

ranga.ranga.

SAUVIGNON BLANC



Light & Tasty Pairing

Open-Faced Manchego, Serrano Ham & Quince Bites

A savory-sweet bite with creamy Manchego, salty Serrano ham, and quince paste - a perfect match for **ranga.ranga.** Sauvignon Blanc.



INGREDIENTS

- 12 slices of pumpernickel bread, lightly toasted
- 4 oz quince paste
(can be substituted)
- 4 oz Manchego cheese, cut into 12 slices
- 4 oz Serrano ham, thinly sliced
(can be substituted)



METHOD

- Toast the pumpernickel slices until lightly crisp.
- Spread each slice with quince paste.
- Top with Serrano ham and finish with Manchego cheese.



Pairing note

Serve well chilled with Manchego or firm, nutty cheeses.



*Bright,
crisp and
refreshing
with citrus
& tropical
notes.*

*"It's classic, unashamed, old school Marlborough Sauvignon Blanc -
Bright, vivacious and full of citrus, cut grass and dried herbs."*

Simon Barker - Winemaker.