aromas combine with hints of spice and delicate sweetness for a light, yet crisp, flavourful finish.

**FOOD PAIRINGS** 

Enjoy with lighter fare; charcuterie, salads, caprese pasta or seafood.