



VINUM CELLARS

KEG PROGRAM

THE INSIDER CABERNET SAUVIGNON



FREE FLOW WINES

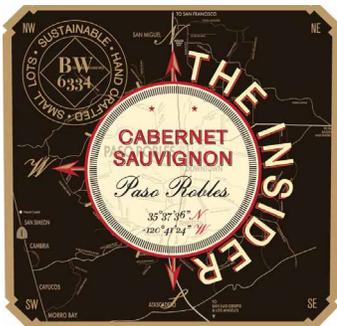
A PERFECT POUR, EVERY TIME

Wine on tap is better for profits and better for the planet.

Premium wine in kegs never sees oxygen so it's guaranteed fresh. The 130th glass is as fresh as the first no matter how long it takes to empty the barrel. All items filled in 19.5L stainless steel reusable kegs from Free Flow, Napa, CA. Requires a Sankey D fitting.



WINESELLERS, LTD — 2019
For outstanding sustainability achievements of saving over 100,000 bottles from the landfill since keggling wine.



Vinum Cellars THE INSIDER: CABERNET SAUVIGNON

APPELLATION
Paso Robles, California

COLOR
Medium plum light brick edges indicating an age worthy wine.

AROMA
The aromas are classic Bordeaux with cassis, black cherry and rich plum.

FLAVOR
On the palate, this wine is rich with deep plum and cassis notes with medium and integrated tannins from the French oak aging and is balanced well between the fruit and alcohol level. The wine finishes with intense berry fruit and is ripe with fresh bing cherry and boysenberry

flavors displaying textbook Cabernet tannins which make the wine very appealing now, yet appropriate for long term cellaring and will reward patience.

ALCOHOL
14%

FOOD PAIRINGS
THE INSIDER is best with grilled or roasted meat such as a thick cut Porterhouse or Rib Eye, served with garlic mashed potatoes and English peas sauteed with chipollini onions. It will pair nicely with strongly seasoned fish and soy infused dishes such as grilled sea bass in a mushroom soy glaze. For a vegetarian option, look to eggplant Moussaka.



Sankey D coupler



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CHECK OUT WHY YOU SHOULD TRY WINE ON TAP: [HTTPS://YOUTU.BE/73UABVRG-KY](https://youtu.be/73UABVRG-KY)

