

Date: March 03, 2026

To,

BSE Limited  
Phiroze Jeejeebhoy Towers,  
Dalai Street, Mumbai-400 011

BSE SCRIP SYMBOL: KATIPATANG; BSE SCRIP CODE: 531126

**Subject: Outcome of Board Meeting held on March 03, 2026**

Dear Sir/ Ma'am,

In accordance with Regulation 30 of SEBI (Listing Obligations and Disclosure Requirements) Regulations, 2015 ("SEBI Listing Regulations"), we would like to inform you that the Board of Directors of the Company at their meeting held today i.e., March 03, 2026 at the Corporate Office of the Company at 504, Savitri Cinema Complex, Greater Kailash-II, New Delhi-110 048, has inter-alia, considered and approved the following businesses:

**1. Acquisition of 100% stake in Agnetta International Private Limited through share swap arrangement**

The Board of Directors considered and approved the acquisition of 100% of the fully paid-up share capital of **Agnetta International Private Limited**, an Indian company engaged in the business of trading of premium quality imported wines and spirits, for an aggregate investment value of Rs. 3,50,00,000/-, by way of acquisition of shares from its existing shareholders. The consideration in lieu of the same will be discharged by way of issue of shares of the Company to the shareholders of Agnetta International Private Limited for a purchase consideration of upto Rs. 3,50,00,000/- ("Share Swap").

Consequently, the Board also approved Share Purchase Agreement to be entered by the Company and gave necessary authorizations.

The swap of shares will be subject to the shareholders of the Company. The disclosure for the same will be given as and when terms of issue of shares as per applicable SEBI Regulations will be approved.

Pursuant to the completion of acquisition as mentioned above, Agnetta International Private Limited will become a wholly owned subsidiary of the Company.

KATI PATANG LIFESTYLE LIMITED  
CIN: L72200DL1992PLC047931

**Regd. Off:** S-101, Panchsheel Park, New Delhi - 110017;  
Corp. Off: 504, Savitri Cinema Complex, Greater Kailash-II, New Delhi-110048  
Ph: +91 11 49045050, 42701491: Email: info@katipatang.com

**2. Acquisition of remaining 2% stake in Empyrean Spirits Private Limited through share swap arrangement**

Acquisition of 38,728 equity shares of ₹ 10/- each representing 2% of total shares ("Purchase Shares") of Empyrean Spirits Private Limited ("ESPL") for a total purchase consideration of Rs. 96,82,000/- ("Purchase Consideration") through swap of equity shares with the Company ("Swap of Shares Transaction"), making ESPL a wholly owned subsidiary of the Company by way of acquisition of its existing shareholders and consideration in lieu of the same will be discharged by way of issue of shares of the Company to the shareholders of Empyrean Spirits Private Limited for purchase consideration of upto Rs. 96,82,000/- ("Share Swap").

The swap of shares will be subject to the shareholders of the Company. The disclosure for the same will be given as and when terms of issue of shares as per applicable SEBI Regulations will be approved.

*Details as required under the Regulation 30 of SEBI Listing Regulations read with relevant circulars are for point 1. And 2. Above are attached as 'Annexure A' and 'Annexure B'.*

The meeting of the Board of Directors commenced at 04:00 p.m. (IST) and concluded at 07:30 p.m. (IST).

**Please take the above on records.**

**Thanking you**

**FOR KATI PATANG LIFESTYLE LIMITED**

**(SANJEEV K JHA)**  
**COMPANY SECRETARY**  
**FCS: 8690**

**Annexure A**

**Details Acquisition of Agnetta International Private Limited through share swap arrangement**

S. No.	Particulars	Details
i.	Name of the target entity, details in brief such as size, turnover etc.	Name: Agnetta International Pvt. Ltd. engaged in the business of trading of premium quality imported wines and spirits.  For FY 24-25: Networth: Rs. 2.68 Crore, Turnover: Rs. 6.04 Crore
ii.	Whether the acquisition would fall within related party transaction(s) and whether the promoter/ promoter group/ group companies have any interest in the entity being acquired? If yes, nature of interest and details thereof and whether the same is done at "arm's length"	The proposed acquisition does not fall within the purview of a related party transaction and the Promoter / Promoter Group / Group Companies are not interested in the entity being acquired.
iii.	Industry to which the entity being acquired belongs	<b>Trading of Premium Imported Wines and Liquors</b>
iv.	Objects and impact of acquisition (including but not limited to, disclosure of reasons for acquisition of target entity, if its business is outside the main line of business of the listed entity)	The acquisition is undertaken to strategically diversify into the premium imported wines and spirits segment, a high-growth lifestyle-oriented market, thereby expanding revenue streams and enhancing long-term shareholder value.
v.	Brief details of any governmental or regulatory approvals required for the acquisition	Not Applicable
vi.	Indicative time period for completion of the acquisition	Acquisition of 100% stake by way of share swap will take around 3-4 months from the date of signing of definitive agreements.
vii.	Consideration - whether cash consideration or share swap or any other form and details of the same;	Consideration other than Cash i.e., Swap of Shares of the Company with the Shares of Agnetta International Pvt. Ltd. held by its shareholders.
viii.	Cost of acquisition and/or the price at which the shares are acquired;	Aggregate Cost of Acquisition of upto Rs. 3,50,00,000/-

# KATI PATANG LIFESTYLE

ix.	Percentage of shareholding / control acquired and / or number of shares acquired;	It is proposed to acquire 100% share capital in Agnetta International Pvt. Ltd.
x.	Brief background about the entity acquired in terms of products/line of business acquired, date of incorporation, history of last 3 years' turnover, country in which the acquired entity has presence and any other significant information (in brief)	<p>Brief Background:            Agnetta International Pvt. Ltd., a company incorporated under the Companies Act, 1956 on 23-02-2012, having its registered office at E-10/2 DLF Phase- 1, Gurgaon, Haryana, India, 122002</p> <p>Products/line of business - Trading of premium imported Wines and liquor</p> <p>Turnover -            FY 24-25: Rs. 6.04 Crore            FY 23-24: Rs. 5.11 Crore            FY 22-23: Rs. 4.94 Crore</p>

## Annexure B

### Details of Acquisition of Empyrean Spirits Private Limited through share swap arrangement

S. No.	Particulars	Details
xi.	Name of the target entity, details in brief such as size, turnover etc.	Empyrean Spirits Private Limited, ("ESPL"), a Private limited company incorporated under the Companies Act, 2013 (CIN: U15549DL2017PTC313380) and having its registered office at B-18/2, Okhla Industrial Area Phase-II, South Delhi, Delhi - 110020. ESPL is known under the brand name of "Kati Patang" and is an Indian craft beer brand that brews traditional styles with a unique twist. The turnover of ESPL as on March 31, 2025, is Rs. 16.56 Crore.
xii.	Whether the acquisition would fall within related party transaction(s) and whether the promoter/ promoter group/ group companies have any interest in the entity being acquired? If yes, nature of interest and details thereof and whether the same is done at "arm's length"	The Acquisition will be done by way of Swap of Shares under Chapter V of SEBI ICDR Regulations, which is outside the purview of Related Party Transaction.
xiii.	Industry to which the entity being acquired belongs	Mainly into Breweries whether alcoholic or non alcoholic
xiv.	Objects and impact of acquisition (including but not limited to, disclosure of reasons for acquisition of target entity, if its business is outside the main line of business of the listed entity)	The Company, with a view to expand its business portfolio into beer manufacturing, intends to acquire the entire shareholding of ESPL, thereby making ESPL a wholly owned subsidiary of the Company
xv.	Brief details of any governmental or regulatory approvals required for the acquisition	Not Applicable
xvi.	Indicative time period for completion of the acquisition	Acquisition by way of share swap will take around 3-4 months from the board of directors approval
xvii.	Consideration - whether cash consideration or share swap or any other form and details of the same;	Consideration other than Cash i.e., Swap of Shares of the Company with the Shares of ESPL held by its shareholders.
xviii.	Cost of acquisition and/or the price at which the shares are acquired;	Cost of Acquisition: Rs. 96,82,000/-

KATI PATANG LIFESTYLE LIMITED  
CIN: L72200DL1992PLC047931

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# KATI PATANG LIFESTYLE

xix.	Percentage of shareholding / control acquired and / or number of shares acquired;	<b>The Company is already holding 98% in ESPL and it is proposed to acquire balance 2% share capital of ESPL</b>
xx.	Brief background about the entity acquired in terms of products/line of business acquired, date of incorporation, history of last 3 years' turnover, country in which the acquired entity has presence and any other significant information (in brief)	<p>Product/Line of Business: Emphyrean Spirits Private Limited is known under the brand name of "Kati Patang" and is an Indian craft beer brand that brews traditional styles with a unique twist. It has a versatile portfolio of drinks and tales of freedom.</p> <p>Country in which ESPL has presence: India &amp; UK</p> <p>Turnover - FY 24-25: Rs. 16.56 Crore FY 23-24: Rs. 5.63 Crore FY 22-23: Rs. 3.59 Crore</p>

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**AGNETTA  
INTERNATIONAL**

PRODUCT  
**PORTFOLIO**

**WINES**

VALDIVIESO - CHILE  
BODEGAS BORSAO - SPAIN  
GRAND ENCLOS DU CHATEAU DE CERONS - FRANCE  
SAINT-EMILION - FRANCE  
REMY FERBRAS - FRANCE  
MAISON CHANDESAIS - FRANCE  
JEAN-LOUIS MOTHE - FRANCE  
CASETTA - ITALY  
MOLETTA - ITALY  
STIVAL - ITALY  
CHIANTI - ITALY  
MILTON PARK - SOUTH AUSTRALIA

**RUM**

RON ABUELO RUM - PANAMA

**WHISKEY & GIN**

WEST CORK DISTILLERS - IRELAND

**TEQUILA**

DE LOS DORADOS - MEXICO

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# CONTENT

We bring you an eclectic collection of Wines, Beer, Tequila & Rum from Scotland that will set a new standard for luxury, taste and good dining. Our collection of select wines & spirits promises to make your customers come back for more every time.

VALDIVIESO  
CHILE

  
BORSAO  
BODEGAS

  
GRAND ENCLOS  
DU  
*Château de Cérans*

LES VINS DE  
SAINT-EMILION  


  
RÉMY FERBRAS

  
*Maison Chandesais*  
*Fondée en 1933*

DOMAINE  
JEAN-LOUIS MOTHE

  
CASETTA  
*Casa Vinicola*

  
MOLETTA

CHIANTI  
ETRUSCA

Ron  
ABUELO  
PANAMÁ

  
WEST CORK  
DISTILLERS

DE LOS  
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CHILE

# VALDIVIESO WINES

# VALDIVIESO

CHILE



## Caballo Loco Number Nineteen

**ORIGIN**  
Central Valley

**GRAPE VARIETY**  
Cabernet Sauvignon, Syrah, Carménère, Cabernet Franc, Grenache, Tannat, Carignan, Malbec, Merlot

ALCOHOL %  
14,6 % Vol

RESIDUAL SUGAR  
2,16 g/l

PH  
3,64

ACIDITY  
5,27 g/l

### Origin

Caballo is based on choosing the best vineyards in the central valley of Chile. Alto Jahuel, Buin area in the Maipo Valley. Located in the foothills of the Andes Mountains, this area has outstanding characteristics for the production of Cabernet Sauvignon and Cabernet Franc of a superior quality. The Apalta area offers one of the best expressions of the valley. This warm valley allows a long ripening cycle, perfect for the Carménère and Cabernet Sauvignon varieties to develop their full potential. "La Primavera" vineyard is located in a valley between mountains behind the coastal mountain range. Protected from the cool breeze of the Mataquito River, this valley gives distinctive characteristics to the Malbec and Merlot varieties.

### Winemaking

The bunches were handpicked and carefully selected. They are then gently de-stemmed by hand. Fermentation takes place in open tanks, where the pomace is handled manually in order to obtain a smooth and complete extraction. The temperature is kept between 28 and 30°C, and then the wine remains in a long maceration after fermentation for 21 days. The wine is aged for 18 months in French oak barrels (100%).

**Vinification Philosophy:** Based on the solera system, where 50% of the blend is from the previous edition and the other 50% comes from the best batches of new wine. At the end of the barrel ageing period, the new wine was blended with the wine from the previous edition. 50% of this new edition is bottled and the other 50% returns to barrels to continue ageing and wait for the new harvest.

### Tasting Notes

Complex nose, delicate notes of red and black fruit combined with spices, accompanied by subtle touches of mocka, finish the aromatic profile. Authentic notes from the evolution of previous editions are manifested. On the palate it is deep and elegant, perfectly rounded tannins, silky but with a striking structure. Its long finish in the mouth stands out.

### Storage Recommendations

Keep in a cool and dark place (up to 20°C).  
Do not expose to sudden changes in temperature.

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CHILE

VALDIVIESO WINES

VALDIVIESO  
CHILE



## Carménère Valley Selection, Rapel

ORIGIN	VINTAGE	GRAPE VARIETY
Rapel Valley	2020	Carménère 100%

ALCOHOL % 14 % Vol	RESIDUAL SUGAR 2,67 g/l	PH 3,67	T.A. 5,00 g/l
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### Farming

The vineyards of this Carmenera are located in the Rapel Valley, which is known as a valley with very good characteristics for red wines, its warm climate and benign autumn allows a good maturation of tannins.

### Winemaking

Cold maceration for 72 hours prior to fermentation. Fermentation takes place in stainless steel tanks. In total fermentation and post-fermentation maceration complete about 21 days. During fermentation and maceration, two daily pump over are made to achieve a good color extraction and enhancing fruit expression. Aged in French oak barrels for about 12 months, achieving a better structure of the wine and enhancing the entire aromatic part of it.

### Tasting Notes

Intense dark red color. Aroma of black fruits and cassis, in addition to a few touches of species. Soft and silky with ripe flavors.

### Storage Recommendations

Keep in a cool and dark place (up to 68° F). Do not expose to extreme temperature changes.

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CHILE

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CHILE



## Rose

**ORIGIN**  
D.O. Central Valley

**VINTAGE**  
2021

**GRAPE VARIETY**  
Malbec 100%

**ALCOHOL %**  
12% Vol

**RESIDUAL SUGAR**  
3,10 g/l

**PH**  
2.91

**ACIDITY**  
6,38 g/l

### Origin

Vineyards from the Maule area, a warm zone that allows the Malbec to reach optimum ripeness to achieve a good fruit expression.

### Winemaking

The grapes are macerated for 2 hours at low temperatures to obtain a slight pinkish color. Fermentation is carried out in stainless steel tanks for 14-21 days at controlled temperatures to obtain the best expression of the fruit.

### Tasting Notes

Light and vibrant. With notes of cassis and strawberry. Refreshing on the palate.

### Pairing

Fresh salads, seafood, oily and rock fish, or pasta with light sauces. Serve at 10°-12°C.

### Storage Recommendations

Keep in a cool, dark place (up to 20°C). Do not expose to sudden changes in temperature.

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CHILE

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CHILE



## Merlot

<b>ORIGIN</b> D.O. Central Valley	<b>VINTAGE</b> 2022	<b>GRAPE VARIETY</b> Merlot 100%
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ALCOHOL % 13,8% Vol	RESIDUAL SUGAR 3,37 g/l	PH 3,35	ACIDITY 5,62 g/l
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### Origin

Selected vineyards from the Rapel, Curicó and Maule Valleys. The long and warm summer and fall allow the grapes to reach optimal ripeness.

### Winemaking

Fermentation takes place in stainless steel tanks for 7-10 days. During fermentation, two daily pump-overs are carried out to achieve good color extraction. The temperature was controlled throughout the process to obtain the best expression of the fruit.

### Tasting Notes

Bright dark red with slight violet reflections. Smooth and elegant tannins silky that deliver good volume and structure. With notes of plum mature and dwell

### Pairing

Ideal to accompany red meat, lamb, poultry and pasta. Serve at 16°C.

### Storage Recommendations

Keep in a cool and dark place (up to 20°C). Do not expose to changes in sudden temperature.



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CHILE

# VALDIVIESO WINES

VALDIVIESO  
CHILE



## Cabernet Sauvignon

**ORIGIN**  
Central Valley

**VINTAGE**  
2020

**GRAPE VARIETY**  
Cabernet Sauvignon 100%

**ALCOHOL %**  
13,5% Vol

**RESIDUAL SUGAR**  
3,12 g/l

**PH**  
3,63

**ACIDITY**  
4,95 g/l



### Origin

Selected vineyards from the valleys of Rapel, Curicó y Maule. The long and warm summer allows the grapes to reach optimum maturity.

### Winemaking

Fermentation takes place in stainless steel tanks for 7 - 10 days. During fermentation, two pumpovers were made daily to achieve good color extraction. The temperature was controlled to obtain the best expression of the fruit.

### Tasting Notes

Excellent example of Chilean Cabernet Sauvignon. Attractive dark red color, pure expression of black berries and cassis. Soft and balanced taste.

### Pairing

Ideal to accompany red meats, lamb, poultry and pasta. Serve at 16 °C.

### Storage Recommendations

Keep in a cool dark place. Do not expose to sudden changes in temperature.

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CHILE

# VALDIVIESO WINES

VALDIVIESO  
CHILE



## Sauvignon Blanc

<b>ORIGIN</b> D.O. Central Valley	<b>VINTAGE</b> 2021	<b>GRAPE VARIETY</b> Sauvignon Blanc 100%
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ALCOHOL % 13% Vol	RESIDUAL SUGAR 1,72 g/l	PH 3,10	ACIDITY 6,02g/l
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### Origin

Vineyards from the foothills of Curicó and Maule. The freshness of this area allows the Sauvignon to ripen slowly, preserving its aromas while maintaining its acidity.

### Winemaking

Sauvignon is harvested between the last weeks of February and the first half of March. Harvesting is done mechanically at night to favor low temperatures. The grapes are processed immediately by pressing and clarifying as quickly as possible. Fermentation takes place in stainless steel tanks at controlled temperatures.

### Tasting Notes

Greenish yellow color, intense nose with tropical and citrus notes. The palate is vibrant and pure, characterized by a great verticality.

### Pairing

Fresh salads, seafood, grilled fish or pasta with light sauces. Serve at 10°-12°C.

### Storage Recommendations

Keep in a cool and dark place (up to 20°C). Do not expose to sudden temperature changes.



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CHILE

# VALDIVIESO WINES

VALDIVIESO  
CHILE



## Chardonnay

<b>ORIGIN</b> D.O. Central Valley	<b>VINTAGE</b> 2022	<b>GRAPE VARIETY</b> Chardonnay 100%
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ALCOHOL % 13% Vol	RESIDUAL SUGAR 1,32 g/l	PH 3,30	ACIDITY 5,57 g/l
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### Origin

Vineyards from the foothills of Curicó and Maule. The freshness of this area produces an aromatic and refreshing Chardonnay.

### Winemaking

This chardonnay is harvested in mid-March. The grapes are whole cluster pressed. The clean must begins to ferment in stainless steel tanks at low temperatures. Once fermentation is complete, the wine is kept in contact with its lees for 3 months.

### Tasting Notes

Refreshing and vibrant, aromas of ripe citrus, apples and peaches. Lively and creamy on the palate.

### Pairing

This wine goes very well with ceviche, seafood, white meats, grilled fish and pasta with soft sauces. Serve at 10°C-12°C.

### Storage Recommendations

Keep in a cool and dark place (up to 20°C). Do not expose to sudden changes of temperature.



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SPAIN

# BODEGAS BORSAO WINES



## Borsao Tres Picos The Limited Edition of Garnacha

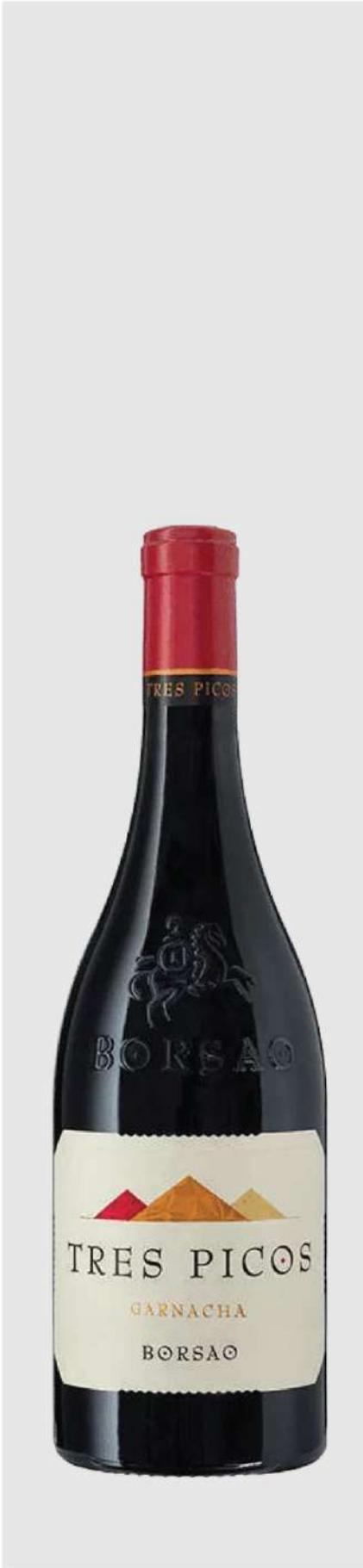
**Variety**  
Grenache.

**Characteristics of the vineyard**  
Mountain vineyards with an age of 35 to 60 years situated at an altitude of 600-700 meters, on stony, slimy soils with clay and limestone.

**Elaboration**  
Maceration during 20-25 days in total. Fermentation in stainless steel tanks at a controlled temperature of between 25°-30° C. The wine is submitted to an aging of 5 months in new bordelaise barrels of French oak.

**Tasting notes**  
Very intense cherry red colour with tones of purple. Presents in the nose a great concentration of aromas of ripe red fruit with floral nuances. In the mouth it is a well structured rich wine that evokes tastes of blackberry, plum and tones of leather and vanilla, with a soft and silky tannin.

**Drinking temperature**  
17° C.



### AWARDS

2019

VINESPAÑA — Jun 2021 —

GRENACHES du Monde — Jun 2021 —

Concours Mondial — Jun 2021 —

GUÍAPEÑÍN — Jun 2021 —

GUÍA 2022 — Nov 2021 — DE VINOS GOURMETS

JAMESSUCKLING.COM — Feb 2022 —

2018

GRENACHES du Monde — May 2020 —

GUÍAPEÑÍN — Jul 2020 —

GUÍA 2021 — Nov 2020 — DE VINOS GOURMETS

vinous — Feb 2021 —

JAMESSUCKLING.COM — Feb 2021 —

SAKURA — Mar 2021 —

2017

Jancis Robinson — Jan 2019 —

Wine España — Feb 2019 —

Guía de Vino Wine Up! — Feb 2019 —

Bacchus — Mar 2019 —

*Agnetta*

# BORSAO

## Clásico

### RED - WHITE



#### RED

##### *Variety:*

Grenache, Tempranillo,  
Cabernet Sauvignon.

##### *Characteristics of the vineyard:*

Vineyard with an age of 10 to 15 years on  
mostly chalky soils.

##### *Elaboration:*

Fermentation in inox tanks at temperature  
control of between 22° C and 25° C to  
preserve all the aromas from the Garnacha.  
Each variety is vinified separately and  
blended before bottling.

##### *Tasting notes:*

This wine with a strong red ruby dress  
with dark purple reflects, differs itself by  
an intense bouquet of ripe fruit on a basis  
of floral notes. Its large and balanced  
mouth of red ripe fruit and spices, offers  
us a velvet wine with elegant tannins and  
a perfect mixture finishing with a complex  
and persistent ending.

##### *Drinking temperature:*

16° C.



BORSAO  
BODEGAS



SPAIN

# BODEGAS BORSAO WINES



## Borsao Zarihs

A Great Expression of Syrah

### Variety

Syrah

### Measure

0.75 l.

### Characteristics of the vineyard

The first Syrah has been planted in 2002 in the foothills of the Moncayo. The vines were meticulously planted to take advantage of the soil, sun and the uniqueness of the Cierzo (a brisk wind that blows down from the northwest over 200+ days of the year), which freshens the grapes from bloom to peak maturity. The vineyard's altitude is from 350 to 600 meters above sea level, in limestone soil, giving the Syrah a pleasant acidity.

### Elaboration

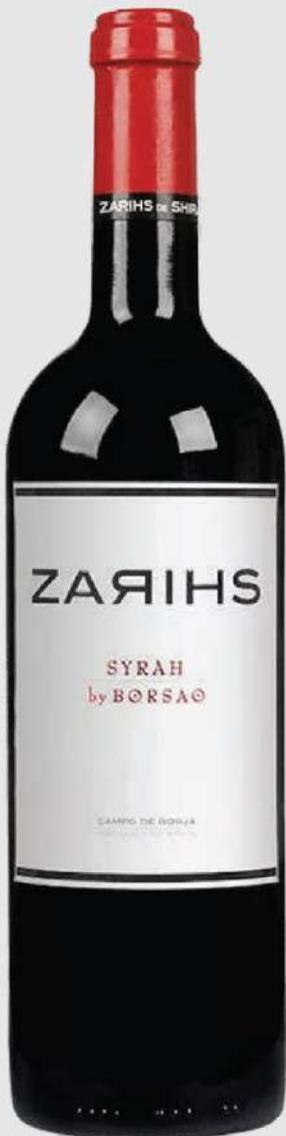
The maceration is between 4-5 days and the total fermentation takes 15-20 days in stainless steel tanks at a controlled temperature of 22° to 26 °. At that time is aged in new American oak barrels for 12 months, and other in stainless steel tank.

### Tasting notes

- Appearance: opaque red-black. Crimson-purple rim.
- Aroma: powerful impression of blackberries, with a hint of wood smoke and sweet vanilla.
- The nose begins to open up and develops notes of dark chocolate.
- Palate: the initial impact is very full bodied, with a plush, soft structure.
- Flavours of dark berries dominate; wild blackberries and dried plums, with notes of espresso coffee.

### Drinking temperature

16°C.



### AWARDS

2017

JAMES SUCKLING.COM **91**  
— Feb 2022 —

vinous **91**  
— Feb 2022 —

GUÍAPEÑÍN **91**  
— Sep 2021 —

Syrah du Monde **91**  
May 2021

d'finks business **91**  
— Oct 2021 —

Concours Mondial **91**  
— Jun 2021 —

GUÍA 2022 DE VINOS GOURMETS **91**  
— Nov 2021 —

2016

JAMES SUCKLING.COM **91**  
— Feb 2022 —

vinous **91**  
— Feb 2022 —

GUÍAPEÑÍN **91**  
— Sep 2021 —

Syrah du Monde **91**  
May 2021

d'finks business **91**  
— Oct 2021 —

Concours Mondial **91**  
— Jun 2021 —

GUÍA 2022 DE VINOS GOURMETS **91**  
— Nov 2021 —



SPAIN

# BODEGAS BORSAO WINES



## Borsao Tinto Clásico

### Variety

Grenache, Tempranillo, Cabernet Sauvignon.

### Mesure

0,75 l.

### Characteristics of the vineyard

Harvest is the first two weeks in October.

### Elaboration

Temperature controlled fermentation at between 22°C and 25°C in stainless steel tanks with a 15 day maceration period.

### Tasting Notes

This wine has a very clear appearance with an intense cherry red colour with touches of violet. On the nose a deep aroma of ripe berries with floral tones comes through. On the palate it is a full bodied wine with pleasant tannin in perfect harmony with its acidity giving a wine that is rich shades of red berries with spicy undertones that are typical of a quality Garnacha.

**Drinking temperature:** 16°C to 18°C.



### AWARDS



2020



2019



2018



2017



2015



2016

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SPAIN

# BODEGAS BORSAO WINES



## Borsao Blanco Clásico

A Great White Wine

### Variety

Macabeo, Muscat.

### Mesure

0,75 l.

### Characteristics of the vineyard

Vineyard with an age of 10 to 15 years on mostly chalky soils.

### Elaboration

Fermentation in inox tanks at controlled temperatures between 14°C and 16°C. Finishing and filtering.

### Tasting Notes

Young white wine with a light straw colour, elegant aromas of citric, peach and peach and pear fruit. Great with classic Spanish seafood like paella, also pasta, pizza rice or other fish courses

**Drinking temperature:** 8°C.



## AWARDS



2020



2019



2017



2018



2016



2015



2016



Agnetta



FRANCE

## GRAND ENCLOS DU CHATEAU DE CERONS



GRAND ENCLOS  
DU  
*Château de Cérons*



### Château Lamouroux - AOC Red Graves Rouge

**Appellation:** A.O.C Red Graves

**Vintage:** 2014

**Grape varieties:** 60% Merlot - 40% Cabernet Sauvignon

**Vineyard surface:** 12 ha of red grape varieties of which 4,1 ha for this wine

**Age of the vines:** 8 to 40 years

**Soil:** Flinty stones over gravely subsoil with limestone strata

**Yield:** 42 hl/ha

**Cenologists:** Bertrand Leon / Xavier Dauba

**Vineyard management:** Reasoned protection of the vineyard - regular ploughing on the majority of the parcels - Double Guyot pruning - Manual thinning out of the leaves - Reasoned green harvest - Manual picking in small crates.

**Vinification:** Sorting of the harvest at the cellar - Total destemming - Alcoholic fermentation in coneshaped stainless steel vats- Automatic temperature control. Long vatting (4 to 5 weeks).

**Ageing:** Aged in barrels for 12 months (2-3 years barrels)

**Color:** nice dark red robe

**Nose:** fruity dark berries nose , scents of eyelet and violet , mixed to light toasted notes

**Mouth:** Live fresh mouth with round attack. Balanced palate ,fresh and finely tannic with fruity tannins in a rather long finale.

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FRANCE

## GRAND ENCLOS DU CHATEAU DE CERONS



GRAND ENCLOS  
DU  
Château de Cérons



### Chateau Lamouroux - White Graves

**Appellation:** A.O.C White Graves

**Vintage:** 2019

**Grape varieties:** 50 % Sauvignon - 50% Semillon

**Vineyard surface:** 12 ha of white grape varieties out of which less than 2,0 ha for this wine

**Age of the vines:** 5 to 30 years

**Soil:** Flinty stones over gravely subsoil

**Yield:** 49 hl/ha

**Cenologists:** Bertrand Leon / Xavier Dauba

**Vineyard management:** Regular ploughing. Manual thinning out of the leaves. Green harvest on Semillon. Manual picking in small baskets.

**Vinification:** Sorting of the harvest at the cellar. Total destemming. Pellicular maceration on the Sauvignons before pneumatic pressing. Cold "debourbage" stay. Alcoholic fermentation in stainless steel vats. Automatic temperature control.

**Ageing:** 4 months with lees stirring in stainless vats.

**Colour:** Very pale yellow with green reflects, bright.

**Nose:** highly refined , at same time floral and fruity, delightful flavours of citrus and lemon , typical of ripe Sauvignon, and light notes of grapefruit and white fruits. A lot of refinement, freshness and elegance. Very pure and sincere.

**Mouth:** great balance between volume and acidity, another superb vintage and very attractive and "gourmand" wine.

Excellent persistency, very greedy finale with flowers and fruit. Semillon, equally quite aromatic within the replanted vines, confers in addition a voluptuous texture. A "second wine" of high class and sure gastronomic value.



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FRANCE

## GRAND ENCLOS DU CHATEAU DE CERONS



GRAND ENCLOS  
DU  
*Château de Cérons*

### Chateau Lamouroux Rosé

**Appellation:** AOC Bordeaux Rosé

**Vintage:** 2017

**Grape varieties:** 65 % Cabernet Sauvignon – 35 % Merlot

**Vineyard surface:** 16.5 hectares of red grape varieties including 2ha for this wine

**Age of the vines:** 10 to 20 years

**Soil:** Siliceous gravel on gravelly subsoil with presence of limestone bands.

**Yield:** 25 hl/ha

**Cenologists:** Bertrand Léon / Xavier Dauba

**Vineyard management:** Reasoned protection of the vineyard - Tillage on most plots - Guyot pruning double - Manual leaf stripping - Thinning reasoned, manual harvest in small crates.

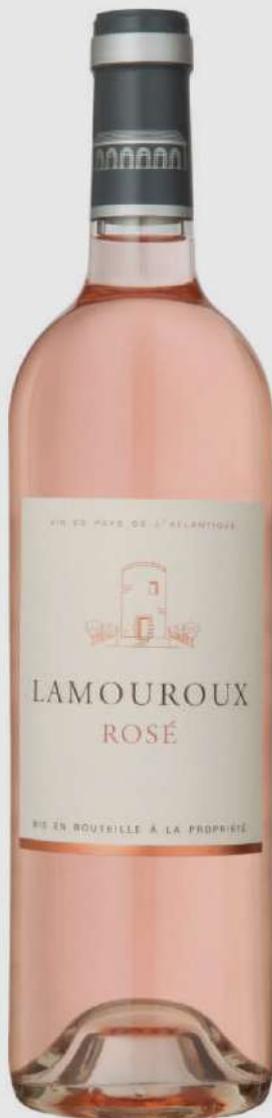
**Vinification:** Sorting of the harvest in the cellar - Total de-stemming - Alcoholic fermentation in stainless steel vats of the grapes and juices mainly from first direct pressing pressure. Partial bleedings on a few sea lots. Thermoregulation automatic

**Ageing:** Aging in stainless steel vats

**Colour:** beautiful very clear and luminous pink dress.

**Nose:** fragrant with marked notes of gooseberry and raspberry. We guess the freshness of a complicated vintage for red grapes

**Palate:** Seductive freshness on the palate, pleasantly fruity with a nice tonicity but in keeping a nice balance and a good persistence with light spicy notes on the finish. Total beautiful finesse and elegance. The prototype of the pleasure rosé wine, ideal for the aperitif on the patio and the consumption of dishes seasonal ...such as salads, fish and meat grilled, BBQ....



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## Royal Saint-Emilion AC

Created in 1933 by the very first members of the Union de Producteurs de Saint-Emilion, Royal Saint-Emilion pays homage to the long history and tradition of our Appellation. The wine is a selection of specifically chosen plots of vines. It is representative of the quality and the image expected for the Appellation.

### Grape Varieties

Soils Old sands and gravels

### Production

43 000 bottles/year

### Varieties

80% Merlot, 20% Cabernet Franc

### Winemaking

- Harvested by plots and grape varieties selections
- Filling-in stainless steel or concrete vats with temperature control
- Pre-fermenting maceration
- From 20 to 30 days maceration
- Malolactic fermentation in vats
- Aged in vats from 12 to 14 months

### Tasting notes

Nice cherry red color; pleasant nose with Merlot typicity and aromas of strawberry, raspberry and spices; freshness and roundness in the mouth, suppleness and finesse. A delicious, fruity and easy-going wine for pleasure.

### Serving advice

Enjoy on its own or with easy going food, roasted chicken, veal chop or cheese; even better as an aperitif.



### AWARDS



#### BRONZE MEDAL

2020 Challenge International du Vin - Bourg



#### SILVER MEDAL

2020 Concours Vins d'Aquitaine - Bordeaux



#### SILVER MEDAL

2020 Concours Mondial - Bruxelles



FRANCE

## REMY FERBRAS WINES



RÉMY FERBRAS

### AOP Chateauneuf-Du-Pape Red

#### Region

Southern Rhone Valley - France

#### Terroir

Famous vineyard dominated by its papal ruin, this cru constitutes an exceptional terroir. It is a rising vineyard that teems with creativity.

The soils are mainly sandy and limestone, covered with rolled pebbles.

#### Grapes varieties

Grenache - Syrah - Mourvèdre

#### Harvest & vinification

Manual harvest following by a strict sorting of the grapes. Traditional vinifications are handled separately for each grape variety.

Alcoholic fermentation maintained at around 26-28°C with two or three weeks maceration.

The wine is partly age on oak barrels from two to three wines, up to 18 months.

#### Tasting

A bright ruby colour.

A complex nose of red fruits carried by spices aromas.

Palate is round and full-bodied, tannin structure is silky, with a crispy fruit finish.

#### Wine & food matching

Perfect with a deer meat with lingonberry sauce.

Serve at 15-16°C.

Enjoy between 5 and 10 years.





FRANCE

## REMY FERBRAS WINES



RÉMY FERBRAS

### AOP Chateauneuf-Du-Pape White

#### Region

Southern Rhone Valley – France

#### Terroir

Famous vineyard dominated by its papal ruin, this cru constitutes an exceptional terroir. It is a rising vineyard that teems with creativity. The soils are mainly sandy and limestone, covered with rolled pebbles.

#### Grapes varieties

Grenache blanc – Bourboulenc – Clairette

#### Harvest & vinification

Manual harvest followed by a strict sorting of the grapes to keep but the perfectly healthy. Direct pressing is used for the Grenache and Clairette and the Bourboulenc go through a cold pellicular maceration. Temperature controlled alcoholic fermentation occurs after settling of the juices. The wine is partly aged on fine lees in casks.

#### Tasting

A clear and brilliant light gold.

The nose is complex and expressive with notes of fresh fruits (pears) and flowers (acacia and lie tree).

The mouth is opulent and silky. This balanced and elegant wine offers a persistent finish.

#### Wine & food matching

Perfect match for a creamy scallops' risotto.

Serve at 15–16°C.

Best enjoyed between 5 to 10 years of age.





FRANCE

## MAISON CHANDESAIS WINES



*Maison Chandesaïs*  
Fondée en 1933



### Pouilly Fuisse

#### Vinification

Manual harvest. Traditional vinification.

#### Ageing

In vats on fine lees that bring out the fruity characteristics of the Chardonnay grape. Bottling happens 8 to 10 months after the harvest.

#### Tasting

##### Colour

Pale yellow with green glints which, over time, evolves to a straw hue.

##### Nose

Acacia flower mingles with fruity or pineapple aromas followed by a harmonious succession of lemon and white peach.

##### Palate

At the beginning the wine displays a very stimulating touch of acidity, after that it becomes a lip smacking wine with a mineral touch. Citrus and tropical fruit allow a little hazelnut to peep through.

#### Wine Food Pairing

The wine may be served with shellfish, fish, frogs' legs, quenelles (light dumplings), white meat, poached poultry and calf sweetbread.

Serve at 12-14°C.



FRANCE

## JEAN-LOUIS MOTHE WINES

DOMAINE  
JEAN-LOUIS MOTHE

### Chablis

Fontenay-près-Chablis, Burgundy, France

#### Grape Variety

100% Chardonnay

#### Vinification

This wine is sourced from southeast facing vineyards surrounding the town Fontenay-près-Chablis, on the eastern side of the Serein River. The soil here is classic Chablis: gray marl with streaks of limestone that is rich in *Exogyra Virgula* fossils, a small oyster from the Kimmeridgian geological age. This unique subsoil gives the wines their characteristic purity, sophistication and minerality. Grapes are hand harvested from vines that are 45 years old. Vinification with ambient yeast is simple and traditional. The wine is fermented in stainless steel tanks at 66° F for two weeks, followed by 13 months of aging before bottling and release.

#### Domaine

This Domaine has been in the Mothe family since 1887. Starting in 1957, Jean-Louis' father, Guy Mothe, started to specialize in vinifying Chablis. The Domaine began bottling and selling their wines under their own name the 1980s. Today, Guy's three sons, Jean-Louis, Thierry and Vincent tend 142 acres covering the Chablis, Petite Chablis, 1er and Grand Cru appellations. The Mothe family works rigorously in their vineyards to ensure that all the grapes entering the cellars are perfectly ripe and in prime condition.

Sustainable agriculture ("culture raisonnée") is practiced, and chemical products are only used as a very last resort. Vinification is undertaken in the traditional Burgundy fashion and only the Grand Cru wines spend time in oak barrels.

#### Tasting Note

Green apple, mineral, and flint aromas with a slight grapefruit note. Full bodied with ripe fruit, steely minerality and crisp acidity. An elegant, refreshing wine.





ITALY

CASETTA WINES



## Borolo D.O.C.G.

Barolo... a name that recalls many things:

A great area with eleven hillside towns that constitute the birthplace of Barolo and a wine that comes from far back in the past. Produced before 1600s and appreciated by the Royal Family of Savoy House, it is notoriously defined as "the king of wines, the wine of kings", Barolo is today among the best expression of Italian enology, a robust and complex wine, majestic expression of Nebbiolo grape

### Grape varieties

Nebbiolo 100%

**Vineyard location:** medium-high hillside (300-400 m asl with south-est exposure. Miocene-Helvetian soil origin with limestone and marl composition

### Vinification

The grapes harvest is made by hand in the first/second ten days of October. The fermentation is traditional, carried out for an average of 10-15 days in stainless steel vats at controlled temperature with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances.

### Ageing

At least three years in large Slavonian oak barrel followed by six months in the bottle.

### Tasting Notes

Brilliant ruby red colour with garnet highlights. Full and intense bouquet, with withered flowers and dark red fruit overtones. On the palate is dry, but velvety, full and harmonious, very persistent Wine with structure capable of withstanding well over the years.

### Food pairing

Perfect pairing with red meat, braised beef, roast and matured cheese It is ideal friend for after dinner.

**Serving temperature:** 18°-20° C

### AWARDS

- 2013      **DECANTER VVWA 2018 SILVER 90 POINTS**
- 2011      **90 points Veronelli**
- 2011 / 2012 **DECANTER VVWA 2015/2016 BRONZE**
- 2012      **\*\*\*\*4 STARS VINI BUONI D ITALIA 2018**



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ITALY

**CASETTA WINES**



## Barbaresco D.O.C.G.

The Barbaresco wine is 'unique', very special, unforgettable, which found the attribute to be a wine with special characters, from its area of production with rightly fertile soil and from the wise people capable of creating wonders.

### Grape varieties

Nebbiolo 100%

**Vineyard location:** medium-high hillside (300-400 m asl with various exposures: south, south-est. Miocene-Helvetian soil origin with limestone and marl composition

### Vinification

- The grapes harvest is made by hand in the first/second ten days of October.
- The fermentation is traditional, carried out for an average of 10-15 days at controlled temperature with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

### Ageing

At least two years in large Slavonian oak barrel followed by no less than six months in the bottle.

### Tasting Notes

Brilliant ruby red colour with garnet highlights

Full and intense bouquet, with violet and black berries hints.

Well-bodied wine with full flavour in the mouth. Intense fruit and soft tannins. Wine with structure capable of withstanding the test of time

### Food pairing

Perfect with main courses especially based on red meat, roast lamb, medium or mature cheese. Perfect after dinner wines.

**Serving temperature:** 18°-20° C

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### AWARDS

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- |             |  |
|-------------|--|
| <b>2006</b> | <b>DECANTER WWA 2017 SILVER 91 points</b>    |
| <b>2007</b> | <b>DOUJA D'OR ASTI</b>                       |
| <b>2008</b> | <b>DECANTER ASIA WINE AWARDS 2015 SILVER</b> |



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ITALY

**CASETTA WINES**



## Barbera D Alba D.O.C.G.

Barbera is the signature grape of Piedmontese wine-maker, a grape variety that has given great satisfaction to vine-grower over the time. A long period of history: from the tavern where our grandparents came to play cards and drink Barbera more rustic, or when it was served during lunch with friends and more fashionable as an aperitif to the present day

### Grape varieties

BARBERA 100%

**Vineyard location:** medium hillside (200-300 m asl) with south-est exposure. Soil with a high content of compact clayey-marl mixed with calcareous marls

### Vinification

- The grapes harvest is made by hand in the second part of September
- The grapes are de-stemmed and soft crushed.
- The fermentation takes place in stainless steel tanks around 8-10 days with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances.

### Ageing

The wine stays for a short period in stainless steel tanks before the bottling.

### Tasting Notes

Deep red, with purple reflections  
Intense bouquet with fruity notes.  
Full persistent taste. Elegant wine with a pleasant fruity aftertaste

### Food pairing

It is perfect for every day meals specially with salami, pasta, risotto, meat dishes, cheese.

**Serving temperature:** 18°-20° C



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### AWARDS

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**2007**      **DECANTER**  
**2015**      **DECANTER ASIA 2017 SILVER 92 Points**

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ITALY

**CASETTA WINES**



## Gavi D.O.C.G.

The Gavi wine is describe by experts as being a gem among wine from Piemonte. Its land of origin is in a little area against the Ligurian Appennines

### **Grape varieties**

Cortese 100%

**Vineyard location:** Medium-high hillside (200-300m asl).

Sandy soil with a high content of arenaceous marl.

### **Vinification**

The grapes are carefully picked up by hand in the first/second week of September. The grapes undergo soft pressing and the must is separated by the skins. The fermentation is carried out in stainless steel vats at low temperature 18°C, prior to refrigeration and static racking of the must.

### **Ageing**

In steel tank for 2-3 months, cold stabilization before bottling.

### **Tasting Notes**

Straw-yellow colour with greenish highlights.  
Elegant bouquet that remind flowers and fresh fruit, lemon.  
Its taste is young, dry, fresh and well balanced.

### **Food pairing**

Excellent as an aperitif, it is perfect with starters, fish and shellfish dishes, white meat, pasta, risotto and pizza.

**Serving temperature:** 10° C





ITALY

**MOLETTO WINES**



## Prosecco Doc Treviso Brut "Gold Edition"

Fine perlage, delicate but typical aroma, perfectly dry on the taste. A Prosecco brut, challenging and impressive especially when paired with shellfish and sashimi.

### Appellation

Doc Treviso

### Vintage

2019

### Sizes available

750 ml

### Vineyard

Growing Region: Motta di Livenza - Treviso Province - Veneto Region

Altitude: 9 m A.M.S.L.

Soil: Motta di Livenza Vineyard Soil - flood plain origins of natural clay and limestone.

Exposure: east/west

Trellis System: sylvoz

Plant Density: 3.000 plants per hectare

Age of vines: 38/21/13 years

### Vinification

The fermentation in stainless steel vats, using selected yeasts at controlled temperature, was followed by the sparkling process in pressurized tanks using the pas dosé 'Charmat method'.

### Tasting notes

**Colour:** bright straw-colored.

**Bouquet:** fruity bouquet of delicate yellow apple and pear, leads to the varietal aromatic traits.

**Taste:** gentle to the taste, with crisp fruity hints accompanied by pleasant acidulous notes and light foaming bubbles. Bright palate, dry, elegant with very fine and lively perlage.

### Gradazione alcolica

11 % by vol.

### Serving temperature

4°C/40°F

### Serving suggestions

To be enjoyed as an aperitif, with shellfish and fish meal.



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ITALY

**MOLETTO WINES**



## **Prosecco Doc Rosé Treviso Millesimato** Extra Dry

New! Here is Prosecco Doc Rosè Millesimato Extra Dry. A versatile rosé sparkling wine to be enjoyed both as an aperitif and throughout the meal. To be paired with all the best of the Italian culinary tradition but its is certainly an attitude of being international.

### **Appellation**

Prosecco Doc Rosé

### **Vintage**

2020

### **Sizes available**

750 ml

### **Vineyard**

85% Glera - 15% Pinot Nero

### **Vinification**

The fermentation in stainless steel vats, using selected yeasts at controlled temperature, was followed by the sparkling process in pressurized tanks using the 'Charmat method'.

### **Tasting notes**

**Colour:** Soft, bright pink nuance.

**Bouquet:** On the nose the floral notes of Glera grape and the fruity red fruits of Pinot Noir grapes stand out. Delicate and fragrant.

**Taste:** Upon tasting the refined floral and fruity scents are again appreciated. There is a very sweet tannin that balances the softness of its being extra dry, inviting to immediate pleasant re-tasting. Freshness and persistence stand out. Subtle and persistent perlage.

### **Gradazione alcolica**

11 % by vol.

### **Serving temperature**

6-8°C / 42-46°F

### **Serving suggestions**

A versatile rosé sparkling wine to be enjoyed both as an aperitif and throughout the meal.



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ITALY

**MOLETTO WINES**



## **Prosecco DOC Treviso**

Extra Dry

Its unique qualities are clearly perceptible. Fruity, smooth in a fresh body slightly acidulous, mirror of the vintage 2014. An adaptable and very pleasing 'spumante'. An excellent aperitif. It is a sparkling wine perfect for any occasion.

### **Appellation**

Prosecco DOC Treviso - VSAQ

### **Grape Variety**

Glera

### **Vinification**

The fermentation in stainless steel vats, using selected yeasts at controlled temperature, was followed by the sparkling process in pressurized tanks using the 'Charmat method'.

### **Tasting Notes**

**Colour:** pale straw yellow.

**Bouquet:** its unique qualities are clearly perceptible; sharp, refined, aromatic, with a scent of ripe fruit.

**Taste:** fresh, fruity, elegant: harmonious body accompanied by velvety bubbles.

### **Alcohol Content**

11% by vol.

### **Serving Temperature**

4°C/40°F

### **Serving Suggestions**

An excellent aperitif. It is a sparkling wine perfect for any occasion. Especially suited to any type of fish dish.

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ITALY

## CHIANTI WINES

# CHIANTI

ETRUSCA



### Etrusca Chianti D.O.C.G.

**Grape Varieties**

Sangiovese and others.

**Production area**

Tuscany

**Alcohol**

12,50% vol

**Harvest**

September/ October

**Vinification**

Fermentation on skins for 8 days in steel tanks at controlled temperature (25°) practicing with care, replacements and delestage.

**Ageing**

Aged in steel and in bottle.

**Average annual production**

250.000 bt

**Color**

Intense ruby red

**Bouquet**

Spices, vanilla

**Gusto**

Elegant, round with a spicy finish. 12,50% vol



PANAMA

# RON ABUELO RUM

Ron  
**ABUELO**  
PANAMÁ



## Two Oaks Rum

Abuelo Two Oaks is a sublimely smooth 12 year old rum double-matured in two distinctive oak barrels. First, it is matured in selected oak bourbon casks, then it is finished in extra-charred virgin American oak.

**Tasting Notes**

Alcoholic Content:  
40% Alc/Vol.

**Classification:**

Selección Especial

**Color:**

Dark mahogany

**Aroma:**

Light smoke with an intense oakiness. Followed by elegant notes of vanilla and coffee with hints of toasted almond.

**Taste:**

Intense, woody notes with a unique smoky sweetness. Spices, caramel and roasted coffee beans with light hints of cola nuts.

**Texture:**

Robust and structured roundness. Velvety texture and long finish.

**AWARDS**





PANAMA

# RON ABUELO RUM

Ron  
**ABUELO**  
PANAMÁ

## Anejo Rum

Blend of selected aged rums, married to perfection by our Master Blender. Slowly distilled and patiently matured in small oak barrels, it is distinguished by its mellow, rich, and smooth flavor.

### Tasting Notes

Alcoholic Content:  
37.5%/40% Alc/Vol. Toasted, butterscotch notes

### Classification:

Reserva especial Very light woody taste

### Color:

Light pale amber Light

### Aroma:

Toasted, butterscotch notes

### Flavor:

Very light woody taste

### Texture:

Light



## AWARDS



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IRELAND

## WEST CORK IRISH WHISKEY



### West Cork Bourbon Cask

West Cork Bourbon Cask Matured Irish Whiskey is a delicate blend of grain (75%) and malt (25%) Irish whiskey matured in first fill bourbon casks. It is a smooth and balanced whiskey, and the taste is one of malt, lingering sweetness, citrus, apple and nutmeg. It is bottled at 40%.

**Aroma**

Malt, lingering sweetness, citrus, apple and nutmeg.

**Taste**

Malt, slight citrus, cracked pepper.

**Size:**

700 ml & 50ml

**Vol:** 40%





IRELAND

# WEST CORK IRISH WHISKEY



## West Cork Black Cask

A fine blend of grain (66%) and malt (34%) whiskey aged in first fill bourbon casks for three years, and polish matured for a further year in heavily charred bourbon casks. The result is a beautifully balanced whiskey with a vanilla and lingering sweetness.

### Aroma

Malt, lingering sweetness, vanilla and slight smokiness.

### Taste

Malt, vanilla and sweetness.

### Size:

750 ml

### Vol: 40%



### AWARDS



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IRELAND

## WEST CORK IRISH WHISKEY



### Maritime Virgin Oak Cask

This unique Irish Whiskey is presented in a bespoke Maritime shaped bottle, inspired by the fishermen founders of West Cork Distillery, Ger and Denis McCarthy.

**Aroma**

Hay, oak chips, sawdust and vanilla on the nose.

**Taste**

Very light with slight fruit, but the main flavour at the end being black pepper

**Size:**

750 ml

**Vol:** 46%





IRELAND

**WEST CORK GIN**



## Garnish Island Gin

Garnish Island Gin is handcrafted by one of Ireland's few female distillers, Deirdre Bohane. 16 carefully chosen botanicals are cold infused overnight to release their essential oils and then slowly distilled in small batches in our pot still. This full-bodied and intensely aromatic gin perfectly captures the unique, exotic character of Garnish Island.

**Aroma**

Bright floral aromas of iris, rose and hibiscus marry beautifully with hints of rosemary and thyme.

**Taste**

Soft, lingering glow on the finish with herbaceous and citrus notes and just a hint of spice.

**Our Botanicals**

Rose Petals, Hibiscus Flower, Rosemary & Thyme, Strawberry, Liquorice, Coriander, Angelica, Bitter Orange, Lavender, Juniper Berry, Cardamom, Cocoa Nibs

**Size:**

700 ml & 50ml

**Vol:** 46%





IRELAND

**WEST CORK GIN**



## Garnish Island Pink Gin

Irish spirits group West Cork Distillers has launched Irish Pink Gin under its Garnish Island gin brand. Housed in a bespoke hexagonal bottle, the spirit includes botanicals sourced from the Italian gardens of West Cork's Garnish Island.

**Size:**  
700 ml

**Vol:** 48%





MEXICO

DE LOS DORADOS TEQUILA

DE LOS  
DORADOS®

## Tequila DE LOS DORADOS Gold

Its name evokes the Dorados of Pancho Villa, the dreaded escort the "Centaur of the North" led, Pancho Villa personally selected every member of this escort and that was a privilege to belong as a "Dorado, has been well received and is currently exported to over 17 countries

### Tasting Notes

Alcoholic Content:  
40% Alc/Vol.

### Color:

Clear Silver

### Sizes available

700ml, 750ml, 1L

### Nose:

Citric Herbal

### Aroma:

Strong

### Taste:

Weber Herbal



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MEXICO

## DE LOS DORADOS TEQUILA

DE LOS  
DORADOS®

### Tequila DE LOS DORADOS Silver

Its name evokes the Dorados of Pancho Villa, the dreaded escort the "Centaur of the North" led, Pancho Villa personally selected every member of this escort and that was a privilege to belong as a "Dorado, has been well received and is currently exported to over 17 countries

**Tasting Notes**

Alcoholic Content:  
40% Alc/Vol.

**Color:**

Light Gold

**Sizes available**

700ml, 750ml, 1L

**Nose:**

Herbal Citric Sweet

**Aroma:**

Strong

**Taste:**

Weber Sweet



VALDIVIESO  
CHILE

  
BORSÃO  
BODEGAS

  
GRAND ENCLOS  
DU  
*Château de Cérons*



  
RÉMY FERBRAS

  
*Maison Chandesaïs*  
*Fondée en 1933*

DOMAINE  
JEAN-LOUIS MOTHE

  
CASETTA®  
*Casa Vinicola*



CHIANTI  
ETRUSCA

*Ron*  
ABUELO  
PANAMÁ



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