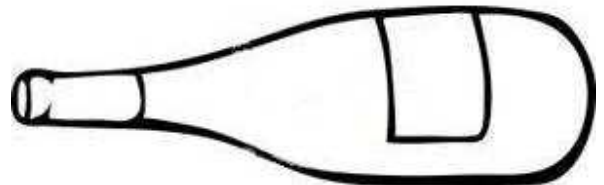


K A R A K T E R

WINES

Red wine by the bottle...

2009, Mapu Reserva, Cabernet Sauvignon, Chile*	\$ 21.00
<i>A fine structure and smooth tannins, aromas and flavours of raspberry and blackcurrant.</i>	
🍴 Chorizo and cheese, American Character, Beef Character	
2010, Trivento, pinot noir, Argentina*	\$ 21.00
<i>This wine is a tasty mixture of red fruits and violets. Young with a touch of smooth.</i>	
🍴 Tapenade, Cheese platter, chorizo and cheese	
2007, Trivento, Tempranillo, Argentina	\$ 21.00
<i>Forest fruits aromas, hints of coffee and tobacco. Good structure.</i>	
🍴 Tapas, Nacho's, Indonesian Character	
2009, Hob Nob, Merlot, France	\$ 29.00
<i>Trendy Languedoc wine, easy and smooth with a touch of honey, not too much tannins</i>	
🍴 Perfect on its own or with tapas or appetizers	
2009, Perrin Réserve, Cote du Rhône, France	\$ 29.00
<i>Blend of Grenache, Syrah and Mourvèdre. Flavors of blackcurrant, black cherry, spices and liquorice</i>	
🍴 Cheese platter, Beef Character	
2009, Louis Jadot, Pinot Noir, Bourgogne, France	\$ 39.00
<i>Harmonious and balanced, with a plump fruitiness and silky texture offset by round, gentle tannins</i>	
🍴 Beef Character, Cheese platter, Mediterranean Character	



Rose wine by the bottle...

2009, Henri Fabre Cuvée, Côtes de Provence, France	\$ 21.00
<i>The intense nose is dominated by red fruits. On the palate it is well balanced with a nice dry finish</i>	
2009, Château la Moutète Grande Réserve, Côtes de Provence, France	\$ 29.00
<i>Pale pink color, yellow fruit bouquet, peaches and sweet spices. Very fresh, well balanced</i>	
2010, Clos Beylesse, Côtes de Provence, France 'the blue bottle'	Small \$ 39.00
<i>Blend of Grenache, Syrah, Cinsault. Pale, dry, rich in flowery bouquet</i>	Magnum \$ 75.00
2009, Irrésistible Cru Classé, Domaine de la Croix, Côtes de Provence, France	Small \$ 44.00
<i>Blend of Cinsault, Syrah and Grenache. Citrus fruits with a soft and silky final, dominated by grapefruit</i>	Magnum \$ 85.00