



Mountain  
Breeze LODGE &  
RESORT

# WINE MENU

## LIGHT, FRESH & CRISP WHITES



### Santa Margherita Pinot Grigio Valdadige D.O.C (Italy)

47.50

Dry white wine with an intense aroma and an appealing flavor of golden delicious apples.  
Food Pairing: Excellent as an aperitif, with seafood salads or pasta, and grilled white meats.

### Long Mountain Chenin Blanc (South Africa)

37.50

A young balanced and fruity wine with a smooth finish and a light floral aroma.  
Food Pairing: Delicious with spicy food, smoked salmon, and fish.

### JR Sauvignon Blanc (Jordan)

29.00

Light bodied refreshing and crispy wine highlighted by a citrus aroma. Hints of orange and an almond twist to the finish.  
Food Pairing: Perfect as an aperitif accompanying a variety of foods.

## FULL FLAVOURED DRY WHITES

### B&G Bordeaux Blanc (France)

39.50

Intense and complex with tropical fruits aromas and vanilla notes. Has a rich citrus note on the aftertaste.  
Food Pairing: Perfect as an aperitif and with seafood.

### Long Mountain Chardonnay (South Africa)

37.50

A balanced wine with rich citrus fruits and melon character. The natural acidity follows through to a fresh and clean finish.  
Food Pairing: Seafood, salmon, and chicken.

### Lamberti Chardonnay Trevenezie (Italy)

38.00

9.00

Slightly fruity. A harmonious and balanced flavoured wine made from Chardonnay grapes selected from the finest vineyards in the Triveneto area.  
Food Pairing: Good with appetizers, vegetarian dishes, and fish such as salmon.

### Bottega Pinot Grigio Venezia DOC (Italy)

35.00

A light and refreshing wine with fruit notes of green apple and melon.  
Food Pairing: Delicious as an aperitif, with shellfish, and vegetarian dishes.

### JR Chardonnay (Jordan)

29.00

8.00

A wine with moderate acidity. On the nose it has a distinctive aroma of tropical fruits and a touch of spice that adds to its elegance and finesse.  
Food Pairing: Good with grilled white meat, seafood, and creamy cheeses.

## AROMATIC, FRUITY & UNOAKED WHITES



### 1865 Sauvignon Blanc (Chile)

47.50

A well-balanced fresh wine with vibrant acidity. Upfront notes of citrus peel and tropical fruits intermingled with herbal notes.

Food Pairing: Ideal with all seafood.

### Saint George Sauvignon Blanc (Jordan)

30.00

Dry and crisp wine with aromas of yellow lemon curd, hints of dried herbs and almonds.

Food Pairing: Lovely on its own or with white fish and vegetarian dishes.

## FULL FLAVOURED, RICH & OAK AGED WHITES

### San Pedro, Castillo De Molina Reserve Chardonnay (Chile)

40.50

Upfront creamy and full bodied wine with a finish that reflects its ageing without overwhelming its fruity character.

Food Pairing: Ideal with salmon and chicken.

### Santa Digna Chardonnay Reserve (Chile)

48.50

Enriched by citrus notes, this wine is a fine balance between density and acidity on the palate with a very fruity aftertaste.

Food Pairing: Perfect with baked dishes as well as turkey and chicken in creamy sauces.

## ROSÉ WINE

### Santa Margherita Stil Rose Lake Garda (Italy)

42.50

An elegant and complex fruity wine with notes of orange and hints of lychee and ginger.

This wine has a vibrant tanginess of wild berries and sweet spices.

Food Pairing: Excellent as an aperitif and with appetizers based on cold cuts and fish.

Delicious with spicy dishes of oriental cuisine.

### Lamberti Bardolino Chiaretto Rose (Italy)

37.50

Bright pink color with intense notes of fruit and hints of violet. Delicate flavour with an aftertaste of ripe cherries.

Food Pairing: Delicious with pasta, grilled salmon, lamb or veal.

### JR Rosé (Jordan)

29.00

8.00

Reminiscent of small red fruits with nuances of herbs and white pepper. On the palate, it reveals fresh fruit flavour of wild strawberry. This rosé has gentle acidity showing smooth elegance and intensity.

Food Pairing: Served as an aperitif, with cold fish starters, seafood pasta, chicken, and fresh slices of melon.

## LIGHT & FRUITY REDS



### Saint George Shiraz (Jordan)

27.50

Impressive palate of velvet softness, roundness, and warmth reached with ripe grapes.  
Food Pairing: Delicious with red meats and hard cheeses.

### KWV Shiraz (South Africa)

37.50

Prominent fruit sweetness with aromas of mulberries, basil leaves and white pepper.  
Food Pairing: Goes well with red meat, grilled chicken, and a variety of hard cheeses.

## MEDIUM BODIED & DISTINCTIVE REDS

### Santa Margherita Chianti Classico (Italy)

47.50

The initial aromatic sensations are sweet and vanilla like. On the palate, this wine has integrated oak notes which give way to hints of wild berry fruits and spices.  
Food Pairing: Excellent with mature cheeses, barbecued red meat, and dishes with tomato sauce.

### Castillo De Molina Reserve Shiraz (Chile)

40.50

Rich juiciness and notes of sweet spices and ripe fruits. The body has medium intensity and a very soft texture.  
Food Pairing: Perfect with burgers, red meats, and ripe cheeses.

### Amarone Della Valpolicella Classico (Italy)

122.50

Imposing structure and depth, as much in its aromas of mature fruit and spices, as on the palate, where the alcohol is sustained by the right degree of acidity and refined tannins.  
Food Pairing: Perfect with Asian and Middle Eastern dishes.

### JR Classic Cabernet Sauvignon (Jordan)

29.00

Releasing lovely strawberry, raspberry and intriguing black currant aromas with delicate spiciness on the palate. It is well structured with a characterized fruit finish and rich depth.  
Food Pairing: Good with red meat and pastas with tomato based sauces.

### JR Classic Shiraz (Jordan)

29.00

8.00

Medium bodied wine releasing aromas of violets, herbs, spice, red berry, and currant flavours. On the palate it is well balanced with a long sweet finish.  
Food Pairing: Delicious with chicken wings, barbecued meat and burgers.

### JR Classic Merlot (Jordan)

29.00

8.00

Medium to light bodied wine with lovely aromas of cherries and berries leaving soft sweet notes on the palate.  
Food Pairing: When chilled, makes a great summer red. Delicious with mature cheeses, nuts, tuna, pizza and grilled meats.

## RICH, SPICY & RUSTIC REDS



### 1865 C bernet Sauvignon (Ch le)

47.50

Balanced, with good body and medium structure. Aromas of red fruits and berries. There are also spicy notes imparted from the wine's barrel aging. The tannins are smooth, leading to a pleasant prolonged finish.  
Food Pairing: Ideal with mature cheeses and all red meats.

### Long Mountain Pinotage (South Africa)

37.50

Very earthy with low tannins, a smoky taste, and a smooth sweet finish. Aromas of strawberry.  
Food Pairing: Good with red meats and poultry.

### Santa Digna C bernet Sauvignon Reserve (Chili)

48.50

Exquisite varietal aroma over rich hints of leather and liquorice. Silky tannins on the palate and an elegant finish.  
Food Pairing: Ideal with smoked cold cuts, sausages, poultry and grilled meat.

## FULL FLAVOURED & SMOOTH REDS

### B&G Saint Emilion (France)

44.50

Fruity and structured, this wine is all about red fruits and firm tannins that are quickly coming together. Ripe berries and a smoky character gives it extra interest.  
Food Pairing: Red meats, poultry, and cheese.

### Long Mountain C bernet Sauvignon (South Africa)

37.50

Slightly fruity with a smooth tannins. On the nose aromas of red berries and wild flowers.  
Food Pairing: Poultry and steaks.

### Lamberti Merlot (Italy)

38.00

9.00

Complex aromas of raspberry. On the palate it is balanced and soft.  
Food Pairing: Red meats, poultry, and cheese.

## CHAMPAGNE & SPARKLING WINE

### Prince Laurent, Champagne Brut

70.00

### Bottega Prosecco, Brut

50.00

### J.P. Chenet, Ice Edition

35.00

### J.P. Chenet, Ice Edition Rose

35.00



+962 79 6382828



[info@mountainbreeze.jo](mailto:info@mountainbreeze.jo)



[mountainbreezeresort](https://www.instagram.com/mountainbreezeresort)



Mountain Breeze Lodge  
& Resort