



## TASTING NOTES

**EYESIGHT:** intensified with bluish shades.

**NOSE:** ripe blackberry, Cassis aroma. Acidulated note.

**MOUTH:** wild ripe blackberry in perfect balance with sweetness.

## PAIRING

### INTENSO, SILVESTRE, ACIDULADO.

Harmonizes with smoked meats, aromatic cheeses with creamy texture, and with the company of crispy greens with a subtle bitter flavor.

## CASSIS TO THE BODY

The Cassis leaves once boiled as an infusion are ideal to clean wounds and to alleviate mild skin rashes. And if applied to skin burns after they've been cooled off with cold water, can reduce pain and prevent blisters. Its fruit may help fighting high levels of uric acid, lowering high blood pressure and strengthening those who are anemic due to high iron content.

## CASSIS TO THE SOUL

In some aborigine cultures, the Cassis or Black Currant is a symbol of good health and long life. Also, it is believed that those who own a Cassis shrub may reach a higher contemplative and creative capacity as well as having happier dreams, a gentler character and a better capacity and understanding for others. It helps overcoming unfounded fears.



### NUTRITIONAL DATA

Per portion % VDR\* / Portion size:  
1 Spoon (12 g)

<b>Calories</b>	<b>8,15 kcal = 34,20 kJ</b>
Saturated Fat	0,0g
Trans Fat	0,0g
Total Fat	0,0g
<b>Carbohydrates</b>	<b>1,35 g</b>
<b>Proteins</b>	<b>0,0g</b>
<b>Fiber</b>	<b>0,0g</b>
<b>Sodium</b>	<b>0,0mg</b>

\* VDR: Reference Daily Values

### PRESENTATION

**Individual:** glass square bottle in 250 ml.

**Cases:** 12 glass bottles.

**Gastronomic:** table vaporizers.

**FIND THEM AT:** Cassis Restaurant, Bariloche.  
Main Delikatessen stores in Patagonia  
and gourmet aisles at Buenos Aires grocery  
stores and supermarkets.



Keep in a cool, dry place. Due to its natural composition, once opened store it covered and refrigerated and use it within the next three months.