



The New
VINTAGE

by Pallas Foods

WINE, SPIRITS & ARTISAN BEER COLLECTION



New Vintage is a Premier Collection of specially selected world class wines with an extended range of Artisan Craft Beers and spirits. We have carefully selected the range to allow our customers to create a comprehensive offering to complement a wide range of consumer tastes and trends.

This specially selected extensive range of wines from around the world is exclusive to our customers in the food service industry.

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France

Vin de France

Producers of 'Vin de France' can also blend several varieties, grapes with unique flavours, such as Chardonnay or Syrah. Their complementarities allow them to make wines that are harmonious and enjoyable. For example, the power of Cabernet-Sauvignon can be combined with the velvety finesse of Merlot. The art of bringing these grape varieties together in harmony is called 'blending'.

French wines are classified into three different categories: AOP (Appellation d'Origine Protégée), IGP (Indication Géographique Protégée) and Vin de France. AOP wines are identified only by the names of their appellations, usually without varietal descriptions. The next level, IGP, comes from broader regions of the country and may be identified by varietal names; and the lowest level has no indication of origin at all.

'Vin de France' is an endorsement that acts as a dual guarantee: the proof of know-how and high quality wine production renowned and recognised worldwide and a marque to identify that the wines are exclusively produced in France.

Rhône



The Rhône wine region in Southern France is situated in the Rhône valley and produces numerous wines under various Appellation d'origine contrôlée (AOC) designations. The region's major appellation in production volume is Côtes du Rhône AOC.

The Rhône is generally divided into two sub-regions with distinct viticultural traditions, the Northern Rhône (referred to in French as Rhône septentrional) and the Southern Rhône (in French Rhône méridional). The northern sub-region produces red wines from the Syrah grape, sometimes blended with white wine grapes, and white wines from Marsanne, Roussanne and Viognier grapes. The southern sub-region produces an array of red, white and rosé wines, often blends of several grapes such as in Châteauneuf-du-Pape.

Languedoc



Languedoc-Roussillon wine, including the vin de pays labeled Vin de Pays d'Oc, is produced in southern France. While "Languedoc" can refer to a specific historic region of France and Northern Catalonia, usage since the 20th century (especially in the context of wine) has primarily referred to the northern part of the Languedoc-Roussillon région of France, an area which spans the Mediterranean coastline from the French border with Spain to the region of Provence.

Roquende Cuvée Reserve

Code	Description	Grape Variety	Case	Region	Tasting Notes	Enjoy with
491895	Roquende Reserve Sauvignon Blanc	Sauvignon	6 x 750ml	Roquende is a Corbières AOC produced in clay-limestone soil.	Citrus and white fruit (pear) notes on the nose with delicate minerality. This Sauvignon – harvested when fully mature – is full and ripe, built on ripe fruit with a fresh, delicately floral finish.	Tuna with lemon. Grilled baby squid with garlic. Cheeses with olive oils. Salads and seafood in general.
491896	Roquende Reserve Chardonnay	Chardonnay	6 x 750ml	Roquende is a Corbières AOC produced in clay-limestone soil.	Hints of tropical fruits haunt the nose: pineapple, guava, apricot. They hint at ripeness, the sunshine beaming down through the course of a summer to perfectly ripen the grape berries.	Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns.
491897	Roquende Reserve Merlot	Merlot	6 x 750ml	Roquende is a Corbières AOC produced in clay-limestone soil.	A really appealing, concentrated red, with earthy, herbaceous aromas and sweet, jammy fruit flavour.	Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns, fish pâtés, chicken or vegetable terrines and pasta
491898	Roquende Reserve Cabernet Sauvignon	Cabernet Sauvignon	6 x 750ml	Roquende is a Corbières AOC produced in clay-limestone soil.	Rich velvety, full bodied and intensely flavoured with delicious notes of blackcurrant, blueberry coupled with warm spiced vanilla. Well balanced and silky on the finish.	Irish Steak - The obvious one. Especially slightly fattier steaks like rib-eye and sirloin, served rare to medium-rare.
492096	Roquende Reserve Rosé	Grenache	6 x 750ml	Vin De France	Crispy gourmet rosé with notes of fresh red fruits. The Grenache contributes body and sweetness.	Serve between 6 and 8 °C. This wine has a taste of holidays and is consumed perfectly as an aperitif or with a fresh salad.
491904	Cotes Du Rhone Reserve De Labbe	Grenache, Syrah and Cinsault	6 x 750ml	West of the Rhône along the Cèze river AOC	A sumptuous delight. This wine offers up full, juicy cassis, ripe blackberries and damsons on the nose. Smooth, soft and full of gorgeous, flavoursome black and red fruit on the palate.	This wine is a delight to drink with cold meats, pâtés and cheeses.
491903	Ensedune Malbec IGP Pays d'Oc	Malbec	6 x 750ml	Pays d'Oc, Languedoc	The young vines that produce this wine are grafted from Argentine Malbec, which of course comes originally from Cahors in France.	Very versatile, excellent with cured meats and cheeses.



491895



491896



491897



491898



492096



491904



491903

Champagne

Not all bubbly is created equal, so while “champagne” is often used as a general term to describe all sparkling wine, true Champagne can only come from the small northern region of Champagne, France. Born largely by accident and, more accurately, climate, Champagne was considered to be a faulty wine hundreds of years ago when winemakers were attempting to make Burgundy-like still wines. But winemakers came to embrace the style, hence the namesake “Champagne method” that must always be used, and in adapting to their region’s unique conditions, Champagne producers do things just a little bit differently than the rest of the world. By understanding these quirks, as well as the nuances of each area within Champagne, it becomes easy to see why Champagne holds a class of its own in the world of sparkling wine.

Grapes of Champagne

Historically, Champagne has been characterised by the fact that it is blended in every sense: a blend of grapes, a blend of vintages and a blend of regions. While this is now not always the case, it is true that each of the three major grapes of Champagne contributes its own attributes to a wine; thus, by combining all three, a complete Champagne is created. The “big three” are Chardonnay, Pinot Noir, and Pinot Meunier, and while all three grapes are grown throughout Champagne, each sub-region has a grape that it tends towards, generally.

Chardonnay

As the only major white grape in Champagne, Chardonnay has quite the category to represent, and represent it does. It contributes elegance, ageability and bright citrus flavours to Champagne blends. While 100 percent Chardonnay, or blanc de blancs, Champagnes can be austere and acid-driven in youth, they are some of the most long-lived, evolving with layers upon layers of complexity.

Pinot Noir

Shy in youth Pinot Noir is not! Because Champagne is such a cold region, Pinot Noir needs to be planted in areas that allow it to ripen fully, but regardless, it holds the most vineyard area in Champagne. Structure, richness and body come from Pinot Noir, so Champagnes with a lot of Pinot Noir can be fairly broad and in your face.

Pinot Meunier

Pinot Meunier (also simply known as Meunier) used to be the “red-headed stepchild” grape of Champagne, but thanks to hipster wine geeks, that reputation isn’t quite as true anymore. Pinot Meunier is known for its aromatics and approachable fruit, acting as a bit of flavour-packed seasoning in Champagne blends.

Möet & Chandon

Code	Description	Grape Variety	Case	Region
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491910	Möet Champagne	Pinot Noir Pinot Meunier Chardonnay	6 x 750ml	Champagne, France
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Tasting Notes

Golden straw yellow with green highlights with a sparkling bouquet. Vibrant intensity of green apple and citrus fruit. Freshness of mineral nuances and white flowers.

Enjoy with

Triple cream (Brie-style) cheese or sweet bread and mascarpone cheese. Buttercream sauce or even buttered popcorn. Shrimp and shellfish, smoked salmon, caviar, fried calamari, and oysters. Salami, veggies, stuffed mushrooms, Egg dishes and foie gras.



491910



Italy

Rubicone IGT

Rubicone IGT is a key (Indicazione Geografica Tipica) title of the Emilia-Romagna region in central Italy. It covers the provinces of Forlì-Cesena, Ravenna and Rimini, as well as the south-eastern half of Bologna – an area which corresponds almost precisely to the former Romagna region that was absorbed into Emilia-Romagna in 1860 during Italy's Risorgimento (unification). There have been ongoing proposals to unite the above three provinces once again into a 'Romagna' province, but none has so far succeeded.

The name Rubicone is taken from the famous Rubicon River, crossed by Julius Caesar at the start of the Great Roman Civil War (49-45 BC). It was also chosen as the name for the Forlì-Cesena province during the period of Napoleonic rule in the final years of the 18th Century.



Venezie IGT

The Venezie in the title is not Venice, the historic city of canals, islands and bridges. The Tre Venezie ('three Venices', alternately Triveneto) are Venezia Euganea, Venezia Giulia and Venezia Tridentina. These are the names of three Italian administrative regions which existed between 1866 and 1919 and correspond to the modern-day regions of Veneto, Friuli-Venezia Giulia and Trentino-Alto Adige.



Prosecco

Prosecco is a region in northern Italy and it's in that region where you'll find all the magic that produces that delicious sparkling Italian wine that we all know and love.

The region is just 50 kilometres (30 miles) from Venice in the Treviso province and covers over 20,000 hectares. That's pretty impressive given the land is wedged between the Dolomites and the Adriatic and is perilously hilly, with the grapes growing at 50-500 metres above sea level.



Fonte Della Vigna

Code	Description	Grape Variety	Case	Region
491900	Fonte Della Vigna Pinot Grigio	Pinot Grigio	12 x 750ml	Venezie DOC

Tasting Notes	Enjoy with
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One sip and you will understand why this varietal has become so popular within the last few years. From its beautiful pale straw colour to its amazing crisp and lively taste of lemons, limes, peaches and melons, this light, dry wine is infinitely satisfying.

Seafood, white meat, sauced pastas and grilled vegetables. It also makes an ideal aperitif.



491900

Code	Description	Grape Variety	Case	Region
491901	Fonte Della Vigna Sangiovese Merlot	Sangiovese	6 x 750ml	Rubicone IGT

Tasting Notes	Enjoy with
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Intense red ruby colour, with violet hue. Intense and complex nose of cherry, blackberry, violet, sweet spice and dry flowers, with light oaky hint. Gentle and charming on the palate, with smooth tannins, proper freshness, and delicious mineral finish.

The savoury notes of Sangiovese make it an ideal wine for food pairings as it will easily complement a wide range of dishes. Tomato-based dishes are an obvious choice considering the wine's origin. Try drinking a glass with some rich Italian sauces and dishes.



491901

Prosecco

Code	Description	Grape Variety	Case	Region
491847	Marchesi Prosecco Frizzante Screwcap	Glera	6x750ML Case	Venezie DOC

Tasting Notes	Enjoy with
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Glera is the most popular grape variety in the district of Treviso, where it is the most widely planted variety. It is refreshing, light, with a fruity nose.

It can accompany a range of delicate international dishes.



491847

Australia

South Australia

The South Australian wine industry is responsible for more than half the production of all Australian wine. South Australia has a vast diversity in geography and climate which allows the state to be able to produce a range of grape varieties – from the cool climate Riesling variety in the Clare Valley wine region to the big, full bodied Shiraz wines of the Barossa Valley.

Some of Australia's best known wines such as Penfolds Grange, Jacob's Creek, Yalumba and Henschke Hill of Grace are produced there.

As with most agriculture in Australia, irrigation is vital to the success of the South Australian wine industry.



Wakefield River

Code	Description	Grape Variety	Case	Region
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491907	Wakefield River Shiraz	Shiraz	6 x 750ml	South Australia
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Tasting Notes	Enjoy with
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Aromas of liquorice and blackberries combine over vanillin cedar and spice notes. Medium bodied the palate has juicy flavours of blackberries and liquorice with an undercard of vanillin cedar. Medium length with a modest aftertaste.

Grilled or roast beef especially served rare or with a pepper sauce. Barbecue, ribs, spicy sausages and smoked brisket in particular. Big beefy stews such as ox cheek cooked in wine or with a touch of smoky spice such as a chilli.



491907

Code	Description	Grape Variety	Case	Region
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491906	Wakefield River Chardonnay	Chardonnay	6 x 750ml	South Australia
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Tasting Notes	Enjoy with
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Pronounced aromatics of ripe peaches and pears with a light honeycomb overlay are followed by some lemon butter like notes, citrusy nougat and spice. Light to medium bodied and elegant.

Perfect with light and delicate food such as raw and lightly cooked shellfish, steamed or grilled fish, fish pie and fish cakes in particular salmon fish cakes.



491906



New Zealand

Marlborough

Marlborough is New Zealand's most important wine region by far. Situated at the northeastern tip of the South Island, this dry, sunny region is home to over 500 growers and produces approximately three quarters of all New Zealand wine. The vineyard area exceeded 26,000 hectares (64,250 acres) in 2018.

It is particularly famous for its pungent, zesty white wines made from the Sauvignon Blanc grape variety which dominates the Marlborough vineyards. In 2017 the variety accounted for 79 percent of vineyard surface area and 87 percent of regional production.

Marlborough Sauvignon Blanc remains the bread and butter performer for the industry, and many wineries from outside the region own or lease vineyards, or buy grapes or wine to be able to offer this key product and strengthen their portfolio. Newer markets in the Far East and the USA which are less familiar with the wine style mitigate against a need for Marlborough and focus on diversifying towards other varieties.

Sea breezes are a vital part of the Marlborough terroir. Sunshine during the day is tempered by the wind, leading to a substantial diurnal temperature variation. This, along with a sunny, dry autumn, creates a long growing season, which gives the grapes time to develop full, expressive varietal character without losing their characteristic acidity.

Gravel & Loam

Code	Description	Grape Variety	Case	Region
491905	Gravel & Loam Sauvignon Blanc	Sauvignon Blanc	6 x 750ml	Marlborough, New Zealand

Tasting Notes	Enjoy with
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Made to truly reflect our environment and philosophy of producing accessible wine with distinctive pure, wonderful fruit flavours and aromas typical of the Marlborough region.

Asian-style seafood dishes - oysters, scallops, crab, clams, lobster, prawns. Big fat garlicky prawns. Thai food generally. Grilled fish especially squid or swordfish. Dishes with herbs and greens.



491905

Argentina

Mendoza

Mendoza Province is Argentina's most important wine region, accounting for nearly two-thirds of the country's entire wine production. Located in the eastern foothills of the Andes, in the shadow of Mount Aconcagua, vineyards are planted at some of the highest altitudes in the world, with the average site located 600 – 1,100 metres above sea level. The principal wine producing areas fall into two main departments - Maipú and Luján, which includes Argentina's first delineated appellation established in 1993 in Luján de Cuyo. The pink skinned grapes of Criolla Grande and Cereza account for more than a quarter of all plantings but Malbec is the region's most important planting, followed closely by Cabernet Sauvignon, Tempranillo and Chardonnay.

Mendoza has a continental climate with semi-arid desert conditions. The region experiences four distinct seasons with no extremes in temperatures which provides for a relatively uneventful annual growth cycle for grapevines – especially winter dormancy. Rainfall in the region averages approximately 8 inches a year, making irrigation a necessity.

Mendoza is a large province that is home to 75% of the Argentina's vineyards and Malbec is the region's most celebrated grape. Malbec's rise to international fame began in the early 2000s when the country's political and economic situation stabilised long enough for the wineries to begin investing in improvements once again. Since the 2005 vintage, several producers have garnered top scores for their Malbec wines.

Hereford Reserva

Code	Description	Grape Variety	Case	Region
491902	Hereford Reserva Malbec	Malbec	12 x 750ml	Mendoza, Argentina

Tasting Notes	Enjoy with
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The main fruit flavours in this glass of Argentine Malbec are blackberry, plum and black cherry. The nuanced flavours offer milk chocolate, cocoa powder, violet flowers, leather and a sweet tobacco finish.

Charcuterie, especially flavourful terrines, chilli con carne, Spaghetti and meatballs, spaghetti bolognese, fajitas, beef burritos, burgers. Medium hot lamb curries like rogan josh. Dishes with a plum compote.



491902



Spain

Rioja

Rioja is in North Central Spain. It's about 2 hours drive from Bilbao in a valley along the Ebro River. The entire valley is moderated by the Sierra Cantabria, a small but jagged mountain range that stops clouds from coming into the Rioja valley. Besides wine, the area is known for its delicious tiny artichokes, white asparagus and piquillo peppers.

If you love the structure of Cabernet Sauvignon but the fruitiness of Grenache then you'll love Tempranillo. Tempranillo is a big wine with high tannin that buddies up to any piece of rich meat. This grape is hugely popular around the world but its true homeland is on the Iberian Peninsula.

In Spain, the region famous for Tempranillo is Rioja.

Rioja used to be called "vin joven" which literally means "young wine." Now when a wine is labelled Rioja you can assume it's a base-model Tempranillo. These wines don't have the tannin structure or oak flavours that are common in the higher end wines.

Crianza

Crianza is perhaps the most accessible level of Rioja wines. At the Crianza level, the wines are most commonly aged in used oak, so the oak flavours are not as strong. The goal of Crianza is a high-quality daily drinking wine. It's not too rich, but with Tempranillo's natural high tannin it has quite a bit more body than Merlot. It's like a great valued Cabernet Sauvignon.

Montecillo

Code	Description	Grape Variety	Case	Region
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491848	Montecillo Rioja Crianza	Rioja	6 x 750ml	Rioja Alta, Spain
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Tasting Notes

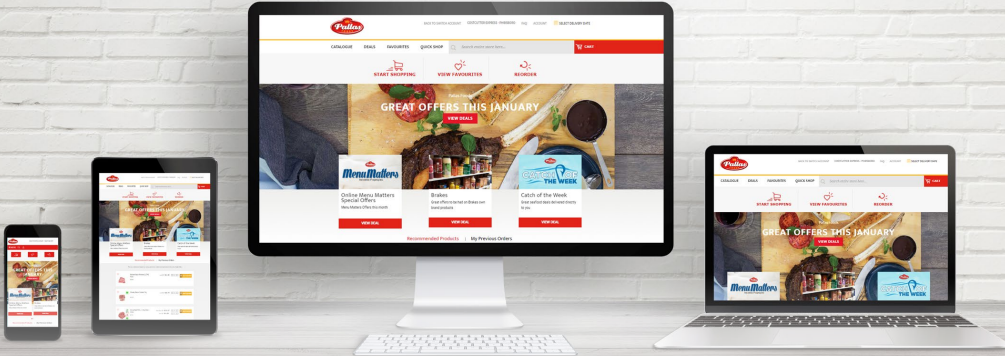
The authentic Rioja. A renewed classic. Complex and balanced, perfect to enjoy in any occasion. Deep bright cherry red with violet highlights. A very pronounced nose with dominant fruit aromas and hints of licorice.

Enjoy with

Ideal with stews, cured meats and Mediterranean-style grilled meats. Perfect when matched to strong-flavoured dishes or tapas; also with finger food or on its own.



491848



ONLINE ORDERING MADE EASY

We have created an *Online Ordering* website that adapts and responds to whichever device you are most comfortable with. If you prefer to create your order on a desktop PC or laptop, then edit it later using a smartphone or tablet, either at home or on the move, then rest assured that *Online Ordering* from Pallas Foods makes it a user-friendly and convenient experience.

Visit pallasfoods.com/online or talk to your Area Sales Manager.



ONLINE ORDERING

Chile

Valle Central

The Central Valley (*El Valle Central*) of Chile is one of the most important wine producing areas in South America in terms of volume. It is also one of the largest wine regions, stretching from the Maipo Valley (just south of Santiago) to the southern end of the Maule Valley. This is a distance of almost 250 miles and covers a number of climate types. The Central Valley wine region is easily confused with the geological Central Valley, which runs north–south for more than 620 miles between the Pacific Coastal Ranges and the lower Andes.

A wide variety of wine styles and quality can be found in this large area, from many different terroirs. They range from the fashionable (and relatively expensive) Bordeaux-style wines produced in northern Maipo, to the older, more-established vineyards of Maule; from the coastal plains of western Colchagua to the Andean foothills of Puente Alto. With experimentation so popular in the modern wine world, however, it is the newer, cooler-climate areas which are receiving most attention, with the emphasis on the Andean foothills and the river valleys tempered by the cooling effects of the Pacific Ocean.

The Central Valley is also home to a variety of grapes, but plantings are dominated by the internationally popular Cabernet Sauvignon, Merlot, Syrah, Chardonnay and Sauvignon Blanc. Chile's 'icon' grape, Carménère, is also of importance here, just as Malbec is to Mendoza, on the other side of the Andes. The cooler corners of the Central Valley are being increasingly developed, as winemakers experiment with varieties such as Viognier, Riesling and Gewurztraminer.



Otra Tierra

Code	Description	Case	Region	Tasting Notes	Enjoy with
491892	Otra Tierra Sauvignon Blanc	6 x 750ml	Valle Central, Chile	A classic example of why Chilean Sauvignon Blanc is so popular. Crisp and very refreshing, Otra Tierra offers an abundance of crisp and refreshing tropical fruit flavours and zingy acidity.	Fish, shellfish, fresh salads and mild cheeses.
491894	Otra Tierra Chardonnay	6 x 750ml	Valle Central, Chile	Rich pineapple fruit aromas and flavours with light, buttery notes. A dry, rich finish.	Oily fish, cooked shellfish, mild cheeses, risottos and antipastos.
491891	Otra Tierra Merlot	6 x 750ml	Valle Central, Chile	A juicy wine, of medium volume and with strong notes of plum, it is distinctive due to its smooth tannins and balanced oaky notes.	All types of pastas, ripe cheeses and roast meats.
491893	Otra Tierra Cabernet Sauvignon	6 x 750ml	Valle Central, Chile	Blackcurrants, friendly tannins and a spicy quality are the predominant features of this full-bodied wine. Notes of fresh red myrtle-berries and blackcurrants are complemented by the elegant hints of chocolate.	Lean roast, casserole or grilled meats. Pastas with seasoned sauces and ripe cheeses.



491892



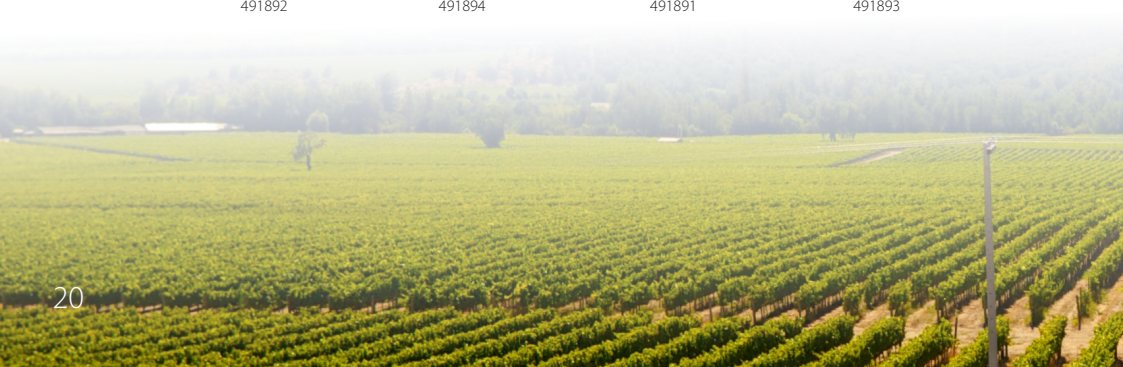
491894



491891



491893



Chilean Quarter Bottle Selection - Chilensis

Code	Description	Case	Region	Tasting Notes	Enjoy with
491914	Chilensis Sauvignon Blanc	24 x 187ml	Valle Central, Chile	Bright golden yellow. Pineapple, hints of banana and vanilla on the nose. Tropical and citrus fruits in the mouth.	Ideal with grilled salmon with fine herbs, simple pork dishes, pastas with creamy sauces (particularly with shellfish), or as an aperitif.
491912	Chilensis Chardonnay	24 x 187ml	Valle Central, Chile	Pale yellow with greenish highlights. Green apples, pineapple, grapefruit on the nose. Fresh and easy to drink, with flavours of tropical fruit and white peaches.	Excellent option for an aperitif or to accompany appetisers or light dishes such as green salads, fish, and shellfish.
491911	Chilensis Cabernet Sauvignon	24 x 187ml	Valle Central, Chile	Deep red in colour. A complex nose showing black fruit. Lots of tannins with a little astringency.	Great with all types of red meat including game as well as stews and Provençal style cheeses.
491913	Chilensis Merlot	24 x 187ml	Valle Central, Chile	Ruby red in colour, the nose offers plums and blackberries.	Ideal with pastas, risottos, Mexican dishes and mild cheeses.



491914



491912



491911



491913



Spirits



Spirits

Code	Description		Origin	Tasting Notes
492208	Aperol Aperitivo	70cl	Italy	Created in 1919 in Padova, Italy. Aperol is the classic spritz ingredient and is flavoured with citrus, rhubarb and bitter herbs. Try it with prosecco, tonic, soda or in the place of Campari in a Negroni.
492200	Bacardi White Rum	70cl	Puerto Rico	Bacardi Carta Blanca is a light tasting and aromatic white rum with delicate floral and fruity notes, ideal for mixing. As this rum neither dominates nor disappears, it mixes well with all sodas and fresh juices, as well as your favourite cola.
492196	Baileys Irish Cream	70cl	Ireland	The whiskey in Baileys complements the richness of the fresh dairy cream, cocoa and heavenly vanilla that results in a luxurious, velvety smooth taste sensation.
492206	Black Bush Irish Whiskey	70cl	Ireland	Big and full to start off with, quickly becoming light with a hint of spicy fruit. Floats across your tongue to the back of your throat where it rests as a slight sherry sweetness. Finishes with a lingering, smooth sweetness that flourishes into your cheeks.
492193	Cointreau Liqueur	70cl	France	A superb orange flavoured liqueur that makes a better quality substitute for triple sec. Cointreau is the approved orange flavouring compound for a Cosmopolitan and it is said that the original Margarita was made using Cointreau.
492192	Dingle Irish Gin	70cl	Ireland	A great gin from the Dingle Distillery. This is very well made and has a classic London dry gin character. Distilled in pot stills with a range of botanicals including rowan berry, fuchsia, bog myrtle, heather, chervil and hawthorn. Best Gin 2017 and 2018 at Irish Whiskey Awards.
492197	Gordon's Gin	70cl	England	Gordon's London Dry gin is carefully distilled using a secret recipe. The distinctively refreshing taste comes from the finest handpicked juniper berries and a selection of other botanicals. It's the taste that's made Gordon's the world's best-selling London Dry gin.
492198	Gordon's Pink Gin	70cl	England	Inspired by an original Gordon's recipe from the 1880s, the pink gin has the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries and a tang of redcurrant. Made using only natural fruit flavours to guarantee the highest quality real berry taste.
492201	Hennessy Cognac	70cl	France	Arguably the most famous Cognac, Hennessy VS otherwise known as Hennessy 3 Star. VS (Very Special) has a smooth entry and nice mouthfeel, with strong spice and hints of vanilla and oak. With a younger cognac like VS, Hennessy recommends drinking it on the rocks, with a splash of soda, ginger ale or cola, or mixed in a cocktail.
492202	Jack Daniels	70cl	Tennessee, USA.	Jack Daniels is incredibly popular and is seen as a great mixing or session whiskey. Tennessee whiskey is made in a slightly different fashion to other US whiskeys and is charcoal filtered to enhance the sweet, fruity character of the whiskey.
492194	Jägermeister	70cl	Germany	Jägermeister, like many digestifs, is made with many ingredients. With it you'll get a blend of citrus, licorice, even saffron and spice on a rich, sweet, ruddy brown background. General consensus is to not chill it too hard, as that dulls the flavour.
491926	Jameson Irish Whiskey	70cl	Ireland	Jameson Irish Whiskey brings a warm, golden honey hue; an appetising appearance that delivers straight through to the smooth and quality taste of the classic whiskey. Jameson brings a light floral fragrance on the nose, peppered with spicy wood and sweet notes before an exceptional balance of spicy, nutty and vanilla tones on the palate with hints of sweet sherry that develop into an incredibly smooth and mellow finish.

Spirits

Code	Description	Origin	Tasting Notes
492207	Jose Cuervo Tequila Gold	70cl Mexico	A blend of aged reposado and younger tequilas. A sweet tasting and smooth tequila. The world famous taste of Jose Cuervo Tequila can only come from blue agave plants that have been growing for 10 to 12 years
491928	Kahlúa Liqueur	70cl Mexico	Rum and Coffee Liqueur. Originating in Mexico, Kahlúa has become the number one selling coffee liqueur in the world. Since 1936 Kahlúa stands for a rich heritage, full of diversity and colour; something truly unique. Kahlúa Original is the hero ingredient in many cult cocktails and drinks, to name a few: White Russian, Espresso Martini, Mudslide.
492203	Luxardo Amaretto	70cl Italy	A classic almond flavoured liqueur with a fragrant aroma and a well-rounded taste. A hint of vanilla and slightly drier than other Amaretto on the market. The world standard for amaretto (Spirit Journal - 2013).
492228	Luxardo Limoncello	50cl Italy	Thick lemon oil entry, appropriately sweet and tart at the same time. Nicely oily and tart like a really good gelato but more intense. A pleasant clinging aftertaste, with a mild alcohol presence.
492204	Luxardo Sambuca	70cl Italy	Luxardo Sambuca - the authentic Italian after-dinner liqueur. The Luxardo family have been making their world famous liqueurs since 1821. Their Sambuca is an infusion of green Sicilian aniseed, plump Paduan elderberries and the purest grain alcohol. Luxardo Sambuca is rounded and smoothed by six months gentle maturation in Finnish wood vats.
492209	Osborne Ruby Port	70cl Portugal	A fruity Port wine, with the best grapes from all over Porto. Slightly sweet and expressive at the same time. A perfect example of the Osborne know-how mixed with the best from grapes all over Porto.
492210	Pastures Irish Cream	70cl Ireland	An alternative to Bailey's, this Irish cream liqueur is produced in the heart of Irish dairy country. It is blended with fresh cream and a hint of Irish whiskey.
492205	Silk Tree Irish Spirit (Non Alc)	70cl Ireland	Yes that's correct an alcohol free gin! Founded from a love of gin and tonics but the want to have a healthier lifestyle, Silk Tree Alcohol Free Gin was born. A non-alcoholic spirit that has been distilled in a copper still with ceylon cinnamon, coriander seeds, orange peel, juniper berries, lemon verbena.
492199	Smirnoff Vodka	70cl Russia	Smirnoff is the world's best-selling vodka and the number one premium spirit brand in the world, and although now produced in several locations around the world, its origins lie in early 19th Century Moscow. Crystal clear, clean with faint black pepper and charcoal. The taste is very clean, subtle minerality with cracked black pepper spice with a faint sensation of peppermint freshness.
492211	Temple Bar 12yo Single Malt	70cl Ireland	The Temple Bar 12-Year-Old is a small batch whiskey made from 100% malted barley that was distilled in small, traditional copper pot stills and matured in casks that once held the finest American Bourbon. It has a full and fruity aroma, strong malt flavours and a characteristic hint of citrus.
492195	Tia Maria Liqueur	70cl England	A sweet, coffee liqueur that includes coffee, Madagascar vanilla and Jamaican Rum. A must have in an Espresso Martini.



492208



492200



492196



492206



492192



492197



492201



492202



492194

All spirits are available for sale in bottle or case options.



WHAT IS KIS?

Kitchen Innovation Solutions is a service exclusive to Pallas Foods customers to invigorate and assess your food offering with input from our team of culinary experts.

Take the time out from your business and come to our kitchen to experience the full range of products available from Pallas Foods. From chilled, frozen and ambient to the widest

range of kitchen and non food items available on the island of Ireland. Pallas Foods has an innovative solution for you to grow your business.



OUR KITCHENS

In our Food Solutions Centres in Newcastle West & Dublin, we have two state of the art kitchens available. Both of these kitchens are built to replicate every cooking type enabling you to test and refine menus in a collaborative environment.



SUPPORTING LOCAL

We are committed to supporting local producers and growers on the island of Ireland. We also source from suppliers and growers throughout Europe and beyond. A visit to one of our KIS centres will highlight the complete range of our capabilities from sourcing, purchasing, warehousing and delivery.



WHO SHOULD ATTEND?

This is an opportunity for Head Chefs, owner operators and key business decision makers to innovate and refine their food and beverage offering. Pallas Foods always strives to bring our customers not only the best products for their business needs, but also to build long-lasting relationships through our customer service. Part of this service is by providing expert advice to you about your menu and food offering.

TO EXPERIENCE A K.I.S COMPLETE OFFERING WITH OUR PALLAS FOODS' CONSULTANT CHEFS, SIMON HUDSON AND COLIN GREENSMITH, BOOK IT TODAY, CONTACT YOUR LOCAL AREA SALES MANAGER.



Beers



Beers

Code	Description	Case	Origin	Tasting Notes
491938	Corona	24 x 33cl	Mexico	Corona Extra is the number-one selling beer in Mexico and the leading export brand from Mexico. This pilsner type beer was first brewed in 1925 by Cerveceria Modelo, located in Mexico City. In every way, Corona is a typical American lager. It pours with a pale straw colour and is very clear with a medium white head. The nose is subtle with the barest suggestion of hops.
491939	Peroni	24 x 33cl	Italy	Peroni Nastro Azzurro is a crisp and refreshing beer crafted with passion and flair to offer a delicate balance of bitterness and subtle citrus aromatic notes.
AL603	Heineken Long Neck	24 x 33cl	Netherlands	The ever-popular flagship brew of Dutch brewing giant Heineken International, founded in 1864 by Gerard Adriaan Heineken in Amsterdam. Crisp, clean and refreshing, this ever-popular beer is a classic European style Lager.
491943	Heineken 0%	24 x 33cl	Netherlands	It's a straightforward light lager with a cracker-like element. It has a dry finish and maybe a little baked bread on the nose. It's mellow, without any harsh metallic edges or faux sweetness, and it doesn't have that yeasty aftertaste.

Code	Description	Case	Origin	Tasting Notes
491937	Eight Degree Bohemian Pilsner	24 x 33cl	Ireland	This is light on the palate, clean and delicate, but with plenty of sophisticated flavour. There's enough bitterness to make it interesting, and a little peppery spice from the hops. The aftertaste is light on the palate, with a snappy, bitter aftertaste. Very sessionable.
491941	Stag Saor Kolsch Lager Style	12 x 50cl	Ireland	Stag Saor Kolsch Style has a gentle hop and malt character, a classic German style of beer brewed with German Nobel Hops, Premium Irish and German Malt and German Yeast. This gluten free beer sees extended cold lagering resulting in an easy going crisp and refreshing beer.
491940	Stag Saor IPA	12 x 50cl	Ireland	A Classic IPA, using vast quantities of new age hops this gluten free IPA is full of flavour. Hop usage is late in the boil which gives big flavours and aroma without big bitterness. IPAs never serviced the gluten free market but that is now changed, and what a beer to change it with. A well balanced quaffable IPA bursting with flavour and aroma.

Code	Description	Case	Origin	Tasting Notes
491942	Stonewell Medium Cider	12 x 50cl	Ireland	This is a classic cider. With a wonderful fresh apple juice aroma and effervescence that tickles the nose. The cider gives an initial burst of sweet apple flavour on the palate followed by citrus and woody notes derived from the bittersweet and Jonagored apples used as the base ciders. This carbonated cider is best enjoyed as a refreshing thirst quencher, chilled to 7 degrees (watch the ice – whilst it will maintain the chill it can conceal the full flavour!).
491944	Stonewell 0% Cider	12 x 33cl	Ireland	Made and blended in Cork, Stonewell 0% is a refreshing alternative for all those looking to avoid the sickly sweet mocktails or fizzy rock shandys at a social occasion.



491938



491937



491939



491943



491944

Beers

Code	Description	Case	Origin	Tasting Notes
AL514	Dungarvan Black Rock Stout	12 x 50cl	Ireland	A full flavoured, smooth, dry stout that has been described on more than one occasion as "the way stout used to taste". Made from roasted barley which gives a rich, chocolaty flavour complemented by herbal hints and notes of vanilla and aniseed.
AL515	Dungarvan Copper Coast Red Ale	12 x 50cl	Ireland	This is a smooth, fruity ale with a definite caramel character created by the use of crystal malt in the brewing process but with an added hop balance that is not always present in red ales and which offsets the sweetness of the caramel flavours.
AL516	Dungarvan Helvick Gold Blonde Ale	12 x 50cl	Ireland	A nicely hopped, refreshing blonde ale with citrus and pine overtones and fruity aroma which is balanced by a hoppiness that makes it a slightly challenging yet easy to drink beer.
AL517	Dungarvan Comeragh Challenger Gluten Free	12 x 50cl	Ireland	An English style pale ale single hopped with Challenger. The malty profile and floral hops make for a delicate and understated ale which is very easy drinking.
AL518	Dungarvan Mine Head American Pale Ale	12 x 50cl	Ireland	A classic American style pale ale single hopped with Cascade hops to create the west coast hop profile. Up front it's all about the citrus flavours of Cascade which leads on to sweeter toffee and marmalade-like maltiness for a balanced flavour and unbittern beer.

Code	Description	Case	Origin	Tasting Notes
492034	Wicklow Brewery Gingerknut Craft Beer	12 x 50cl	Ireland	A refreshing gingerbeer, brewed with 110kg of hand chopped ginger, pear juice and ale yeast. Huge aroma of ginger met with a candied ginger taste with a hint of lemon.
492035	Wicklow Helles Craft Lager	12 x 50cl	Ireland	'Helles' or 'Hell' is a traditional German pale lager beer, produced chiefly in Southern Germany, particularly Munich. The German word 'helles' can be translated as "bright", "light" or "pale". Brewed in accordance with the German purity for extra authenticity.
Z990371	Wicklow Weiss (Wheat Beer)	12 x 50cl	Ireland	Weiss beer (wheat beer) is a German style beer brewed with a higher percentage of wheat compared to other beers. It also uses a wheat beer yeast which produces the banana & clove taste. There are no cloves or banana in the recipe, the yeast produces these flavours/esters as a byproduct of fermentation.



492035



Z990371



AL518



AL517



AL516



AL514



AL514



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