



Dressings







TASTING NOTES

EYESIGHT: medium ruby red.

NOSE: ripe red berry, raspberry, plum, strawberry. MOUTH: creamy texture, intense ripe red berries. Balance between the sweet note of the fruit and the low acidity.

PAIRING

GENTLE, FRUTY, YOUNG.

An ideal light sweetness to enhance intense flavor on green leaves combined with berries, citrus and flower petals.

RASPBERRY TO THE BODY

Besides its exquisite and refreshing flavor, raspberry tea contains a large amount of tannins, which makes it ideal for alleviating throat inflammation during colds and sooth stomach aches. This fruit has a large variety of minerals and high amounts of Vitamins A and C, so they are highly recommended for skin care.

RASPBERRY TO THE SOUL

Ancient traditions recommended hanging raspberry limbs on doors and windows of the homes to protect them. And even more so if a pregnant woman lived there because its "emanations" took care of her particularly relieving the discomforts of pregnancy and labor pains. Meanwhile, its sweet fruits were eaten by the maidens, who believed that its intense flavor induced to love.

NUTRITIONAL DATA

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

Dressing

FRAMBUESA

Calories 8,15 kcal = 34,20 kJ 0.0q Total Fat 0.0g 2,0 g Carbohydrates 0,0g

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.

