



# Suavé

BANG

GLUTEN  
FREE

## WINEMAKER NOTES

Our new brand Suavé (pronounced swah-vay) is the result of an innovative winemaking technique. An injection of natural carbon dioxide is introduced and then—bang, it becomes a wonderfully bubbly wine! This new vintage's aromas are elevated by the carbonation, with bold characters reminiscent of Jolly Rancher and Twizzler, as well as strawberry, raspberry, watermelon and citrus. This Muscat is very round and syrupy in the mouth. This sweet wine has short to medium length. The aromatic and fruity mouthfeel dominates. This fizzy wine is crisp and enticing.

## VARIETALS

100% Black Muscat

## APPELLATION

California

## RELEASED

May 2021

## SERVE

Cold

## AGING

1 - 2 years

## ALCOHOL

12%



## FUN FACT

Sparkling wines like Champagne have 6 bars of pressure, which is similar to a car tire, while Suavé Bang has 4 bars.

## PAIRINGS

Spicy dishes | Mediterranean salad | Sweet pastries | Egg bites | Mozzarella | Monterey Jack

## About the Brand

Suavé wines are bubbly and vibrant with a crown cap closure to wiz, bang, pop your way to fun!



10  
SERVINGS

20M  
PREP

15M  
COOK TIME

TRY WITH  
SPARKLING

## Brazo Gitano (Spanish Cake Roll)

### INGREDIENTS

- 1 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 4 eggs
- 1 cup granulated sugar
- 6 tablespoons water, divided
- 1 teaspoon McCormick® All Natural Pure Vanilla Extract
- 2 tablespoons plus 2 teaspoons confectioners sugar, divided
- 1/2 cup whipped cream cheese
- 1/2 cup packed cubed guava paste

### DIRECTIONS

Preheat oven to 375°F. Butter 15x10x1-inch baking pan. Line pan with wax paper; butter paper. Mix flour, baking powder and salt in small bowl. Set aside. Beat eggs in large bowl with electric mixer on high speed until very thick. Gradually beat in granulated sugar, then 5 tablespoons of the water and vanilla. Gradually beat in flour mixture on low speed until well mixed. Spread evenly in prepared pan.

Bake 14 to 15 minutes or until toothpick inserted in center comes out clean. Place clean kitchen towel on work surface; dust with 2 tablespoons of the confectioners' sugar. Loosen cake around sides of pan with small knife. Turn out onto sugared towel, wax paper-side up. Fold 1 side of towel over short side of cake, then roll up cake jelly-roll style. Cool cake 15 minutes.

Place guava paste and remaining 1 tablespoon water in small microwavable bowl. Microwave on HIGH 30 seconds. Stir until guava paste is melted and smooth. Set aside. Unroll cake onto towel. Peel off wax paper. Spread cream cheese evenly over cake. Top with melted guava paste. Using towel, roll up cake and place seam-side down on serving platter. Sprinkle cake with remaining 2 teaspoons confectioners' sugar.