

# A Wine Portfolio

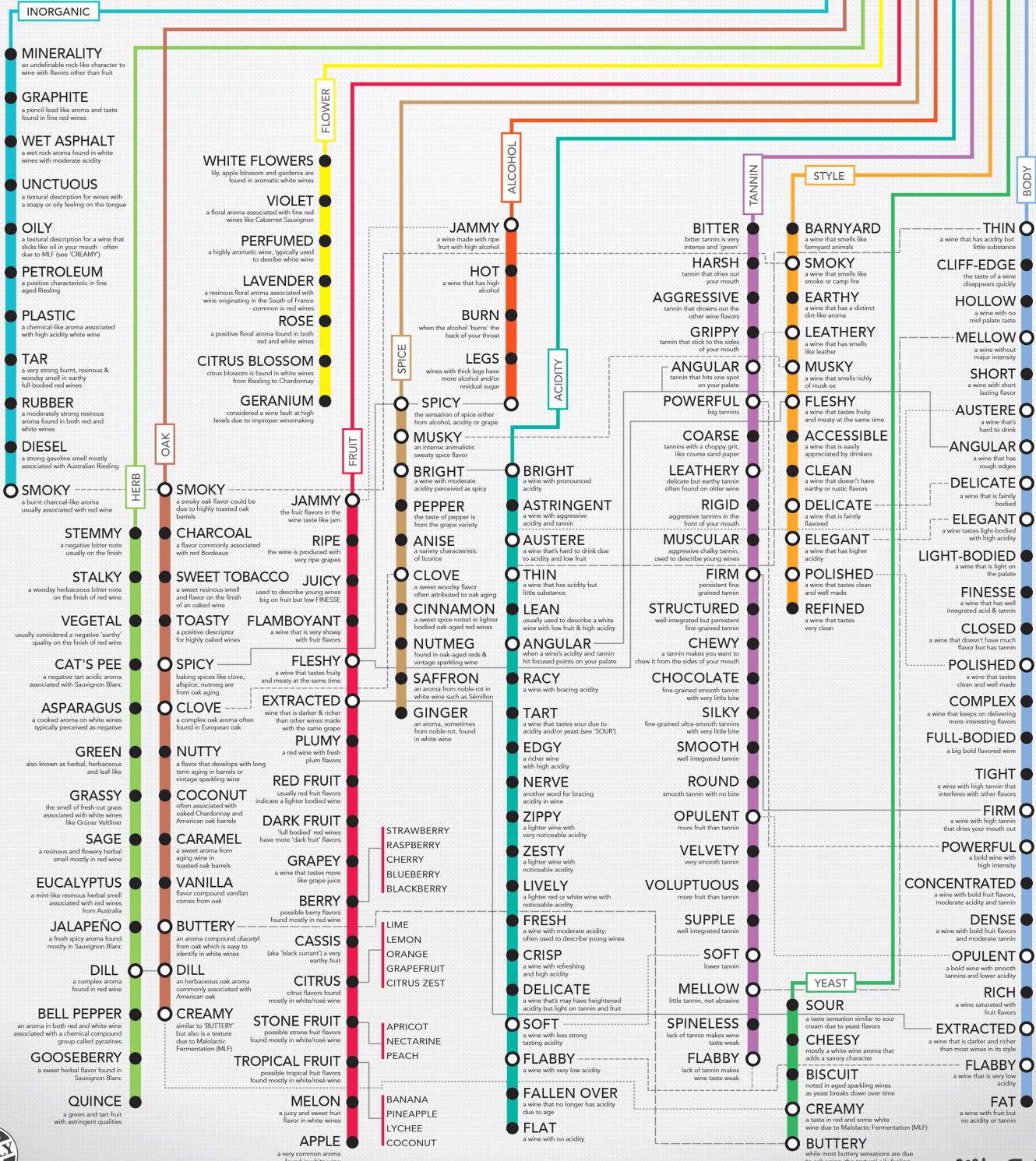
*A Series of automated Factsheets based on a small wine database*

Jonas & Judith

# 1 Overview of Wine Universe

# WINE DESCRIPTIONS & WHAT THEY MEAN

wine descriptions can be divided into **ELEVEN CATEGORIES**



This is just the tip of the iceberg, keep exploring.  
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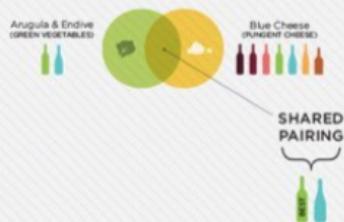


# FOOD & WINE PAIRING METHOD

## EXAMPLES OF HOW TO USE

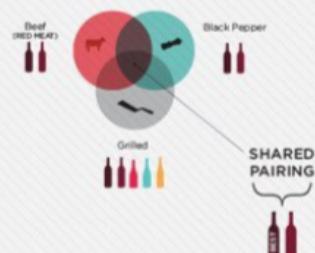
### TWO INGREDIENT PAIRING

Arugula and Endive Salad with Blue Cheese



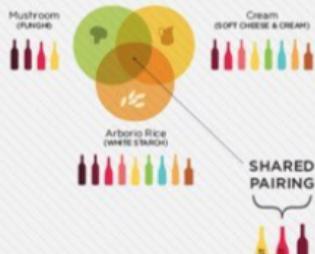
### INGREDIENT + PREP METHOD PAIRING

Black Pepper Steak



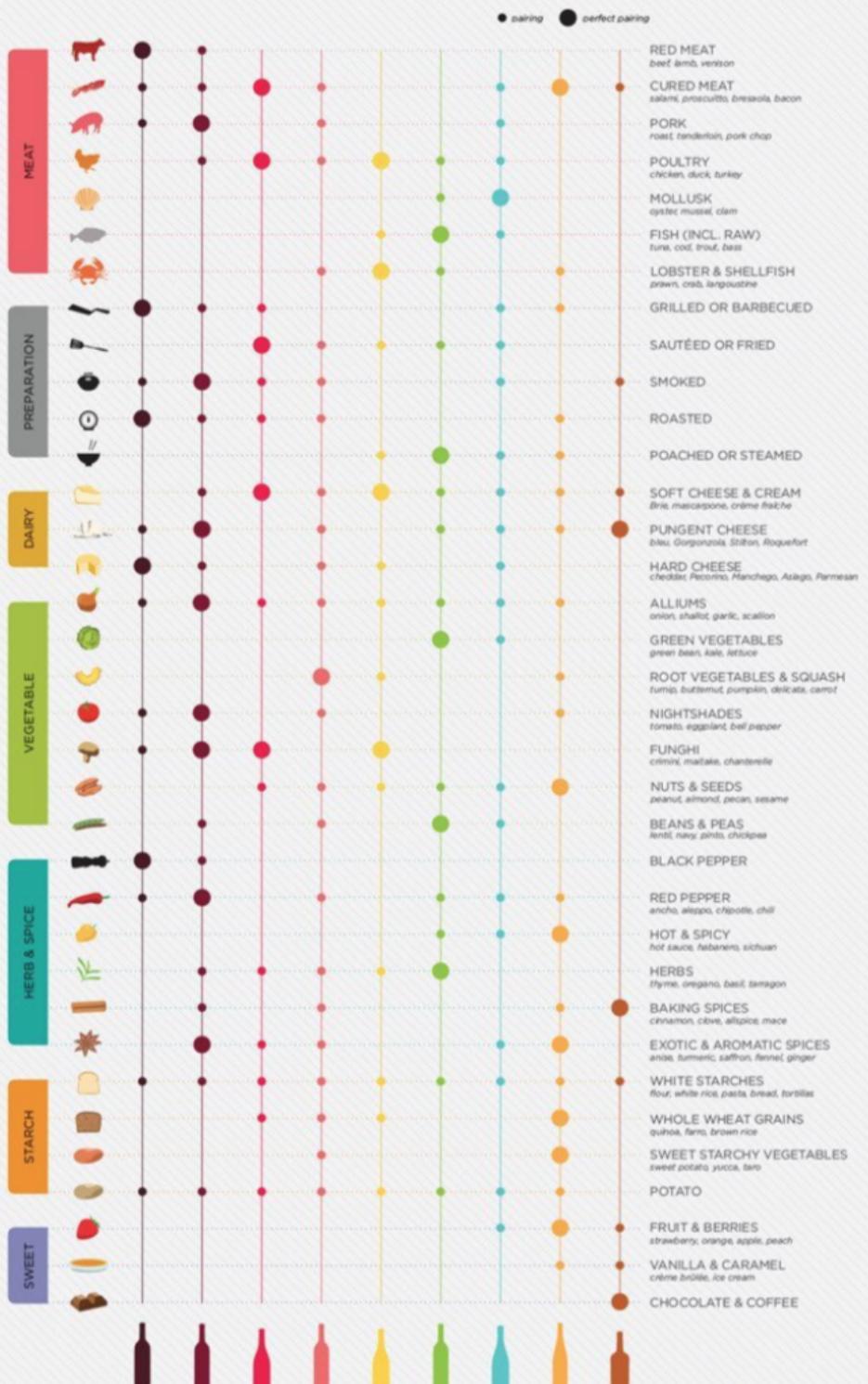
### MULTI-INGREDIENT PAIRING

Mushroom Risotto



### ADVANCED PAIRING

Spicy Red Curry with Shrimp



### Bold Red

Malbec  
Syrah / Shiraz  
Mourvèdre  
Pinotage  
Petite Sirah  
Touriga Nacional  
Cabernet Sauvignon  
Bordeaux Blend  
Meritage

### Medium Red

Merlot  
Sangiovese  
Zinfandel  
Cabernet Franc  
Tempranillo  
Nebbiolo  
Barbera  
Côtes du Rhône Blend

### Light Red

Pinot Noir  
Grenache  
Gamay  
St. Laurent  
Carignan  
Counoise

### Rosé

Provencal Rosé  
White Zinfandel  
Loire Valley Rosé  
Pinot Noir Rosé  
Syrah Rosé  
Garnacha Rosado  
Bandol Rosé  
Tempranillo Rosé  
Saignée Method Rosé

### Rich White

Chardonnay  
Sémillon  
Viognier  
Marsanne  
Roussanne

### Light White

Sauvignon Blanc  
Sémillon  
Pinot Blanc  
Vermentino  
Melon de Bourgogne  
Garganega  
Trebiano  
Pinot Gris / Pinot Grigio

### Sparkling

Champagne  
Prosecco  
Crémant  
Cava  
Metodo Classico  
Sparkling Wine  
Sparkling Rosé

### Sweet White

Moscato  
Riesling  
Chenin Blanc  
Gewürztraminer  
Late Harvest Whites  
Alsacian Pinot Gris

### Dessert

Port  
Sherry  
Madera  
Vin Santo  
Muscat  
PX (Pedro Ximénez)



Pale Straw  
*Vinho Verde, Muscadet, Verdejo*



Medium Straw  
*Young Riesling, Torrontés, Moscato*



Deep Straw  
*Albariño, Verdicchio*



Pale Yellow  
*Albariño, Grüner Veltliner*



Medium Yellow  
*Sauvignon Blanc, Sémillon, Vermentino*



Deep Yellow  
*Sauternes, Aged Riesling*



Pale Gold  
*Chenin Blanc, Pinot Gris*



Medium Gold  
*Viognier, Verdejo*



Deep Gold  
*Chardonnay, Aged White Rioja*



Pale Brown  
*Aged Whites, Sherry*



Medium Brown  
*Sherry, White Tawny Port*



Deep Brown  
*Pedro Ximénez*



Pale Amber  
*Sherry, White Port*



Medium Amber  
*Tokaji, Vin Santo*



Deep Amber  
*Vinsanto, Old Tawny Port*



Pale Copper  
*Pinot Gris, Provence Rosé*



Medium Copper  
*Pinot Noir Rosé, Pinot Gris*



Deep Copper  
*Tibouren Rosé*



Pale Salmon  
*Provence Rosé, White Zinfandel*



Medium Salmon  
*Sangiovese Rosé*



Deep Salmon  
*Syrah Rosé*



Pale Pink  
*Mourvèdre Rosé*



Medium Pink  
*Grenache Rosé*



Deep Pink  
*Tavel*



Pale Ruby  
*Pinot Noir*



Medium Ruby  
*Tempranillo, GSM Blend*



Deep Ruby  
*Merlot, Cabernet Sauvignon, Tannat*



Pale Purple  
*Beaujolais Nouveau, Valpolicella*



Medium Purple  
*Malbec, Syrah, Teroldego*



Deep Purple  
*Alicante Bouschet, Pinotage*



Pale Garnet  
*Nebbiolo*



Medium Garnet  
*Sangiovese, Aged Reds*



Deep Garnet  
*Aged Amarone, Barolo*



Pale Tawny  
*Tawny Port, Aged Nebbiolo*



Medium Tawny  
*Aged Sangiovese, Boal Madeira*



Deep Tawny  
*Aged Reds*

# COLORS OF WINE

## Visual Inspection

This chart will help you build your mental repertoire for identifying wines by hue and intensity. You will find it useful for blind tasting and assessing quality.

## Hue in Red Wine

more red

more blue

Pigment in red wine is affected by several factors including pH level. Wines with red-based hues tend to have a lower pH than wines with blue-based hues.

## Advice for Viewing Wine

Look at wines under bright, diffused, natural lighting over a white background for best results. Hue is best observed at the point where the wine meets the glass.

## WINE FOLLY

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## **2 Factsheets based on our wine database**



# Kaiken Kaiken Aventura

– Red Wine from Mendoza, Argentina, Vintage  
2018

4.0



\$\$

5 – 10

## Winery: Kaiken

The Caiquén is a wild goose from Patagonia that flies across the Andes between Argentina and Chile. By embarking on this cross-border flight the Caiquén takes up a major challenge. Just like the Caiquén, Aurelio Montes, founder of the Chilean winery Bodega Montes, made several trips across the Andes until, in 2000 he rediscovered Mendoza as a generous land filled with superb vines and hardworking people. In 2001 he realized Mendoza was the perfect place to make Kaikén Wines, wines that embody everything a great wine ought to be.



## Wine Style: Argentinian Malbec

Extremely popular, Argentinian Malbec is an inky, medium-bodied, dry red wine with strong impressions of dark fruits on the nose and palate. This wine tends to have mellow tannins than its French counterpart. Heavily dependent on where they are grown for variations in flavor, Argentinian Malbec has quickly become a world favorite due to the characteristics that the high altitude climate and soils impart to the fruit. Originally from France, it is one of the original 5 “Bordeaux” grapes. It is scarcely planted in France anymore. It has found an amazingly hospitable home in the mountains of Argentina from which some of the world’s best selling Malbecs are grown. Starkly different from French versions in structure and flavor, this wine is a good investment for collectors, as the wine can age for several years before drinking. This wine also pairs very well with any savory red meat dish—particularly dishes that include spice.

## Personal Notes: Vintage 2018

Solid red wine, but nothing special

## Main Impressions

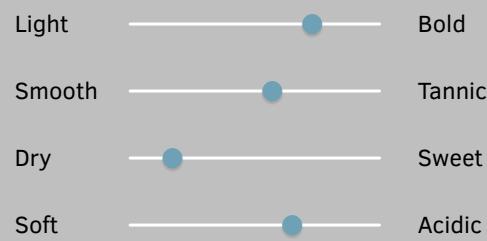
- Black fruit (Plum, black current)
- Earthy (Smoke, Leather)
- Okay (Vanilla, Oak)

## Food Pairing



Beef, Pasta, Lamb, Poultry

## Taste Profile



## Fundamentals



from Mendoza, Argentina



Argentinian Malbec



Kaiken



Malbec, Bonarda, Petit Verdot



14.5%



# Yellow Tail Cabernet Sauvignon

– Red Wine from Western Australia, Australia,  
Vintage 2019

4.0

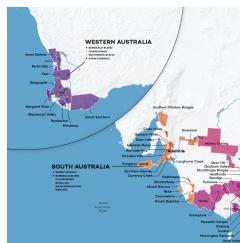


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0 – 5

## Winery: Yellow Tail

The family-owned winery is in the small country town of Yenda, Australia. This is where [yellow tail] wine is made by the sixth generation of the Casella family. In 1957 founders Filippo and Maria Casella migrated from Sicily and arrived on Australian shores. They began making wine with the family's winemaking philosophy at its heart, to bring family and friends together at any occasion. It was this approach that inspired John Casella's vision for [yellow tail] in 2001, to create an approachable wine that everyone could enjoy. By doing so, he wanted to demonstrate that wine could be fun, easy to choose, easy to drink and easy to understand. It is about making consistently great wines that over deliver on taste and quality, wines that are accessible and appealing to people all over the world. Today John Casella continues to run the family business using the same principle of creating great tasting wines for all to enjoy. By combining a passion and understanding of the Italian heritage with a relaxed and modern Australian attitude, Casella continues to create wines that have wide appeal and will be enjoyed for generations to come.



## Wine Style: Australian Cabernet Sauvignon

The home of Cabernet Sauvignon is in Bordeaux. However, Australia has found great success growing it, especially in the regions of Coonawarra and Margaret River. These Cabs balance the dark, rich fruit that Cab is known for with flavors of mint and eucalyptus. With climates that are similar to France's Bordeaux, Australia has found success making Cabernet Sauvignon wines, especially the wines from Coonawarra in the South and Margaret River in the West. While it is often blended with the popular Shiraz grape, it can make lovely balanced wines on its own. The Cabs of Australia do not have quite as much richness or alcohol as Cabs from the Napa Valley, or the subtle complexity of the best Bordeauxs. They do, however, possess a beautiful balance of fruit, acidity and tannin. With all of these elements in harmony, these wines are delightful after a few years of aging.

## Personal Notes: Vintage 2019

Tasty red wine, will always be connected with a weekend full of fluffy, cute little racoons, climbing everywhere to get the smallest piece of bananas;3

## Main Impressions

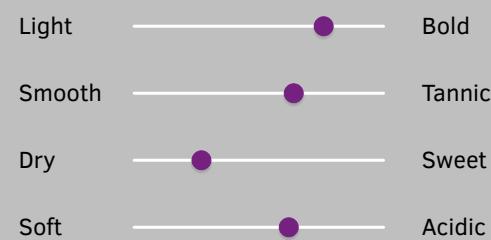
- Okay (Vanilla, Chocolate, Oak)
- Black fruit (Blackberry, Black Currant, Plum)
- Red fruits (Cherry, Strawberry, Raspberry)

## Food Pairing



Beef, Lamb, Poultry

## Taste Profile



## Fundamentals



from Western Australia, Australia



Australian Cabernet Sauvignon



Yellow Tail



Cabernet Sauvignon



13.5%



# Leo Hillinger

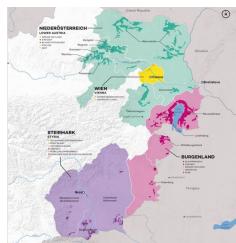
## Selection Zweigelt - Blaufränkisch - St. Laurent

— Red Wine from Burgenland, Austria, Vintage

2018

### Winery: Leo Hillinger

The Leo Hillinger winery in Jois was brought up to date after the son of the same name was taken over in 1990. The barriques used at the Leo Hillinger winery are made exclusively from French oak, which gives the wines their sweet, woody aromas. Each barrel is filled a maximum of twice in order to guarantee the maximum aromatic enrichment of the wines. In the vineyards, the grapes are only picked by hand so that only the ripe ones are selected. After the harvest, the grapes are selected - also by hand - and destemmed. The grape harvest begins around September. The Burgenland in Austria is characterized by a sunny and warm climate, whereby the sugar content of the grapes increases and full, intense grapes are formed, which is supported by the soil properties. About half of the Leo Hillinger wines are exported all over the world.



### Wine Style: Austrian Zweigelt

The fruit-forward and spicy Zweigelt, with flavors of sour cherry, raspberry, cinnamon, violets and pepper, has soft tannins and is the most widely planted red grape in Austria. It can taste similar to a spicy Beaujolais, a racy Pinot Noir or an inky California Zinfandel. In 1922, Zweigelt was created by researcher Frank Zweigelt, by crossing an Austrian grape called Blaufränkisch, which gives the wine its acidity, with St. Laurent, which imparts bright cherry flavors and a smooth texture. Zweigelt is planted throughout Austria, with the most expressive wines coming from the Neusiedlersee DAC of Burgenland, in the easternmost part of country. While most Zweigelt styles are dry, the grape is also used to make sweeter styles such as strohwein and ice wine.

### Personal Notes: Vintage 2018

Great everyday Wine for less than 5€.

4.0



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0 – 5

### Main Impressions

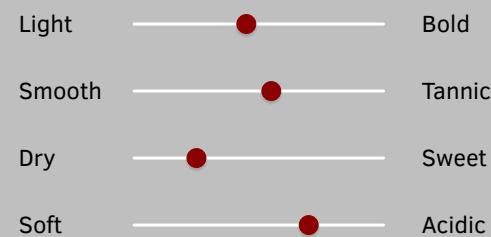
- Black fruit (Plum, Blackcurrant)
- Red fruit (Strawberry, Cherry)
- Spices (Pepper)

### Food Pairing



Beef, Lamb, Game

### Taste Profile



### Fundamentals



from Burgenland, Austria



Austrian Zweigelt



Leo Hillinger



Zweigelt, Blaufränkisch, St. Laurent



13.0%



# Leo Hillinger Selection Grüner Veltliner

White Wine from Burgenland, Austria, Vintage  
2018

3.5

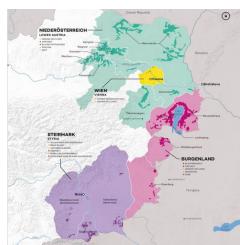


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0 – 5

## Winery: Leo Hillinger

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## Wine Style: Austrian Grüner Veltliner

Grüner Veltliner is the signature grape of Austria. Following strict fermentation and bottling standards, it is difficult to find a poorly made Grüner. Very similar to Sauvignon Blanc, in many respects, Grüner Veltliner is a great alternative to explore, expressing nuances that will make your nose and palate crave more. Although hard to find, sparkling Grüner are exceptionally fun to try. Dry, delicate, with a tingly finish, this wine imparts significant citrus flavors of lime, lemon, and grapefruit. Some Grüner also have a prevailing nectarine note as well. For non-fruits Grüner, you can expect white pepper, and slight bitterness of flavors of vegetables like radish. If oaked, which not all are, you will taste and smell nut and cream. These wines do not have significant shelf life, and are best enjoyed within 2 years of bottling.

## Personal Notes: Vintage 2018

Solid Wine, but nothing special.

## Main Impressions

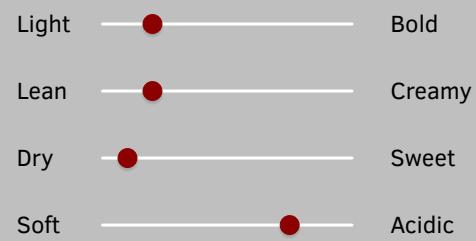
- Tree Fruits (Pear, Green Apple)
- Citrus (Lemon, Grapefruit)
- Tropical (Pineapple)

## Food Pairing



Pork, Poultry, Lean fish

## Taste Profile



## Fundamentals



from Burgenland, Austria



Austrian Grüner Veltliner



Leo Hillinger



Grüner Veltliner



12.5%



# Baron Philippe de Rothschild Cabernet Sauvignon

■ FR – Red Wine from Languedoc, France, Vintage

2018

3.5

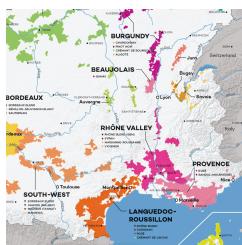


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0 – 5

## Winery: Baron Philippe de Rothschild

The success story of Baron Philippe de Rothschild has many chapters, and stretches from Bordeaux through southern France and California's Napa Valley to Chile. Along with the incomparable and inimitable Opus One, Château Mouton-Rothschild is certainly the Baron's most famous flagship. It is to the wine world what the Beatles are to pop music: a world-famous icon. The château is one of the five Premiers Grands Crus, Bordeaux's highest classification wineries. The expertise gained in Bordeaux has been successfully transformed over the years into the worldwide projects, each of which contributed its own part to the success story of the house.



## Wine Style: Languedoc-Roussillon Red

Wine from the Languedoc-Roussillon region is produced in the South of France, ranging from the Mediterranean coast to Provence and is the biggest wine producing region in the world – responsible for over 1/3 of France's wine production. Cabernet, Merlot, Mourvedre, Grenache, and Syrah are some of the most important red grapes in the region. Most wine producers in this region produce blends, as opposed to single varietal wines. Although the region has been known to produce cheap table wine in the past, many vineyards and cooperatives are replacing lesser quality vines with higher quality wine varieties and production methods. The quality has been steadily improving since the 1970s when the region was best known for churning out cheap jug wine. The two regions of Languedoc-Roussillon each produce distinct styles of red wine: The Languedoc is known for fruit-forward and full-bodied wines that can also be quite complex. Roussillon produces riper and juicier blends, as well as late-harvest and fortified wines.

## Personal Notes: Vintage 2018

Very dry and a bit acidic, but overall pretty good and solid for the price.

## Main Impressions

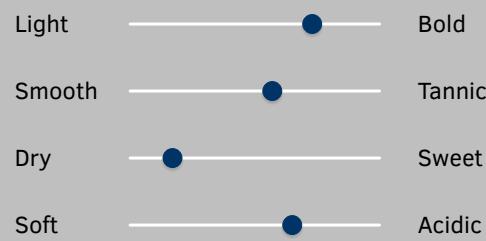
- Black fruit (Plum, Blackberry)
- Okay (Oak, Vanilla, Chocolate)
- Red fruit (Cherry, Raspberry)

## Food Pairing



Beef, Veal, Game, Poultry

## Taste Profile



## Fundamentals



from Languedoc, France



Languedoc-Roussillon Red



Baron Philippe de Rothschild



Cabernet Sauvignon



13.5%



# BDX Wines Bordeaux Merlot

■ – Red Wine from Bordeaux, France, Vintage 2018

1.5



\$\$

0 – 5

## Winery: BDX Wines

Les Grands Chais de France (GCF) is to launch a Merlot-based brand called BDX to make Bordeaux “more accessible and easier for wine drinkers to understand”. Due to be officially unveiled at the London Wine Fair, BDX is sealed with a screwcap, prominently features the term ‘claret’, and comes with “funky packaging”, according to GCF, the group behind JP Chenet, France’s best-selling wine brand. The Winery – which is also the largest independent supplier of French wines into the UK – adds that the new brand has been created “exclusively” for Britain’s on-trade and independent retailers. While Bordeaux is deemed to be too complicated for young people who are new to wine, the limited success of entry level ‘branded’ wines from the region, particularly in the UK, may have more to do with a feeling that the famous wine region’s price-quality ratio lags the competition from other parts of the wine world, as well as the sense that Bordeaux is not seen as ‘cool’ or ‘trendy’.



## Wine Style: Bordeaux Red

Bordeaux has a cool marine coastal climate, with mild weather and no dry season. Bordeaux reds tend to be lower in alcohol and are slightly lighter in body. Bordeaux is the largest wine producing region in France. It consists of two major areas—the Left and the Right Bank. Both lie in the heart of the Gironde estuary and are further divided by its tributaries, the Garonne and the Dordogne rivers. While the Right Bank produces blends that are mostly Merlot dominant, the Left Bank produces blends that are primarily Cabernet Sauvignon dominant. Bordeaux reds are said to be terroir-driven. Terroir is a concise way to define a specific region based upon the soil, climate, and the collective knowledge of the generations of people who have farmed the land. When shopping for Bordeaux reds, keep in mind, French wines are all about the region and the blend, not about individual grape varieties. While some of the most expensive wines in the world come from Bordeaux, most are everyday, affordable table wines.

## Personal Notes: Vintage 2018

Water meets Wine – and more Water. As much character as a blank sheet of paper. At least it could have tasted worse, (if you could taste anything).

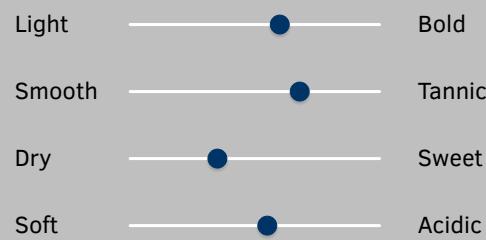
## Main Impressions

- Red fruit (Cherry, Strawberry)
- Black fruit (Plum, Blackberry)
- Earthy (Leather, Smoke)

## Food Pairing

- Beef, Veal, Poultry

## Taste Profile



## Fundamentals

- from Bordeaux, France
- Bordeaux Red
- BDX Wines
- Merlot
- 13.5%



# La Maison du Vigneron Pinot Noir Brut Rosé

■ France – Sparkling Wine from Cotes du Jura, France,  
Vintage 2018

4.0

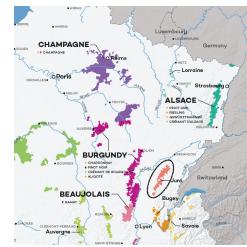


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5 – 10

## Winery: La Maison du Vigneron

La Maison du Vigneron relies on an obvious complementarity between traditional know-how and the dynamism of an organization that perfectly masters market developments. Since its creation, the Maison du Vigneron has developed a partnership with 100 winegrowers bringing grapes who work in close collaboration with teams of oenologists according to well-established specifications. This makes it possible to have traceability of the entire chain: upstream, with the winegrowers to ensure the rigorous selection of the grapes until the marketing of the products downstream with the objective of making Jura wines and Crémants from quality. For the Maison du Vigneron, this is the number one priority. Thanks to a team of professionals endowed with long-standing know-how and state-of-the-art equipment, we ensure perfect monitoring of the vinification of wines and Crémants. Two stages are still essential to the birth of exceptional vintages: first, optimal quality of bottling, second, analysis and then tasting of the wines in a high-performance laboratory. The sum of all these actions allows the production of great wines that best express the qualities and character of the terroir.



## Wine Style: French Crémant

There is a group of sparkling wines that will satisfy your desire for high quality bubbly. Crémant employs labor-intensive secondary bottle fermentation, as does Champagne. There are a wide variety of styles to choose from, as Crémant is made in eight different appellations throughout France (and can also be found in neighboring Luxembourg). Crémant de Bordeaux: Primarily Merlot along with Cabernet Franc, Cabernet Sauvignon, Carmenère, Malbec, and Petit Verdot, Sauvignon Blanc, Sémillon and/or Muscadelle. In areas like Bordeaux, these wines are often overshadowed by the famous still red, white, and sweet white wines of the region. Crémant production from these appellations can be harder to find in export markets, but are certainly worth a sip if you do.

## Personal Notes: Vintage 2018

A Knuschel starts to like sparkling wine ; Another good Crémant, but cannot win a fight with the Crémant de Bordeaux from Aldi!

## Main Impressions

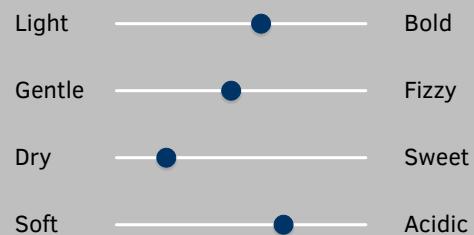
- Red fruits (Strawberry, Raspberry, Cherry)
- Citrus (Grapefruit, Lemon)
- Tree Fruits (Apple, Peach, Melon)

## Food Pairing



Shellfish, Poultry, Aperitif, Lean fish

## Taste Profile



## Fundamentals



from Cotes du Jura, France



French Crémant



La Maison du Vigneron



Pinot Noir



11.5%



# Les Grands Chais de France

## S de La Sablette Rosé

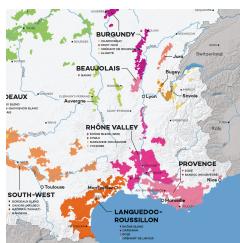
■ — Rosé Wine from Provence, France, Vintage 2018

4.0 ★★★★☆

\$\$ 5 – 10

### Winery: Les Grands Chais de France

Les Grands Chais de France was founded by Joseph Helfrich in 1979. The GCF Group is the privileged partner of wine-growers in the great wine-producing regions of France and a viticulturist and maturation specialist at the head of over 3,000 ha of vineyards. In just one generation, we have become a major stakeholder in Alsace, Jura, Diois, Languedoc, the region of Bordeaux, Val de Loire, in Burgundy and now in Provence. Today we are the leading privately-owned winemaker in France. As a viticulturist, winemaker and maturation specialist, the GCF Group is always tuned in to its customers and partners, offering much appreciated wines and spirits and exclusive services that are unanimously acclaimed. Throughout the delicate journey involved in producing a great wine, our teams work together to pool their know-how and techniques, from working the land and the vines, to packaging and logistics, not forgetting winemaking and the maturation process.



### Wine Style: Provence Rosé

No summer afternoon is complete without a little bit of the pale pink/orange wines from Provence. These light and crisp roses have just the slightest touches of bright berry flavors and can complement a meal perfectly or be delightful on their own. The dry, refreshing, pink wines of Provence may not be complicated or heady, but they are certainly lovely. These brightly flavored, yet pale colored wines are full of crisp acidity with light touches of tart red berries and citrus fruit. These wines may not be serious, but you can't drink serious wines all of the time! Current trends are making these wines ridiculously popular, and for good reason. They are the perfect summer wine and can make any light afternoon meal even better with their liveliness and pretty fruit. These are much lighter than most California roses, but are typically much fresher and sharper.

### Personal Notes: Vintage 2018

Very nice Rosé wine, made great cooks out of us at knuschels birthday.

### Main Impressions

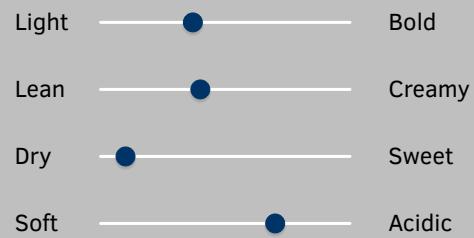
- Red fruits (Strawberry, Watermelon, Raspberry)
- Citrus (Grapefruit, Lemon)
- Earthy (Minerals Honey, Slate)

### Food Pairing



Pork, Shellfish, Vegetarian, Poultry

### Taste Profile



### Fundamentals



from Provence, France



Provence Rosé



Les Grands Chais de France



Shiraz/Syrah



12.5%



# Les Grands Chais de France

## Brut Dargent Chardonnay Ice

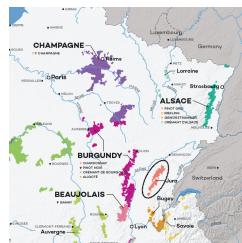
■ — Sparkling Wine from Cotes du Jura, France,  
Vintage 2018

4.0 ★★★★☆

\$\$ 5 – 10

### Winery: Les Grands Chais de France

Les Grands Chais de France was founded by Joseph Helfrich in 1979. The GCF Group is the privileged partner of wine-growers in the great wine-producing regions of France and a viticulturist and maturation specialist at the head of over 3,000 ha of vineyards. In just one generation, we have become a major stakeholder in Alsace, Jura, Diois, Languedoc, the region of Bordeaux, Val de Loire, in Burgundy and now in Provence. Today we are the leading privately-owned winemaker in France. As a viticulturist, winemaker and maturation specialist, the GCF Group is always tuned in to its customers and partners, offering much appreciated wines and spirits and exclusive services that are unanimously acclaimed. Throughout the delicate journey involved in producing a great wine, our teams work together to pool their know-how and techniques, from working the land and the vines, to packaging and logistics, not forgetting winemaking and the maturation process.



### Wine Style: French Crémant

There is a group of sparkling wines that will satisfy your desire for high quality bubbly. Crémant employs labor-intensive secondary bottle fermentation, as does Champagne. There are a wide variety of styles to choose from, as Crémant is made in eight different appellations throughout France (and can also be found in neighboring Luxembourg). Crémant de Bordeaux: Primarily Merlot along with Cabernet Franc, Cabernet Sauvignon, Carmenère, Malbec, and Petit Verdot, Sauvignon Blanc, Sémillon and/or Muscadelle. In areas like Bordeaux, these wines are often overshadowed by the famous still red, white, and sweet white wines of the region. Crémant production from these appellations can be harder to find in export markets, but are certainly worth a sip if you do.

### Main Impressions

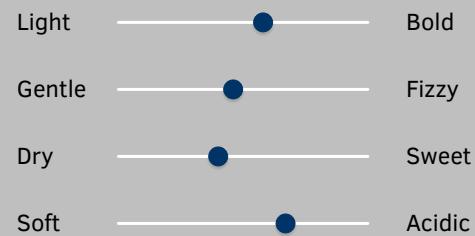
- Tree Fruits (Pear, Peach, Apple)
- Citrus (Citrus, Grapefruit)
- Earthy (Nuts, Honey)

### Food Pairing



Shellfish, Poultry, Aperitif, lean fish

### Taste Profile



### Personal Notes: Vintage 2018

Great Alternative to Moet Ice

### Fundamentals

- from Cotes du Jura, France
- French Crémant
- Les Grands Chais de France
- Chardonnay
- 11.5%



# Louis Latour Grand Ardèche Chardonnay

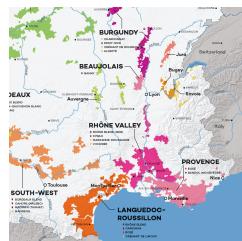
■ FR – White Wine from Rhône Valley, France, Vintage  
2018

5.0 ★★★★☆

\$\$ 10 – 15

## Winery: Louis Latour

The Maison Louis Latour is one of the most famous names in Burgundy. Founded in 1797, the trading house has achieved worldwide fame in its 200-year history. The history of the Latour family actually began as a cooper. This is why the impressive main building still stands today in Rue des Tonnelliers, which is the 'Küfergasse' of Beaune. The main wine production is located in Savigny-les-Beaune. This is where the red Négoce wines and all white wines are produced. The house still operates its own cooperage. A small part of the perfectly processed 'pièces' is exported. Today, Latour's production includes almost all important Burgundy appellations. From the small Burgundy to the Côte Maconnais, Côte Chalonnais, all districts of the Côte d'Or and the Chablis under the name Simonnet-Febvre. The house Louis Latour in the Ardèche produces particularly interesting Chardonnays.



## Wine Style: Burgundy White

White Burgundy is made from Chardonnay grown in the Burgundy region of France. The other principal grape grown in Burgundy is Pinot Noir. Burgundy has had a long love affair with wine, starting around the 1st century AD with the Romans. Later, the Cistercian monks really put Burgundy on the map by crafting wines for the local aristocracy. Widely viewed as the most terroir-driven of French wines, Burgundy wines, both red and white are made from varieties that easily reflect the soil and climate they are grown in. Like a blank canvas, Chardonnay readily expresses subtle variations from vineyards that are a mere stone's throw from one another, this is part of what makes Burgundy so compelling and so expensive. As with other regions in France, Burgundy can range in price from expensive to reasonably affordable. Burgundy's vineyard sites have been carefully divided over the centuries into Grand Cru, Premier Cru, village appellations and regional wines (aka Bourgogne blanc).

## Personal Notes: Vintage 2018

A brilliant white wine that we found on a little discovery tour of the wine bastion. It stands out due to its complexity, which is particularly favored by the storage in oak barrels. Creamy fruit aroma meets a fine note of vanilla.

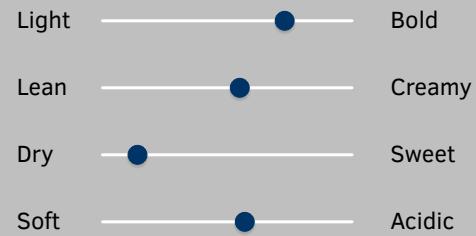
## Main Impressions

- Okay (Oak, Butter, Vanilla)
- Tree fruit (Apple, Pear, Peach)
- Citrus (Citrus, Lime)

## Food Pairing

 Aperitif, Charcuterie, Shellfish, Fish

## Taste Profile



## Fundamentals

-  from Rhône Valley, France
-  Burgundy White
-  Louis Latour
-  Chardonnay
-  13.5%



# Maison Brotte Esprit Barville Rouge

■ — Red Wine from Rhône Valley, France, Vintage  
2017

3.5

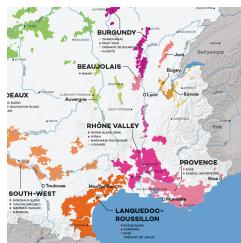


\$\$

0 – 5

## Winery: Maison Brotte

A family passion in Châteauneuf-du-Pape since 1931 five generations of pioneering spirit. The Brotte family has been guided by a spirit of innovation for almost a century. The company was one of the first bottlers and to be traded internationally. Since 1952, La Fiole du Pape has imposed a style that continues to be unique today. Winegrower knowhow dedicated to the Rhône valley and fine wines. With expert wine making experience in three top appellations, Châteauneuf-du-Pape, Cairanne and Laudun Village, Maison Brotte has extended their knowhow to create exceptional wines in all the major regions of the Rhône valley. Two brands, Brotte and Père Anselme la Fiole. Backed by a team of eight wine professionals, including two enologists and three viticulturalists, Maison Brotte produces two brands: Brotte, complex, fine wines for collectors and neophytes alike, and Père Anselme La Fiole, wines with unique packaging.



## Wine Style: Southern Rhône Red

The Southern Rhône is situated in a large, sprawling valley, shaped by the course of the Rhône River. A Mediterranean climate makes the Southern Rhône Valley one of the warmest wine growing regions in France. Grape varieties that thrive in the region are well-suited to the hot, humid summers, and Grenache, Syrah, and Mourvèdre are by far the most common plantings. The vast majority of Rhône wines found on the market are labeled as Côtes du Rhône AOC (Appellation d'Origine Contrôlée). Many are excellent and inexpensive, making them one of the most consumer-friendly French wines to explore. Châteauneuf-du-Pape is one of the better-known sub-regions of the Southern Rhône, and while the wines can be somewhat expensive, the quality is generally exceptional. Grenache is by far the predominant grape found in Châteauneuf-du-Pape blends, and lends jammy red and black fruit notes along with flavors of earth, leather and spice and dried herbs.

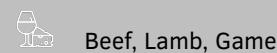
## Personal Notes: Vintage 2017

Solid red wine, but nothing special

## Main Impressions

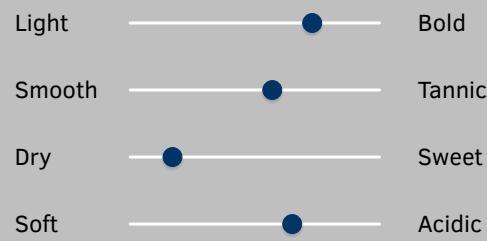
- Red fruit (Cherry, Raspberry)
- Earthy (Leather, Minerals)
- Spices (Pepper, Licorice, Thyme)

## Food Pairing



Beef, Lamb, Game

## Taste Profile



## Fundamentals

- 📍 from Rhone Valley, France
- 🍷 Southern Rhône Red
- ⚡ Maison Brotte
- 🍇 Shiraz/Syrah, Mourvedre, Grenache
- 🍸 14.0%



# Marquis de Beaucel Crémant de Bordeaux Brut Rosé

■ FR – Sparkling Wine from Bordeaux, France, Vintage

2019

4.5

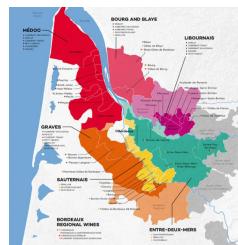


\$\$

5 – 10

## Winery: Marquis de Beaucel

Since it was not possible to find a description of the winery (or even the website), here is a description of the Loire region: You won't be bored when you visit the Loire River Valley. It's one of France's most beautiful and interesting wine regions. Lining a 300 mile east-to-west stretch of the country's lengthiest river are 63 diverse wine districts for you to discover between tours of the pre-revolutionary French aristocracy's jaw-dropping chateaux. There are three sections of the Loire whose different terroirs give rise to regional specialties, which are made into wines of every color and style (dry still red, white and rosé wines, sparkling and sweet). Most famous districts for whites are Sancerre and Pouilly in the east (Sauvignon Blanc), Vouvray and Savennières in the middle (Chenin Blanc), And the western Pays Nantais (Muscadet wines from Melon de Bourgogne). Centrally located Saumur is the core for sparkling Crémant de Loire. Red wines from Pinot Noir are produced in the east, but Cabernet Franc is the most common red variety used in the mid-regions' Chinon still wines and the rosés of Anjou. Botrytized Chenin Blanc is responsible for the lauded sweet wine, Quarts de Chaume in the Coteaux-du-Layon.



## Wine Style: French Crémant

There is a group of sparkling wines that will satisfy your desire for high quality bubbly. Crémant employs labor-intensive secondary bottle fermentation, as does Champagne. There are a wide variety of styles to choose from, as Crémant is made in eight different appellations throughout France (and can also be found in neighboring Luxembourg). Crémant de Bordeaux: Primarily Merlot along with Cabernet Franc, Cabernet Sauvignon, Carmenère, Malbec, and Petit Verdot, Sauvignon Blanc, Sémillon and/or Muscadelle. In areas like Bordeaux, these wines are often overshadowed by the famous still red, white, and sweet white wines of the region. Crémant production from these appellations can be harder to find in export markets, but are certainly worth a sip if you do.

## Personal Notes: Vintage 2019

The best low-price crémant we drunk (until now). Amazing evening with Paella, Crémant and way too much red wine. One whispers the crémant can also be enjoyed in a relaxing bath

## Main Impressions

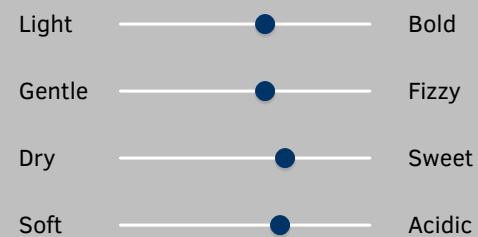
- Red fruit (Strawberry, Raspberry)
- Tree fruit (Apple, Peach, Pear)
- Citrus (Grapefruit, Tangerine)

## Food Pairing



Shellfish, Poultry, Aperitif, lean fish

## Taste Profile



## Fundamentals

- 📍 from Bordeaux, France
- \_ENCODED\_BOTTLE\_ French Crémant
- \_ENCODED\_WINE\_GLASS\_ Marquis de Beaucel
- \_ENCODED\_GRAPES\_ Cabernet Franc, Merlot
- \_ENCODED\_GLASS\_ 12.0%



# Andreas Oster Trittenheimer Apotheke Auslese



– White Wine from Mosel, Germany, Vintage 2019

4.0

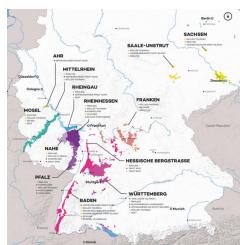


\$\$

5 – 10

## Winery: Andreas Oster

Oster and wine go together – and have done so for 400 years. The journey from a small winery in Ediger on the Moselle river to a modern, state-of-the-art wine cellar that is part of a global network has been a long and successful one. The Vineyards is placed at so called "Trittenheimer Apotheke". In contrast to other famous slopes of the Moselle, the "Wehlener Sonnenuhr" or the "Bernkasteler Doctor", the history of the pharmacy does not go back too far. It did not come into fashion until after the Second World War, and from 1971, thanks to the new wine law, it was officially the most important location in the town, a bit more important than the "Trittenheim Altärchen". Much has been puzzled over the question of why the name "Apotheke", of all things, was able to establish itself. It is assumed that it has nothing to do with a drug store, but rather a corruption of the word "Abteiberg" or "Abtsberg".



## Wine Style: German Riesling

Riesling is without question Germany's favorite grape. Widely planted, though once derided, Riesling is the superstar of the white wine world at the moment. There is a lot of scope for versatility with this sweet, viscous wine, though you can expect to get hints of tropical fruit, nectarine, melon and pineapple from a solid Riesling. The grape originated in the Rhine region of Germany, and the best of them are said to grow along the banks of the Mosel River on the beautiful steep, south facing hills. There are six categories of Riesling which indicate the ripeness of the grapes. Kabinett is considered "off-dry" and is a typically ripe grape. Spätlese is riper and therefore sweeter, and Auslese is even riper still. Beyond that you have Beerenauslese, Trockenbeerenauslese and Eiswein (or ice wine), all getting sweeter, more viscous and more expensive.

## Personal Notes: Vintage 2019

Very sweet, but perfect match for dessert

## Main Impressions

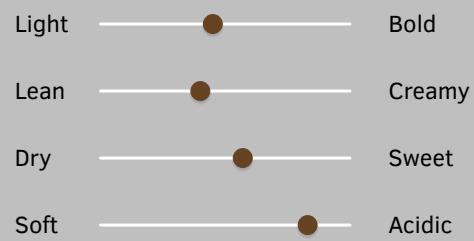
- Tree Fruits (Peach, Apricot, Pear)
- Earthy (Slate, Stone)
- Spices (Cinnamon)

## Food Pairing



Cured Meat, Shellfish, Poultry

## Taste Profile



## Fundamentals



from Mosel, Germany



German Riesling



Andreas Oster



Riesling



12.0%



# Dr. Von Bassermann-Jordan Deidesheimer Riesling Feinherb

Germany – White Wine from Pfalz, Germany, Vintage 2019

4.5

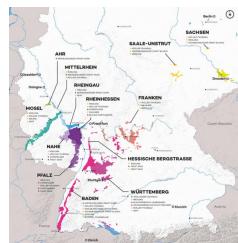


\$\$

10 – 15

## Winery: Dr. Von Bassermann-Jordan

The history of the Geheimer Rat Dr. von Bassermann-Jordan winery is the history of a family dynasty that has helped to establish quality viticulture for more than 300 years. Generation after generation, important personalities emerge from it who know how to preserve and develop the importance of the estate and top Palatinate wines with intelligence, expertise and intuition as well as economic and political influence – up to the top rank of the world. As respected politicians, they are in contact with the most influential personalities of their time and make a significant contribution to improving the legal framework conditions for viticulture. As patrons of the arts, they provide a number of museums with valuable possessions and earn their money for the preservation of the Palatinate cultural heritage. As scientists, they work on improved cultivation methods and write the standard work on the history of viticulture. As wine-growing experts, they spare no expense and effort in constantly developing their skills and knowledge as well as the quality of their possessions.



## Wine Style: German Riesling

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## Personal Notes: Vintage 2019

Great wine for a lot of occasions - paired very well with a halloween pumpkin menu.

## Main Impressions

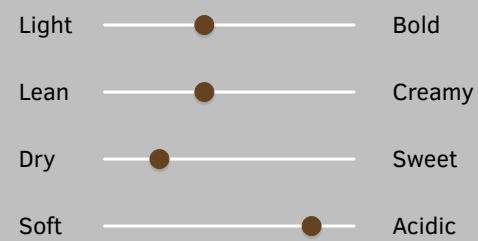
- Tree Fruits (Pear, Green Apple)
- Citrus (Tangerine)
- Vegetal (Gooseberry)

## Food Pairing



Pork, Shellfish, Poultry, Cured Meat

## Taste Profile



## Fundamentals



from Pfalz, Germany



German Riesling



Dr. Von Bassermann-Jordan



Riesling



11.5%



# Fürst von Metternich Riesling Sekt

— Sparkling Wine from Rheingau, Germany,  
Vintage 2018

2.5

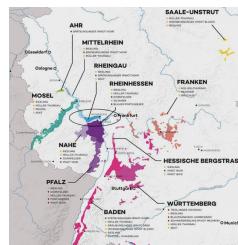


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10 – 15

## Winery: Fürst von Metternich

The origins of the Metternich-Winneburg family estate at Schloss Johannisberg, or Fürst von Metternich Winneburg'sche Domäne Schloss Johannisberg – the first Riesling vineyard in the world – date back over 900 years. In 1775, late-harvest, or "Spätlese", wine was discovered here, laying the foundation for future success. The Austrian Emperor conferred the estate upon Clemens Wenzel Fürst von Metternich in 1816 in recognition of his service in achieving European peace. In 1930, the prince granted the right to make Sekt from Schloss Johannisberg wines to producer Söhnlein Rheingold. Today, Fürst von Metternich is Germany's market leading premium Sekt.



## Wine Style: German Sparkling Wine

German sparkling wine was produced as early as 1826. And in 1872, 12 producers already participated in the Vienna World's Fair. At the beginning of the 20th century, 9 million bottles of German sparkling wine reached the market. Today - from over 1000 wineries and exported all over the world - there are probably around 500 million bottles. In the case of the cheap categories, the base wine is usually imported and processed into sparkling wine. The designation "Deutscher Sekt" guarantees what the name promises: the sparkling wine is made exclusively from grapes harvested in Germany. At the highest level is Deutscher Sekt b.A. It is made entirely from grapes harvested in a specific German growing region. All information such as area designation, grape variety, ripening period, alcohol content and vintage are precisely defined. Most sparkling wine will be produced via the Charmant method using most frequently the Riesling grape.

## Personal Notes: Vintage 2018

Was better than the Rosé, but still no great sparkling wine

## Main Impressions

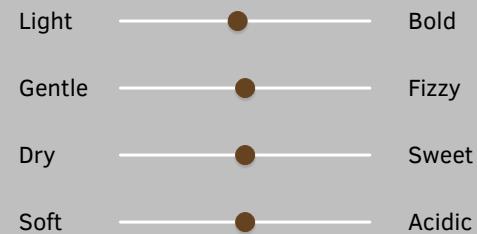
- Tree fruits (Peach, Apple, Pear)
- Citrus (Lemon, Grapefruit)
- Earthy (Minerals, Honey)

## Food Pairing



Shellfish, Lean fish, Aperitif, Appetizers

## Taste Profile



## Fundamentals



from Rheingau, Germany



German Sparkling Wine



Fürst von Metternich



Riesling



12.5%



# Fürst von Metternich Rosé Sekt

— Sparkling Wine from Rheingau, Germany,  
Vintage 2018

1.5

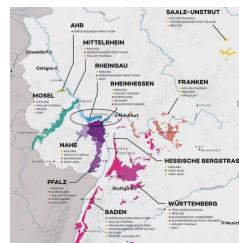


\$\$

10 – 15

## Winery: Fürst von Metternich

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## Personal Notes: Vintage 2018

Worst sparkling wine we ever tasted. Hopefully it was just bad batch.

## Main Impressions

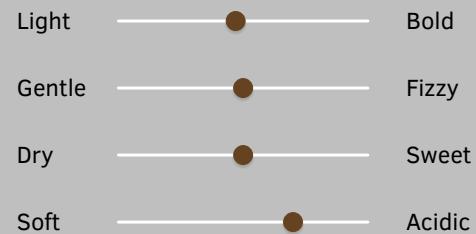
- Red fruit (Strawberry)
- Tree fruits (Peach)
- Citrus (Orange)

## Food Pairing



Shellfish, Poultry, Aperitif, Lean fish (Eat

## Taste Profile



## Fundamentals



from Rheingau, Germany



German Sparkling Wine



Fürst von Metternich



Pint Noir, Pinot Meunier



12.5%



# Raimund Prüm Riesling Mosel QbA

Germany – White Wine from Mosel, Germany, Vintage 2018

4.0

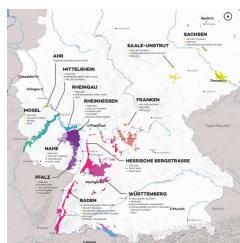


\$\$

0 – 5

## Winery: Raimund Prüm

Raimund Prüm, alias "the red Prüm", took over the winery from his early deceased father in 1971 and developed it into a top wine estate with an international reputation. Thus, the winery could grow to the stately size of 30ha, spread over steepest vineyards on Mosel, Saar and Ruwer, all planted with the best white wine grape variety Riesling. He transferred the winery to his daughter Saskia Andrea (S. A. Prüm). So that the noble Riesling wines show perfection in the glass, they are stored in dark and cool vaulted cellar in old "Fuder barrels". These are the typical oak barrels of the region with a volume of 1,000 liters each. The oak was cut in local forests more than 60 years ago and offers perfect conditions for optimal storage. These barrels do not give any wood flavor to the wine, but shape the wine through micro-oxidation.



## Wine Style: German Riesling

Riesling is without question Germany's favorite grape. Widely planted, though once derided, Riesling is the superstar of the white wine world at the moment. There is a lot of scope for versatility with this sweet, viscous wine, though you can expect to get hints of tropical fruit, nectarine, melon and pineapple from a solid Riesling. The grape originated in the Rhine region of Germany, and the best of them are said to grow along the banks of the Mosel River on the beautiful steep, south facing hills. There are six categories of Riesling which indicate the ripeness of the grapes. Kabinett is considered "off-dry" and is a typically ripe grape. Spätlese is riper and therefore sweeter, and Auslese is even riper still. Beyond that you have Beerenauslese, Trockenbeerenauslese and Eiswein (or ice wine), all getting sweeter, more viscous and more expensive.

## Personal Notes: Vintage 2018

Really great white wine under 5 € (as swabians, we love that!). Always tasty and appropriate to many occasions.

## Main Impressions

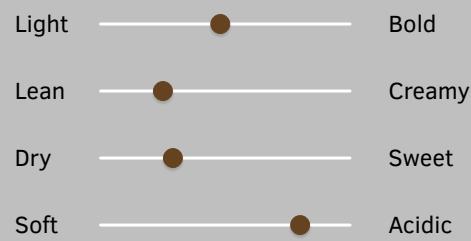
- Tree fruits (Green apple, Peach, Apricot)
- Citrus (Lemon, Grapefruit)
- Earthy (Minerals, Stone, Honey)

## Food Pairing



Pork, Shellfish, Spicy food, Poultry, Cured

## Taste Profile



## Fundamentals



from Mosel, Germany



German Riesling



Raimund Prüm



Riesling



12.0%



# Salwey Spätburgunder

Germany – Red Wine from Baden, Germany, Vintage 2018

3.5

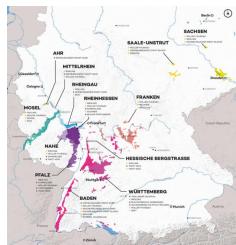


\$\$

10 – 15

## Winery: Salwey

The Salwey winery in Oberrotweil in the Kaiserstuhl is a winery and distillery in the German wine-growing region of Baden. The company has been family-owned since 1740, and the wines have been made there under the Salwey name for three generations. Mainly white grape varieties are grown on around 50 hectares of vineyards. The classic Kaiserstuhl grape varieties gray, white and pinot noir are cultivated there. With a share of 40 % of the total vineyard area, the varieties Pinot Gris and Pinot Noir are the dominant grape varieties, while Pinot Blanc also has a significant share with 16 %. The remaining 4 % are divided between Chardonnay and Sauvignon Blanc. The winery produces dry wines without exception. Their character is determined solely by the variety and minerality of the volcanic terroir, to which spontaneous fermentation also contributes. The wines are largely matured in wooden barrels made from local oak and mature in their own mountain cellar, which is accessible from the tasting room at ground level. The wines are not bottled before May of the wine year.



## Wine Style: German Red

It's true. Germany is predominantly known for its outstanding white wine. But the quality of Red wine is also rising with each vintage. Red grapes now account for over a third of vineyard plantings in Germany, which might surprise those who automatically associate the country with its signature Riesling grape. That doesn't mean that red wine is new to Germany, however. Some red grapes were documented in the country as far back as the 14th century. But whereas red German wine was historically a sweet wine, and more recently thought to be pale, thin, and acidic, today German reds can be complex, long-aging, and downright intense.

## Personal Notes: Vintage 2018

Not exciting, but very enjoyable

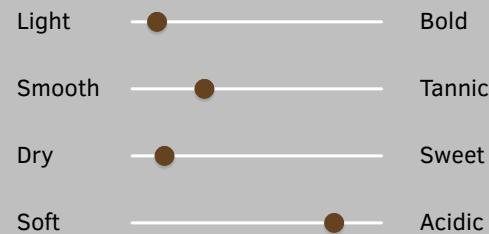
## Main Impressions

- Red fruit (Strawberry, Raspberry)
- Earthy (Smoke, Earth, Minerals)
- Okay (Vanilla, Tabacco, Chocolate)

## Food Pairing

-  Beef, Veal, Game, Poultry

## Taste Profile



## Fundamentals

-  from Baden, Germany
-  German Red
-  Salwey
-  Spätburgunder
-  13.0%



# Schneider Black Print

Germany – Red Wine from Pfalz, Germany, Vintage 2015

4.5

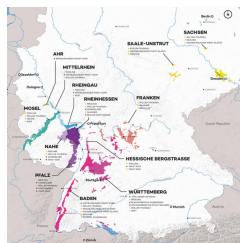


\$\$

10 – 15

## Winery: Schneider

A success from zero to one hundred. Or rather, one on 92 hectares. In 1994, Markus Schneider took over the manageable vineyard of his parents in Palatine Ellerstadt. Its yields were sold until then only as barrel-ware. With hard work, vision and ambition he went new ways. And the great success proves him right. The winery increasingly relied on wines based on red and white cuvees. Unusual was the varietal mix, which consisted not only of traditional Palatinate varieties such as Riesling, but also from international such as Sauvignon Blanc, Syrah and Merlot. "There was no life before the wine," says Markus Schneider. A motto that shows the uncompromising commitment with which the most famous German winegrower works. Markus Schneider became known for his red wine cuvée "Black Print". The uncomplicated, concise style of the wine convinces directly and immediately. The red wine has made the wine a brand and is probably THE most famous red of Germany.



## Wine Style: German Red

It's true. Germany is predominantly known for its outstanding white wine. But the quality of Red wine is also rising with each vintage. Red grapes now account for over a third of vineyard plantings in Germany, which might surprise those who automatically associate the country with its signature Riesling grape. That doesn't mean that red wine is new to Germany, however. Some red grapes were documented in the country as far back as the 14th century. But whereas red German wine was historically a sweet wine, and more recently thought to be pale, thin, and acidic, today German reds can be complex, long-aging, and downright intense.

## Personal Notes: Vintage 2015

Dark and rich red wine. Great Bottle!

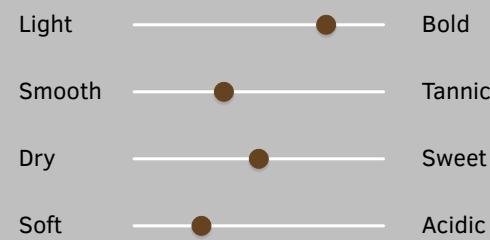
## Main Impressions

- Black fruit (Blackberry, Blackcurrant)
- Okay (Chocolate, Oak, Vanilla)
- Red fruit (Cherry, Raspberry)

## Food Pairing

Beef, Lamb, Game

## Taste Profile



## Fundamentals

from Pfalz, Germany

German Red

Schneider

Shiraz/Syrah, Cab. Sauvignon/Dorsa

14.0%



# Accademia die Racemi Anarkos Puglia Rosso

🇮🇹 – Red Wine from Puglia, Italy, Vintage 2017

4.5



\$\$

5 – 10

## Winery: Accademia die Racemi

Accademia dei Racemi is an organization which groups passionate viticulturists, agronomists and wine makers with the goal of promoting the production of quality wines made in Apulia. Among the duties there is also the one of selecting the most interesting and promising sites and vineyards of the region, involving their proprietors in this project while assisting them in the viticultural and wine making practices by offering the help of qualified wine makers and technicians. The work of Accademia dei Racemi is particularly focused on the local varieties, among them Primitivo, Negroamaro and Malvasia Nera, as well as less known varieties such as Susumaniello and Ottavianello, a variety known in France as Cinsaut.



## Wine Style: Southern Italy Red

Southern Italy is the toe, heel, and ankle of the Italian “boot” where we find the regions Campania, Basilicata, Puglia, Calabria, and Sicily as well as the distant relative Sardegna. There are scores of fascinating indigenous grape varieties here, different winemaking traditions and styles are defining each region, and the wines are often less expensive than their Northern counterparts. Puglia and Sicily are producing huge volumes of wine, and they are battling to be the second biggest wine producing region in Italy. The hot climate is reflected in the wines and they are famous for their inexpensive, full bodied, warm, and fruit forward red wines based on Primitivo and Nero d’Avola. Less famous yet very interesting are the Sicilian wines from Mount Etna. The higher altitude yields wines that are lighter, fresh and complex.

## Personal Notes: Vintage 2017

Judi's favourite evergreen wine. Suits well to a bonfire in a late summer night.

## Main Impressions

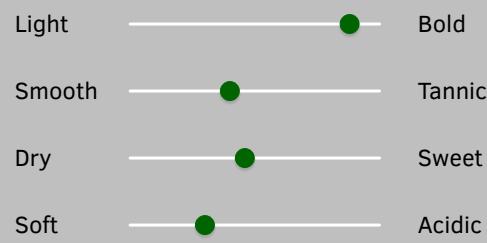
- Black fruit (Plum, Blackberry)
- Okay (Chocolate, Oak, Vanilla)
- Red fruit (Cherry, Raspberry, Strawberry)

## Food Pairing



Beef, Pasta, Lamb

## Taste Profile



## Fundamentals



from Puglia, Italy



Southern Italy Red



Accademia die Racemi



Negroamaro, Malvasia Nera, Primitivo



13.0%



# Cantina Valpantena Amarone della Valpolicella Classico

🇮🇹 – Red Wine from Veneto, Italy, Vintage 2017

## Winery: Cantina Valpantena

Established by several Verona wine growers as a cooperative and now has approximately 250 members farms that cultivate a total of approximately 750 hectares of vineyards, all included in the controlled origin brand areas in the Verona hillsides territory. These members were joined, in July 2003 after merger with the 'Oleificio delle Colline Veronesi', by another 150 farmer producing olive oil. This gave life to a new oil and wine business in Valpantena. Products have achieved excellent levels of quality thanks to commitment and care lavished over the entire production cycle, where tradition and technological innovation blend together. The Valpantena Winery is able to fully exploit all the excellent qualities of the grapes and olives delivered by its members. Awards achieved in the most important national and international competitions are well-merited recognition of this effort at improving standards of production and quality.



## Wine Style: Italian Amarone

Amarone della Valpolicella is a rich, dry Italian red wine from the Veneto region. It is produced primarily from the Corvina grape. Amarone is characterized by ripe, bold flavors. Directly after harvest, the grapes are air dried through a process called "appassimento", which allows them to shrivel into raisins. This concentrates the sugar and flavors in the grapes, producing a distinctive and full-bodied wine well-suited to aging. It is often said that you can safely forget an Amarone in your wine cellar. Even average Amarones can be aged for 10-15 years. Depending on the vintage and aging technique, wines of exceptional quality can be enjoyed up to 30-50 years after bottling! In wine, time equals money. The aging process, manual labor, and prime grape-growing real estate mean that Amarone is often quite expensive. Bottles of this iconic wine generally start at 50–60, but the sky's the limit when it comes to price. Despite its iconic status, Amarone only received DOCG recognition as recently as 2009.

## Personal Notes: Vintage 2017

Great Amarone for the price

4.0 ★★★★☆

\$\$ 10 – 15

## Main Impressions

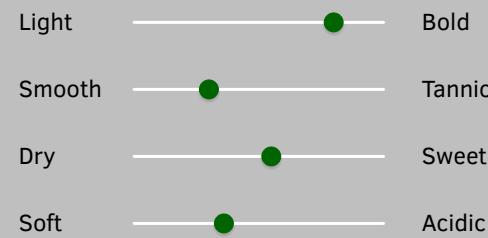
- Oaky (Vanilla, Chocolate, Oak)
- Black fruit (Plum, Blackberry)
- Red fruit (Cherry, Strawberry)

## Food Pairing



Beef, Lamb, Game, Blue Cheese

## Taste Profile



## Fundamentals

- 📍 from Veneto, Italy
- 🍷 Italian Amarone
- 🍇 Cantina Valpantena
- ぶどう Corvina, Rondinella
- グラス 15.0%



# Cantine Due Palme Doppio Nero

🇮🇹 – Red Wine from Puglia, Italy, Vintage 2018

4.0 ★★★★☆

\$\$ 5 – 10

## Winery: Cantine Due Palme

The Due Palme wine cooperative was founded in 1989 and is now one of the largest cooperatives in southern Italy. It is located in the municipality of Cellino San Marco (Brindisi). This is located in the middle of the growing areas of the Salento peninsula in the southern Italian Apulia. Today Due Palme has more than 850 member winemakers who cultivate around 2000 hectares. They produce the traditional autochthonous grape varieties Negroamaro, Malvasia Nera, Primitivo and Susumaniello. In addition, international grape varieties such as Sangiovese, Merlot, Cabernet Sauvignon, Montepulciano and others are cultivated.



## Wine Style: Southern Italy Red

Southern Italy is the toe, heel, and ankle of the Italian “boot” where we find the regions Campania, Basilicata, Puglia, Calabria, and Sicily as well as the distant relative Sardegna. There are scores of fascinating indigenous grape varieties here, different winemaking traditions and styles are defining each region, and the wines are often less expensive than their Northern counterparts. Puglia and Sicily are producing huge volumes of wine, and they are battling to be the second biggest wine producing region in Italy. The hot climate is reflected in the wines and they are famous for their inexpensive, full bodied, warm, and fruit forward red wines based on Primitivo and Nero d’Avola. Less famous yet very interesting are the Sicilian wines from Mount Etna. The higher altitude yields wines that are lighter, fresh and complex.

## Personal Notes: Vintage 2018

A great self-reward after taking down a boulder wall.

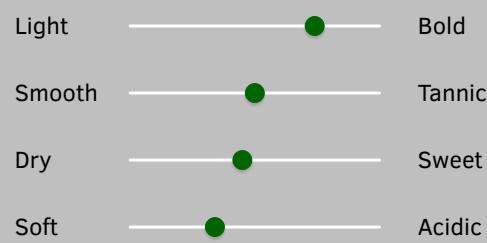
## Main Impressions

- Black fruit (Plum, Blackberry)
- Okay (Chocolate, Oak, Vanilla)
- Red fruit (Cherry, Raspberry, Strawberry)

## Food Pairing

 Beef, Pasta, Lamb

## Taste Profile



## Fundamentals

-  from Puglia, Italy
-  Southern Italy Red
-  Cantine Due Palme
-  Primitivo, Negroamaro
-  14.5%



# Casa Vinicola Botter

## Doppio Passo Primitivo

🇮🇹 – Red Wine from Salento, Italy, Vintage 2018

4.0 ★★★★☆

\$\$ 5 – 10

### Winery: Casa Vinicola Botter

The Casa Vinicola Botter has been located in northeastern Veneto since 1928 and has been successfully involved in the national and international wine trade for decades. The philosophy of the house states that good wines take a lot of time to bring their high quality to the fore. That is why Casa Vinicola Botter in Italy draws on the almost 100-year-old tradition and passion of the family for its viticulture, which has been carefully passed on from generation to generation. In order to meet the wishes of the enjoyable and discerning clientele from all over the world, Casa Vinicola Botter continuously strives to create the highest quality wines from all over Italy. By working closely with other wineries around Italy, Casa Vinicola Botter and its partners pursue the common goal of always supplying its customers with the most exquisite wines in the country.



### Main Impressions

- Black fruit (Plum, Blackberry)
- Okay (Vanilla, Oak, Chocolate)
- Red fruit (Cherry, Raspberry)

### Food Pairing

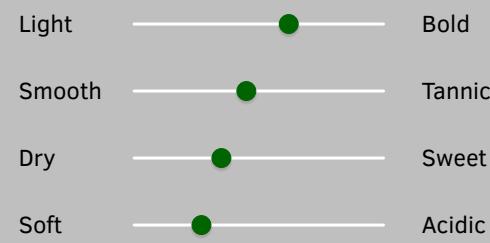


Beef, Pasta, Lamb

### Wine Style: Southern Italy Primitivo

Arguably more well known by its alter-ego Zinfandel, Primitivo is a huge, ripe Italian grape which is the pride of the Apulia region in the south of Italy. Primitivo is a delightfully brash wine that's very dark, very juicy and very high in alcohol. The grape is thought to have originated in Croatia, where it is known as Crjenak (shill-ee-ah-nock). It was then brought to Italy, and on to the United States in the 1800s, where it thrived under the Californian sun. Primitivos are very well known for being full-bodied fruit bombs. Much like Californian Zinfandels they have a very high alcohol content on account of the grapes ripening quickly. Primitivo is a fantastic BBQ wine. It loves pulled pork, ribs, steaks and anything with a lot of flavor and a mild char to it. Pizza is another excellent choice with this fabulous wine.

### Taste Profile



### Personal Notes: Vintage 2018

Great everyday Wine for about 5€.

### Fundamentals



from Salento, Italy



Southern Italy Primitivo



Casa Vinicola Botter



Primitivo



13.0%



# Casa Vinicola Botter *Doppio Passo Primitivo* Rosato

🇮🇹 – Rosé Wine from Puglia, Italy, Vintage 2019

3.5 ★★★★☆

\$\$ 5 – 10

## Winery: Casa Vinicola Botter

The Casa Vinicola Botter has been located in northeastern Veneto since 1928 and has been successfully involved in the national and international wine trade for decades. The philosophy of the house states that good wines take a lot of time to bring their high quality to the fore. That is why Casa Vinicola Botter in Italy draws on the almost 100-year-old tradition and passion of the family for its viticulture, which has been carefully passed on from generation to generation. In order to meet the wishes of the enjoyable and discerning clientele from all over the world, Casa Vinicola Botter continuously strives to create the highest quality wines from all over Italy. By working closely with other wineries around Italy, Casa Vinicola Botter and its partners pursue the common goal of always supplying its customers with the most exquisite wines in the country.



## Wine Style: Southern Italy Rosato

Puglia has a long tradition of pink wine production, a modern plethora of DOC, IGT and IGP denominations, and an eclectic range of grape varieties for rosato. It became the first Italian rosato to achieve international fame when, in 1943, the Leone de Castris family began selling their Salento-made pink wine to the American armed forces. They called the wine Five Roses for the benefit of their anglophone clients. Traditionally, rosato in the Salento area is made by drawing off a certain amount of liquid from a vat of red wine at the beginning of fermentation. This method involves 16-18 hours' skin contact, and produces a more deeply coloured rosé with lots of fruit and, typically, a solid structure. Severino Garofano and Michele Calò are leading exponents of the style.

## Personal Notes: Vintage 2019

Solid Rosato, but nothing special

## Main Impressions

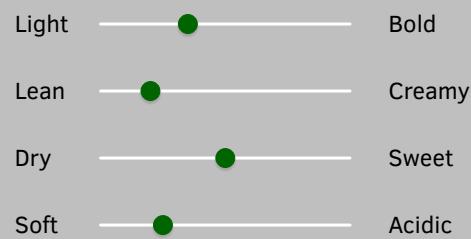
- Red fruit (Strawberry, Raspberry)
- Black fruit (Blackberry, Blueberry)
- Tree Fruits (Melon, Apple, Peach)

## Food Pairing



Shellfish, Salads, Rice Dishes

## Taste Profile



## Fundamentals



from Puglia, Italy



Southern Italy Rosato



Casa Vinicola Botter



Primitivo



12.0%



# Casa Vinicola Botter *Doppio Passo Rosé* Spumante

🇮🇹 – Sparkling Wine from Asolo, Italy, Vintage 2019

## Winery: Casa Vinicola Botter

The Casa Vinicola Botter has been located in northeastern Veneto since 1928 and has been successfully involved in the national and international wine trade for decades. The philosophy of the house states that good wines take a lot of time to bring their high quality to the fore. That is why Casa Vinicola Botter in Italy draws on the almost 100-year-old tradition and passion of the family for its viticulture, which has been carefully passed on from generation to generation. In order to meet the wishes of the enjoyable and discerning clientele from all over the world, Casa Vinicola Botter continuously strives to create the highest quality wines from all over Italy. By working closely with other wineries around Italy, Casa Vinicola Botter and its partners pursue the common goal of always supplying its customers with the most exquisite wines in the country.



## Wine Style: Italian Prosecco

A beautiful, somewhat less popular, and often less expensive comparison to Champagne, Prosecco is a deliciously dry sparkling wine with crisp acidity, low sugar, with plenty of fruit and character. Associated with high value at low cost, Prosecco is the perfect option in situations where you want or need a sparkling wine. Traditionally from the Veneto (North Eastern Italy), Prosecco dons the name for a small village and is fermented almost solely from a grape called Glera. Most Prosecco is non vintage - which means it doesn't come with a year of production on the label. This wine is not made in the traditional method of "champagne making" with riddling, rebottling and such, which, combined with non vintage production, makes the wine more affordable than champagne. But do not worry, lb for lb (or dollar for dollar), Prosecco is often a far tastier option than the French sparkling alternative.

## Personal Notes: Vintage 2019

Great taste, but not fizzy enough

4.0 ★★★★☆

\$\$ 5 – 10

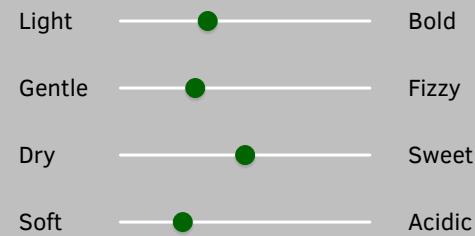
## Main Impressions

- Red fruit (Strawberry, Raspberry)
- Black fruit (Blackberry, Blueberry)
- Tree Fruits (Melon, Apple, Peach)

## Food Pairing

 Shellfish, Salads, Rice Dishes

## Taste Profile



## Fundamentals

 from Asolo, Italy

 Italian Prosecco

 Casa Vinicola Botter

 Pinot Nero

 12.0%



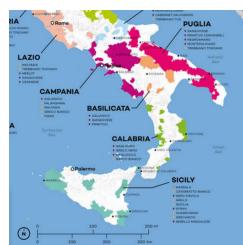
# Casa Vinicola Botter

## Doppio Passo Grillo

🇮🇹 – White Wine from Sicilia, Italy, Vintage 2019

### Winery: Casa Vinicola Botter

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### Wine Style: Southern Italy White

Italy is responsible for some of the finest wines in the world, and while Northern Italy receives the majority of the plaudits, there is some excellent wine emerging from the sparsely populated southern regions. Fiano and Greco are the two big white varietals in Campania and Basilicata, while Sicily has become known for their Bianco d'Alcamo, a dry wine made from the Marsala grape. Southern Italy's reputation has taken a beating in recent years as they have become known for producing bulk wine that they can't sell, and the reputation seems to endure despite some lovely wine coming from Sicily, Campania and Basilicata. Fiano tends to be a wonderfully creamy white wine with lots of green apple skin and pear. Greco, arguably Campania's flagship white grape, is a lot crisper, and typically has an abundance of minerality, lemon notes and pear.

### Personal Notes: Vintage 2019

Solid Wine, but nothing special.

4.0 ★★★★☆

\$\$ 5 – 10

### Main Impressions

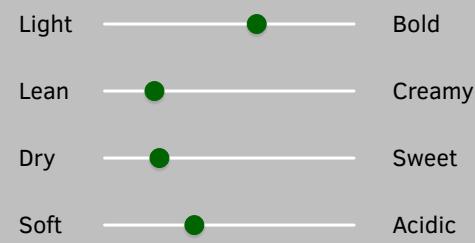
- Tree Fruits (Pear, Apricot, Green Apple)
- Tropical (Mango, Passion Fruit)
- Citrus (Lemon, Citrus, Lime)

### Food Pairing



Shellfish, Vegetarian, Appetizers

### Taste Profile



### Fundamentals

📍 from Sicilia, Italy

🍾 Southern Italy White

🌿 Casa Vinicola Botter

🍇 Grillo

🍷 12.5%



# Contessa Carola Primitivo di Manduria

🇮🇹 – Red Wine from Manduria, Italy, Vintage 2017

4.0



\$\$

5 – 10

## Winery: Contessa Carola

The winery was founded in the 1930s. The goal from the beginning was to produce top wines with an unbeatable price-performance ratio. In the course of time, the winery bought vineyards in the best locations in various wine regions of Italy. In the meantime, Contri Spumanti has set itself the task of maintaining the age-old traditions of winemaking, although the winery is now one of the most innovative with the most modern technology in Italy. Contessa Carola is one of the Contri wineries in Apulia in the Manduria area with 50 year old vines, the wine yield is low, but the wine concentration is very high and noble. This gives this Primitivo a fine, concentrated taste. The region of Apulia with the capital Bari is the spur and boot heel of Italy. The name goes back to the Apuli, an Osker tribe. The area is one of the oldest wine-growing regions in the world, as the Phoenicians and the Greeks planted vines here as early as 3,000 years ago. The Romans continue the tradition and so Horace (65-8 BC) labeled the area as a place of "eternal spring".



## Wine Style: Southern Italy Primitivo

Arguably more well known by its alter-ego Zinfandel, Primitivo is a huge, ripe Italian grape which is the pride of the Apulia region in the south of Italy. Primitivo is a delightfully brash wine that's very dark, very juicy and very high in alcohol. The grape is thought to have originated in Croatia, where it is known as Crljenak (shill-ee-ah-nock). It was then brought to Italy, and on to the United States in the 1800s, where it thrived under the Californian sun. Primitivos are very well known for being full-bodied fruit bombs. Much like Californian Zinfandels they have a very high alcohol content on account of the grapes ripening quickly. Primitivo is a fantastic BBQ wine. It loves pulled pork, ribs, steaks and anything with a lot of flavor and a mild char to it. Pizza is another excellent choice with this fabulous wine.

## Personal Notes: Vintage 2017

Great wine for the price (slightly above 5€), but not as intense as Zolla or San Marzanos wines.

## Main Impressions

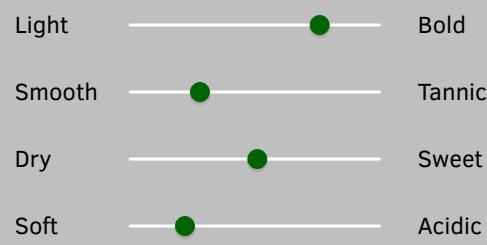
- Black fruit (Plum, Black Cherry)
- Okay (Oak, Vanilla, Chocolate)
- Red fruit (Cherry, Wild Strawberry)

## Food Pairing



Beef, Pasta, Lamb, Poultry

## Taste Profile



## Fundamentals



from Manduria, Italy



Southern Italy Primitivo



Contessa Carola



Primitivo



14.5%



# Contessa Marina Quattordici 14 Primitivo di Manduria

🇮🇹 – Red Wine from Manduria, Italy, Vintage 2018

## Winery: Contessa Marina

The story of Contessa Marina begins with Count Bernardo – an unlucky cupbearer at the Pope's palace and his daughter Marina (derived from the Latin word Marinus, meaning "coming from the sea, belonging to the sea, living by the sea"). Bernardo had fallen out of favour at court because the wines he served were too light, bitter and discordant for the Pope. And so he sent his daughter to Apulia to find wines that would be more to the Pope's liking. Since then, the young Contessa has ridden through the country on a white horse, and word has quickly spread about her fine tongue, which can taste well and negotiate sharply. So only the best wines are offered to her. In the 1960s they co-founded the Cantolio cooperative winery to bring together the knowledge, combined forces and unique vineyards to produce authentic wine. These come from vines up to 70 years old, most of which are still grown in the traditional bush form, called Alberello. And although the yields of the sometimes very old vines are low, the quality of the grapes is enormous and, accordingly, that of the wines.



## Wine Style: Southern Italy Primitivo

Arguably more well known by its alter-ego Zinfandel, Primitivo is a huge, ripe Italian grape which is the pride of the Apulia region in the south of Italy. Primitivo is a delightfully brash wine that's very dark, very juicy and very high in alcohol. The grape is thought to have originated in Croatia, where it is known as Crljenak (shill-ee-ah-nox). It was then brought to Italy, and on to the United States in the 1800s, where it thrived under the Californian sun. Primitivos are very well known for being full-bodied fruit bombs. Much like Californian Zinfandels they have a very high alcohol content on account of the grapes ripening quickly. Primitivo is a fantastic BBQ wine. It loves pulled pork, ribs, steaks and anything with a lot of flavor and a mild char to it. Pizza is another excellent choice with this fabulous wine.

## Personal Notes: Vintage 2018

Solid Wine, but nothing special.

4.0 ★★★★☆

\$\$ 5 – 10

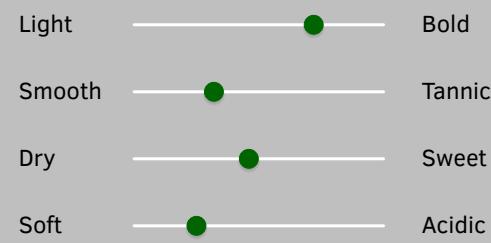
## Main Impressions

- Black fruit (Plum, Blackberry)
- Okay (Oak, Vanilla, Tabacco)
- Red fruit (Cherry, Strawberry)

## Food Pairing

 Beef, Pasta, Lamb, Poultry

## Taste Profile



## Fundamentals

 from Manduria, Italy

 Southern Italy Primitivo

 Contessa Marina

 Primitivo

 14.0%



# Contessa Marina Quattordici 14 Riserva Primitivo di Manduria

🇮🇹 – Red Wine from Manduria, Italy, Vintage 2015

4.5 ★★★★☆

\$\$ 10 – 15

## Winery: Contessa Marina

The story of Contessa Marina begins with Count Bernardo – an unlucky cupbearer at the Pope's palace and his daughter Marina (derived from the Latin word Marinus, meaning "coming from the sea, belonging to the sea, living by the sea"). Bernardo had fallen out of favour at court because the wines he served were too light, bitter and discordant for the Pope. And so he sent his daughter to Apulia to find wines that would be more to the Pope's liking. Since then, the young Contessa has ridden through the country on a white horse, and word has quickly spread about her fine tongue, which can taste well and negotiate sharply. So only the best wines are offered to her. In the 1960s they co-founded the Cantolio cooperative winery to bring together the knowledge, combined forces and unique vineyards to produce authentic wine. These come from vines up to 70 years old, most of which are still grown in the traditional bush form, called Alberello. And although the yields of the sometimes very old vines are low, the quality of the grapes is enormous and, accordingly, that of the wines.



## Wine Style: Southern Italy Primitivo

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## Personal Notes: Vintage 2015

Great Bold Wine

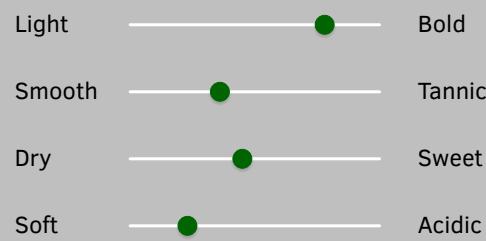
## Main Impressions

- Oaky (Chocolate, Vanilla, Oak)
- Black fruit (Blackberry, Plum, Jam)
- Earthy (Smoke, Cocoa, Leather)

## Food Pairing

 Beef, Pasta, Lamb, Poultry

## Taste Profile



## Fundamentals

 from Manduria, Italy

 Southern Italy Primitivo

 Contessa Marina

 Primitivo

 14.5%



# Contessa Marina Quattordici 14 Primitivo - Negroamaro

🇮🇹 – Red Wine from Puglia, Italy, Vintage 2018

## Winery: Contessa Marina

The story of Contessa Marina begins with Count Bernardo – an unlucky cupbearer at the Pope's palace and his daughter Marina (derived from the Latin word Marinus, meaning "coming from the sea, belonging to the sea, living by the sea"). Bernardo had fallen out of favour at court because the wines he served were too light, bitter and discordant for the Pope. And so he sent his daughter to Apulia to find wines that would be more to the Pope's liking. Since then, the young Contessa has ridden through the country on a white horse, and word has quickly spread about her fine tongue, which can taste well and negotiate sharply. So only the best wines are offered to her. In the 1960s they co-founded the Cantolio cooperative winery to bring together the knowledge, combined forces and unique vineyards to produce authentic wine. These come from vines up to 70 years old, most of which are still grown in the traditional bush form, called Alberello. And although the yields of the sometimes very old vines are low, the quality of the grapes is enormous and, accordingly, that of the wines.



## Wine Style: Southern Italy Red

Southern Italy is the toe, heel, and ankle of the Italian “boot” where we find the regions Campania, Basilicata, Puglia, Calabria, and Sicily as well as the distant relative Sardegna. There are scores of fascinating indigenous grape varieties here, different winemaking traditions and styles are defining each region, and the wines are often less expensive than their Northern counterparts. Puglia and Sicily are producing huge volumes of wine, and they are battling to be the second biggest wine producing region in Italy. The hot climate is reflected in the wines and they are famous for their inexpensive, full bodied, warm, and fruit forward red wines based on Primitivo and Nero d'Avola. Less famous yet very interesting are the Sicilian wines from Mount Etna. The higher altitude yields wines that are lighter, fresh and complex.

## Personal Notes: Vintage 2018

Solid Wine, but nothing special.

4.0 ★★★★☆

\$\$ 5 – 10

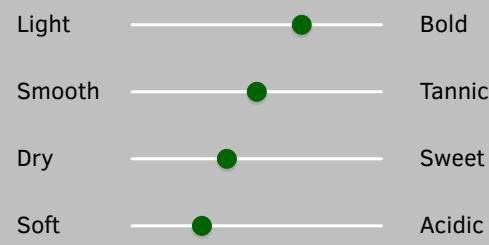
## Main Impressions

- Black fruit (Plum, Black Cherry)
- Okay (Oak, Vanilla, Chocolate)
- Red fruit (Strawberry)

## Food Pairing

 Beef, Pasta, Lamb

## Taste Profile



## Fundamentals

 from Puglia, Italy

 Southern Italy Red

 Contessa Marina

 Primitivo, Negroamaro

 13.5%



# Contessa Marina Susumaniello

🇮🇹 – Red Wine from Puglia, Italy, Vintage 2018

4.5



\$\$

5 – 10

## Winery: Contessa Marina

The story of Contessa Marina begins with Count Bernardo – an unlucky cupbearer at the Pope's palace and his daughter Marina (derived from the Latin word Marinus, meaning "coming from the sea, belonging to the sea, living by the sea"). Bernardo had fallen out of favour at court because the wines he served were too light, bitter and discordant for the Pope. And so he sent his daughter to Apulia to find wines that would be more to the Pope's liking. Since then, the young Contessa has ridden through the country on a white horse, and word has quickly spread about her fine tongue, which can taste well and negotiate sharply. So only the best wines are offered to her. In the 1960s they co-founded the Cantolio cooperative winery to bring together the knowledge, combined forces and unique vineyards to produce authentic wine. These come from vines up to 70 years old, most of which are still grown in the traditional bush form, called Alberello. And although the yields of the sometimes very old vines are low, the quality of the grapes is enormous and, accordingly, that of the wines.



## Wine Style: Southern Italy Red

Southern Italy is the toe, heel, and ankle of the Italian “boot” where we find the regions Campania, Basilicata, Puglia, Calabria, and Sicily as well as the distant relative Sardegna. There are scores of fascinating indigenous grape varieties here, different winemaking traditions and styles are defining each region, and the wines are often less expensive than their Northern counterparts. Puglia and Sicily are producing huge volumes of wine, and they are battling to be the second biggest wine producing region in Italy. The hot climate is reflected in the wines and they are famous for their inexpensive, full bodied, warm, and fruit forward red wines based on Primitivo and Nero d'Avola. Less famous yet very interesting are the Sicilian wines from Mount Etna. The higher altitude yields wines that are lighter, fresh and complex.

## Personal Notes: Vintage 2018

Susumaniello is a little-known red-wine grape from Puglia, southern Italy. This ancient grape variety grows almost exclusively in the Salice Salento area and ranks among the world's rarest wine grapes. The classic red Susumaniello wine has a deep ruby hue and aromas of red berries and plums. Richer, more concentrated examples show spicy, peppery aromas and flavors of dark chocolate, resulting in really great red wines.

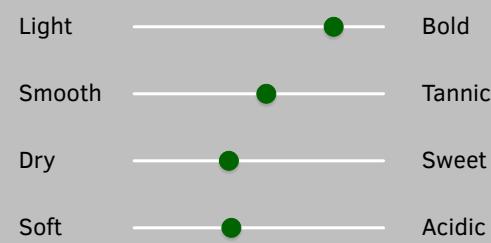
## Main Impressions

- Black fruit (Black current, Plum)
- Oaky (Vanilla)
- Red fruits (Cherry)

## Food Pairing

- Beef, Pasta, Lamb

## Taste Profile



## Fundamentals

- from Puglia, Italy
- Southern Italy Red
- Contessa Marina
- Susumaniello
- 14.5%



# Contessa Marina Quattordici 14 Primitivo del Salento Rosato

ITALY – Rosé Wine from Salento, Italy, Vintage 2019

3.5



\$\$

5 – 10

## Winery: Contessa Marina

The story of Contessa Marina begins with Count Bernardo – an unlucky cupbearer at the Pope's palace and his daughter Marina (derived from the Latin word Marinus, meaning "coming from the sea, belonging to the sea, living by the sea"). Bernardo had fallen out of favour at court because the wines he served were too light, bitter and discordant for the Pope. And so he sent his daughter to Apulia to find wines that would be more to the Pope's liking. Since then, the young Contessa has ridden through the country on a white horse, and word has quickly spread about her fine tongue, which can taste well and negotiate sharply. So only the best wines are offered to her. In the 1960s they co-founded the Cantolio cooperative winery to bring together the knowledge, combined forces and unique vineyards to produce authentic wine. These come from vines up to 70 years old, most of which are still grown in the traditional bush form, called Alberello. And although the yields of the sometimes very old vines are low, the quality of the grapes is enormous and, accordingly, that of the wines.



## Wine Style: Southern Italy Rosato

Puglia has a long tradition of pink wine production, a modern plethora of DOC, IGT and IGP denominations, and an eclectic range of grape varieties for rosato. It became the first Italian rosato to achieve international fame when, in 1943, the Leone de Castris family began selling their Salento-made pink wine to the American armed forces. They called the wine Five Roses for the benefit of their anglophone clients. Traditionally, rosato in the Salento area is made by drawing off a certain amount of liquid from a vat of red wine at the beginning of fermentation. This method involves 16-18 hours' skin contact, and produces a more deeply coloured rosé with lots of fruit and, typically, a solid structure. Severino Garofano and Michele Calò are leading exponents of the style.

## Personal Notes: Vintage 2019

Solid Rosato, but nothing special

## Main Impressions

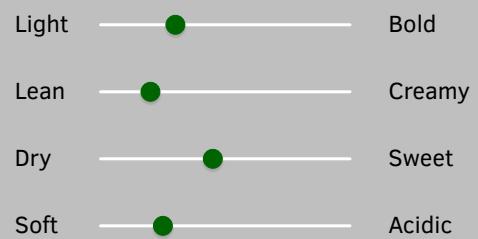
- Tree Fruits (Pear, Apple)
- Citrus (Citrus, Lime)
- Earthy (Minerals)

## Food Pairing



Shellfish, Salads, Rice Dishes

## Taste Profile



## Fundamentals



from Salento, Italy



Southern Italy Rosato



Contessa Marina



Primitivo



13.5%



# Epicuro Susumaniello

🇮🇹 – Red Wine from Manduria, Italy, Vintage 2018

5.0



\$\$

10 – 15

## Winery: Epicuro

Inspired by the philosopher and founder of one of the major philosophical schools of the Hellenic and Roman period, Epicuro is the commercial collection dedicated to the highest Epicurean concept: the pleasure. Epicuro represents the top of the brand of Femar Vini and it is the beating heart of the Mergè Collection. It groups several wines with different designations, originating from various regions and it offers a wide range with an excellent value for money: these factors have contributed to its positioning in some of the largest and most important wine distribution companies in Europe and in the world. Inspired by the philosopher and founder of one of the major philosophical schools of the Hellenic and Roman period, Epicuro is the commercial collection dedicated to the highest Epicurean concept: the pleasure. And pleasure for the Merge's family can only pass by the wine, ally and rescuer in any moment of life, as per the original meaning of the word "epicure" in ancient Greek.



## Wine Style: Southern Italy Red

Southern Italy is the toe, heel, and ankle of the Italian “boot” where we find the regions Campania, Basilicata, Puglia, Calabria, and Sicily as well as the distant relative Sardegna. There are scores of fascinating indigenous grape varieties here, different winemaking traditions and styles are defining each region, and the wines are often less expensive than their Northern counterparts. Puglia and Sicily are producing huge volumes of wine, and they are battling to be the second biggest wine producing region in Italy. The hot climate is reflected in the wines and they are famous for their inexpensive, full bodied, warm, and fruit forward red wines based on Primitivo and Nero d'Avola. Less famous yet very interesting are the Sicilian wines from Mount Etna. The higher altitude yields wines that are lighter, fresh and complex.

## Personal Notes: Vintage 2018

Great choice of wine for the night before an alpine winter climb in the alps! :)

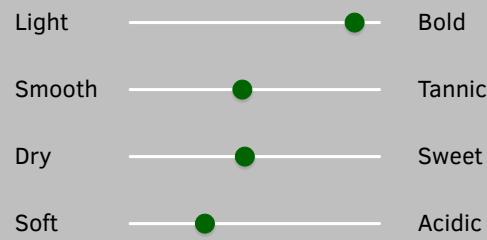
## Main Impressions

- Oaky (Vanilla, Oak, Chocolate)
- Black fruit (Plum, Blackberry, Jam)
- Earthy (Leather, Smoke, Earthy)

## Food Pairing

Beef, Pasta, Lamb

## Taste Profile



## Fundamentals

- from Manduria, Italy
- Southern Italy Red
- Epicuro
- Susumaniello
- 14.5%



# Fattoria al Dotto *Merlot di Toscana*

🇮🇹 – Red Wine from Tuscany, Italy, Vintage 2018

3.0 ★★★★☆

\$\$ 10 – 15

## Winery: Fattoria al Dotto

The Al Dotto farm is an estate which extends on an area of 62 acres situated in Carignano, just North of Lucca, on slight hills, which formed the banks of a lake during the Paleozoic era. The vineyards are situated on gentle slopes with a splendid South-SouthWest exposure. The close proximity of the Serchio river, the influence of winds known as Scirocco, arriving from Livorno (South), and the summer Maestrale (NorthWest) winds, form a particular micro climate which guarantees to the grapes a good maturation taking advantage of the sensory characteristics of the wine.



## Wine Style: Tuscan Red

After Piedmont and the Veneto, Tuscany produces the third highest volume of DOC/G quality wines. Tuscany is Italy's third most planted region (behind Sicily and Apulia) but it is eighth in production volume. This is partly because the soil of Tuscany is very poor, and producers emphasize low yields and higher quality levels in their wine. More than 80

## Main Impressions

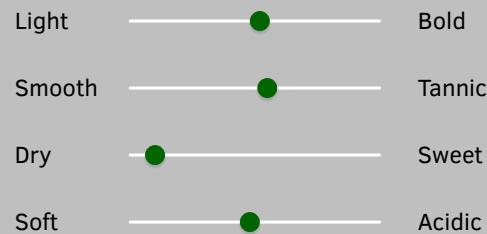
- Red fruits (Raspberry, Strawberry)
- Earthy (Leather, Minerals)
- Black Fruits (Cassis, Plum)

## Food Pairing



Beef, Lamb, Veal, Poultry, Cured Meat

## Taste Profile



## Personal Notes: Vintage 2018

We've had an absolutely magical evening at the winery Fattoria al Dotto, a stopover near Pisa on the way to Rome. Delicious food combined with a beautiful view evoked a unique atmosphere where any wine can taste great. Unfortunately without this amazing atmosphere these wines lose a lot in quality, resulting in a medium quality.

## Fundamentals

- from Tuscany, Italy
- Tuscan Red
- Fattoria al Dotto
- Merlot
- 12.5%



# Fattoria al Dotto *Sangiovese di Toscana*

🇮🇹 – Red Wine from Tuscany, Italy, Vintage 2018

2.5



\$\$

10 – 15

## Winery: Fattoria al Dotto

The Al Dotto farm is an estate which extends on an area of 62 acres situated in Carignano, just North of Lucca, on slight hills, which formed the banks of a lake during the Paleozoic era. The vineyards are situated on gentle slopes with a splendid South-SouthWest exposure. The close proximity of the Serchio river, the influence of winds known as Scirocco, arriving from Livorno (South), and the summer Maestrale (NorthWest) winds, form a particular micro climate which guarantees to the grapes a good maturation taking advantage of the sensory characteristics of the wine.



## Wine Style: Tuscan Red

After Piedmont and the Veneto, Tuscany produces the third highest volume of DOC/G quality wines. Tuscany is Italy's third most planted region (behind Sicily and Apulia) but it is eighth in production volume. This is partly because the soil of Tuscany is very poor, and producers emphasize low yields and higher quality levels in their wine. More than 80

## Main Impressions

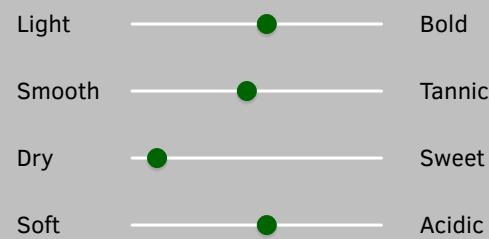
- Red fruits (Raspberry, Cherry)
- Earthy (Leather, Minerals)
- Black Fruits (Cassis, Plum)

## Food Pairing



Beef, Lamb, Veal, Poultry, Cured Meat

## Taste Profile



## Personal Notes: Vintage 2018

We've had an absolutely magical evening at the winery Fattoria al Dotto, a stopover near Pisa on the way to Rome. Delicious food combined with a beautiful view evoked a unique atmosphere where any wine can taste great. Unfortunately without this amazing atmosphere these wines lose a lot in quality, resulting in a medium quality.

## Fundamentals



from Tuscany, Italy



Tuscan Red



Fattoria al Dotto



Sangiovese



12.5%



# Fattoria al Dotto Carillus

🇮🇹 – Red Wine from Tuscany, Italy, Vintage 2018

2.5



\$\$

10 – 15

## Winery: Fattoria al Dotto

The Al Dotto farm is an estate which extends on an area of 62 acres situated in Carignano, just North of Lucca, on slight hills, which formed the banks of a lake during the Paleozoic era. The vineyards are situated on gentle slopes with a splendid South-SouthWest exposure. The close proximity of the Serchio river, the influence of winds known as Scirocco, arriving from Livorno (South), and the summer Maestrale (NorthWest) winds, form a particular micro climate which guarantees to the grapes a good maturation taking advantage of the sensory characteristics of the wine.



## Wine Style: Tuscan Red

After Piedmont and the Veneto, Tuscany produces the third highest volume of DOC/G quality wines. Tuscany is Italy's third most planted region (behind Sicily and Apulia) but it is eighth in production volume. This is partly because the soil of Tuscany is very poor, and producers emphasize low yields and higher quality levels in their wine. More than 80

## Main Impressions

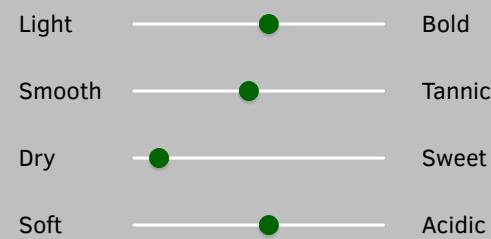
- Black fruits (Cassis, Plum)
- Red fruits (Cherry, Strawberry)
- Spicy (Licorice, Pepper)

## Food Pairing



Beef, Lamb, Veal, Poultry, Cured Meat

## Taste Profile



## Personal Notes: Vintage 2018

We've had an absolutely magical evening at the winery Fattoria al Dotto, a stopover near Pisa on the way to Rome. Delicious food combined with a beautiful view evoked a unique atmosphere where any wine can taste great. Unfortunately without this amazing atmosphere these wines lose a lot in quality, resulting in a medium quality.

## Fundamentals



from Tuscany, Italy



Tuscan Red



Fattoria al Dotto



Sangiovese/Cabernet Sauvignon/Merlot



12.5%



# Fattoria al Dotto Rosapenna

🇮🇹 – Rosé Wine from Tuscany, Italy, Vintage 2018

## Winery: Fattoria al Dotto

The Al Dotto farm is an estate which extends on an area of 62 acres situated in Carignano, just North of Lucca, on slight hills, which formed the banks of a lake during the Paleozoic era. The vineyards are situated on gentle slopes with a splendid South-SouthWest exposure. The close proximity of the Serchio river, the influence of winds known as Scirocco, arriving from Livorno (South), and the summer Maestrale (NorthWest) winds, form a particular micro climate which guarantees to the grapes a good maturation taking advantage of the sensory characteristics of the wine.



## Wine Style: Italian Rosé

Italy, just like other wine countries of the world, has an interesting production of rose wines. From north to south, the choice of pink bottles is pretty vast and it is not difficult to find very good wines even in this category. Central-southern Italy is the area offering most of the production of rose wines, in particular Abruzzo with its Montepulciano d'Abruzzo Cerasuolo and Apulia with the roses of Salento. However even in the northern areas can be found good bottles, in particular near the lake of Garda and in the Alto Adige with the very good Lagrein Kretzer.

## Personal Notes: Vintage 2018

We've had an absolutely magical evening at the winery Fattoria al Dotto, a stopover near Pisa on the way to Rome. Delicious food combined with a beautiful view evoked a unique atmosphere where any wine can taste great. Unfortunately without this amazing atmosphere these wines lose a lot in quality, resulting in a medium quality.

3.5 ★★★★☆

\$\$ 10 – 15

## Main Impressions

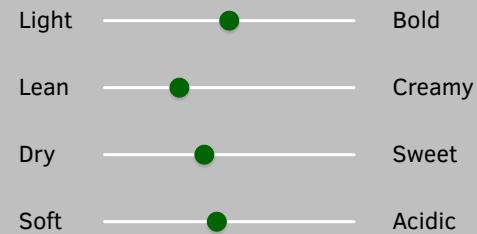
- Red fruits (Cherry, Strawberry)
- Citrus (Grapefruit, Lemon)
- Vegetal (Rhubarb)

## Food Pairing



Pork, Shellfish, Vegetarian, Poultry

## Taste Profile



## Fundamentals

- 📍 from Tuscany, Italy
- 🍾 Italian Rosé
- 🍇 Fattoria al Dotto
- ぶどう Sangiovese
- 🍷 12.0%



# Fattoria al Dotto Vermentino di Toscana

🇮🇹 – White Wine from Tuscany, Italy, Vintage 2018

3.0 ★★★★☆

\$\$ 10 – 15

## Winery: Fattoria al Dotto

The Al Dotto farm is an estate which extends on an area of 62 acres situated in Carignano, just North of Lucca, on slight hills, which formed the banks of a lake during the Paleozoic era. The vineyards are situated on gentle slopes with a splendid South-SouthWest exposure. The close proximity of the Serchio river, the influence of winds known as Scirocco, arriving from Livorno (South), and the summer Maestrale (NorthWest) winds, form a particular micro climate which guarantees to the grapes a good maturation taking advantage of the sensory characteristics of the wine.



## Wine Style: Central Italy White

The white wines that are made in Central Italy are not flashy or famous, but they can certainly be delicious. This area is known for making clean, light, white wines that are refreshing. Italian white wines can be very frustrating and confusing. They do not make many wines from grapes that most people are familiar with. However, some of the local grapes that are used can make wines that are elegant, refreshing, and fun. A lot of the really great white wines from Central Italy are going to be simple and light. They do not have a ton of strong fruit flavors, but can often produce subtly beautiful flavors of tart stone fruits, white flowers, and often almonds.

## Personal Notes: Vintage 2018

We've had an absolutely magical evening at the winery Fattoria al Dotto, a stopover near Pisa on the way to Rome. Delicious food combined with a beautiful view evoked a unique atmosphere where any wine can taste great. Unfortunately without this amazing atmosphere these wines lose a lot in quality, resulting in a medium quality.

## Main Impressions

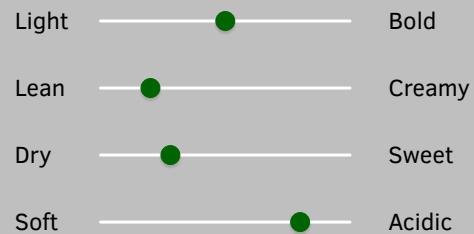
- Tree fruits (Apple, Pear)
- Citrus (Lemon, Lime)
- Earthy (Minerals, Honey)

## Food Pairing



Pasta, Vegetarian, Appetizers, Lean fish

## Taste Profile



## Fundamentals

- from Tuscany, Italy
- Central Italy White
- Fattoria al Dotto
- Vermentino
- 11.0%



# Paladin Salbanello

🇮🇹 – Red Wine from Veneto, Italy, Vintage 2019

4.0

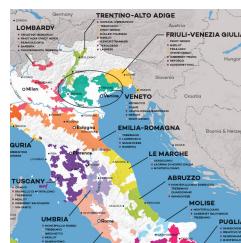


\$\$

5 – 10

## Winery: Paladin

Paladin Vigne e Vini is the first winery of the whole Casa Paladin group, it's a family owned estate founded by our father in 1962, in Motta di Livenza, near Treviso. It's located at the boundaries of the Venetian land where we moved in the mid-70s, in Annone Veneto, a historic village located in the Roman Postumia road. The passion and love for vine and wine comes from our father, Valentino, who used to follow his grandfather, since he was a child, in the vineyards and in the cellar. Passion, research, dedication and respect for traditions are the main values that have been guiding his philosophy since he created his own cellar. He was strongly determined to enhance the territorial typicalness of our Lison-Pramaggiore area, by producing excellent wines.



## Wine Style: Northern Italy Red

The wines of Northern Italy include some of the most well known red wines in the country including Nebbiolo, Barbera, Dolcetto, Amarone and Valpolicella. Arguably, the two most important regions in Northern Italy are Piedmont in the northwest, and Veneto in the northeast. Red wines from these regions range from some of the most expensive and sought after in all of Italy to great value red wines. Nebbiolo produces some of the most exclusive and expensive red wines in Italy, including Barolo and Barbaresco. Dolcetto is planted on less desirable vineyard sites, and produces fruit-forward, great value wines that are meant to be consumed within 1-2 years of bottling. Barbera is a high yield variety with low tannins and high acidity. In Veneto, Valpolicella reigns supreme as its own distinct viticultural zone. There are five different tiers within this wine category ranging from inexpensive and light-bodied Valpolicella Classico, to pricey Amarone.

## Personal Notes: Vintage 2019

Solid house wine in casa de Sailer. Is decanted with pleasure to Schafskopf Tunier.

## Main Impressions

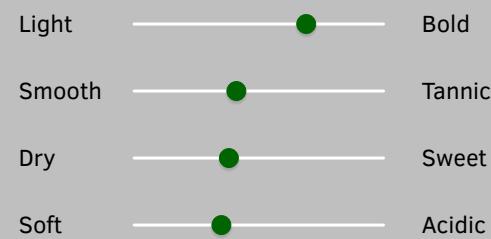
- Red fruits (Cherry, Raspberry, Strawberry)
- Black fruit (Blackberry, Black Currant, Plum)
- Spice (Licorice, White Pepper, Cinnamon)

## Food Pairing



Beef, Pasta, Lamb, Game

## Taste Profile



## Fundamentals



from Veneto, Italy



Northern Italy Red



Paladin



Malbec



12.0%



# Pasqua Desire Lush & Zin

🇮🇹 – Red Wine from Puglia, Italy, Vintage 2019

## Winery: Pasqua

The name Pasqua stands for wines, vineyards, deep relationship with the land. Founded in 1925 in Verona, Pasqua Vigneti e Cantine was born of the Family's love for Valpolicella. Three generations of people with a Veronese heart and an international soul, sharing the same great passion: viticulture and the production of unique wines, first in Veneto and then also in the Italian regions of the most renowned DOC.



## Wine Style: Southern Italy Primitivo

Arguably more well known by its alter-ego Zinfandel, Primitivo is a huge, ripe Italian grape which is the pride of the Apulia region in the south of Italy. Primitivo is a delightfully brash wine that's very dark, very juicy and very high in alcohol. The grape is thought to have originated in Croatia, where it is known as Crjenak (shill-ee-ah-nock). It was then brought to Italy, and on to the United States in the 1800s, where it thrived under the Californian sun. Primitivos are very well known for being full-bodied fruit bombs. Much like Californian Zinfandels they have a very high alcohol content on account of the grapes ripening quickly. Primitivo is a fantastic BBQ wine. It loves pulled pork, ribs, steaks and anything with a lot of flavor and a mild char to it. Pizza is another excellent choice with this fabulous wine.

## Personal Notes: Vintage 2019

Really nice red wine, found by Knuschels mum. Very fancy etiquette!

4.5



\$\$

5 – 10

## Main Impressions

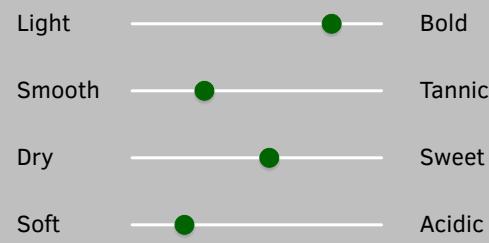
- Blackfruits (Plum, Black cherry, Blackberry)
- Okay (Vanilla, Chocolate, Oak)
- Red fruits (Cherry, Raspberry, Strawberry)

## Food Pairing



Beef, Pasta, Lamb, Poultry

## Taste Profile



## Fundamentals



from Puglia, Italy



Southern Italy Primitivo



Pasqua



Primitivo



13.5%



# San Marzano

## 60 Sessantanni Old Vines

### Primitivo di Manduria

🇮🇹 – Red Wine from Manduria, Italy, Vintage 2015

## Winery: San Marzano

San Marzano is a leading wine producer from Puglia, in the heel of Italy's boot. Focusing on local grapes, such as Primitivo and Negroamaro, we produce wines that preserve Puglia's traditions and sense of terroir but in a clean and modern way. Using modern vinification techniques, San Marzano produces elegant and clean wines that pay homage to the ancient Puglian wine traditions. This fusion of time-honoured tradition, passion and contemporary craftsmanship, enables the production of wines with distinctive varietal characteristics that reflect the essence of the local terroir. The team of winemakers is built to create the peculiar and innovative style that makes San Marzano recognizable at the first sip. Caterina Bellanova and Davide Ragusa were born and grew up in Puglia: Caterina represents the exquisite touch essential to create iconic wines, Davide is a young and talented winemaker, he studied Oenology in Florence and developed his practical skills during several harvests also abroad.



## Wine Style: Southern Italy Primitivo

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## Personal Notes: Vintage 2015

One of my most favourite Primitivos. First tasted while playing a heated game of risk with friends. Always welcomed by guests and a great gift.

5.0 ★★★★☆

\$\$ 15 – 20

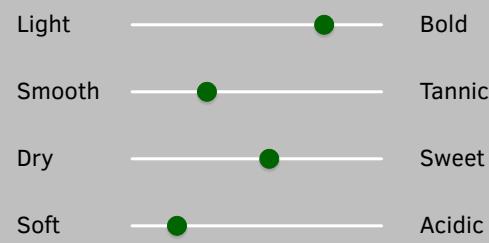
## Main Impressions

- Oaky (Vanilla, Chocolate, Tobacco)
- Black fruit (Plum, Blackberry, Jam)
- Red fruit (Cherry, Raspberry, Strawberry)

## Food Pairing

Beef, Pasta, Lamb, Poultry

## Taste Profile



## Fundamentals

from Manduria, Italy

Southern Italy Primitivo

San Marzano

Primitivo

14.5%



# San Marzano *Sessantina Primitivo*

🇮🇹 – Red Wine from Puglia, Italy, Vintage 2016

4.0 ★★★★☆

\$\$ 5 – 10

## Winery: San Marzano

San Marzano is a leading wine producer from Puglia, in the heel of Italy's boot. Focusing on local grapes, such as Primitivo and Negroamaro, we produce wines that preserve Puglia's traditions and sense of terroir but in a clean and modern way. Using modern vinification techniques, San Marzano produces elegant and clean wines that pay homage to the ancient Puglian wine traditions. This fusion of time-honoured tradition, passion and contemporary craftsmanship, enables the production of wines with distinctive varietal characteristics that reflect the essence of the local terroir. The team of winemakers is built to create the peculiar and innovative style that makes San Marzano recognizable at the first sip. Caterina Bellanova and Davide Ragusa were born and grew up in Puglia: Caterina represents the exquisite touch essential to create iconic wines, Davide is a young and talented winemaker, he studied Oenology in Florence and developed his practical skills during several harvests also abroad.



## Wine Style: Southern Italy Primitivo

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## Personal Notes: Vintage 2016

First time I tried one of San Marzanos Wines and immediately fell in love!

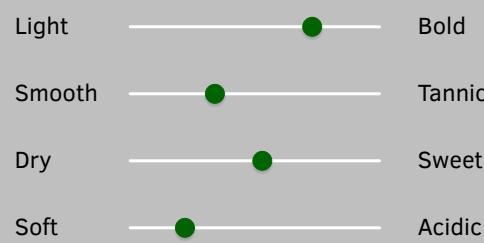
## Main Impressions

- Oaky (Vanilla, Oak, Tobacco)
- Black fruit (Plum, Mulberry)
- Red fruit (Cherry, Raspberry)

## Food Pairing

- Beef, Pasta, Lamb, Poultry

## Taste Profile



## Fundamentals

- from Puglia, Italy
- Southern Italy Primitivo
- San Marzano
- Primitivo
- 13.5%



# Tasca d'Almerita Regaleali Bianco Sicilia

🇮🇹 – White Wine from Sicilia, Italy, Vintage 2019

3.5

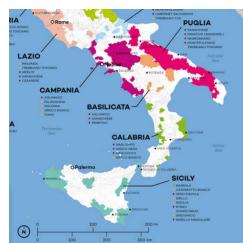


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5 – 10

## Winery: Tasca d'Almerita

Our history in Sicily is written in the land that we care for and have handed down for eight generations. With the profound respect we owe to our tradition, and always looking towards the future. Over the years, Capofaro, has been added to the mother estate, Regaleali, in Salina, in the Aeolian archipelago. Tascante on Etna, the historic Whitaker estate on the ancient Mozia island, and Sallier de La Tour, in Monreale. In a precise project of valorization of the autochthonous varieties and of the territories with the highest wine-growing vocation. Next to the vineyards grow olive trees, wheat fields and almond trees. In the vegetable gardens, in the pastures, in the orchards, men and women work to help us keep pace with the seasons and give birth to the best products of Sicily. Each with its own character, each with its own rhythms. Today, for us the biggest challenge is to preserve these places and leave them intact to our children, in a sign of constant attention to the protection of every single ecosystem.



## Wine Style: Southern Italy White

Italy is responsible for some of the finest wines in the world, and while Northern Italy receives the majority of the plaudits, there is some excellent wine emerging from the sparsely populated southern regions. Fiano and Greco are the two big white varietals in Campania and Basilicata, while Sicily has become known for their Bianco d'Alcamo, a dry wine made from the Marsala grape. Southern Italy's reputation has taken a beating in recent years as they have become known for producing bulk wine that they can't sell, and the reputation seems to endure despite some lovely wine coming from Sicily, Campania and Basilicata. Fiano tends to be a wonderfully creamy white wine with lots of green apple skin and pear. Greco, arguably Campania's flagship white grape, is a lot crisper, and typically has an abundance of minerality, lemon notes and pear.

## Personal Notes: Vintage 2019

Promised more, than actually came over. Solid white wine, but nothing special.

## Main Impressions

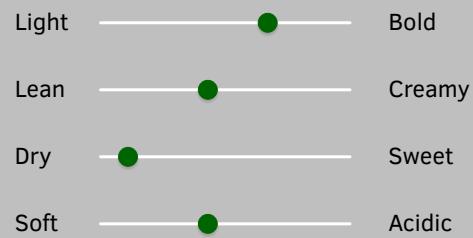
- Tree fruits (Pear, Apple)
- Citrus (Lemon, Grapefruit)
- Earthy (Minerals, Honey, Stone)

## Food Pairing



Shellfish, Vegetarian, Appetizers

## Taste Profile



## Fundamentals



from Sicilia, Italy



Southern Italy White



Tasca d'Almerita



Grecanico



12.0%



# Valdo Valdobbiadene Prosecco Superiore

ITALY – Sparkling Wine from Veneto, Italy, Vintage 2018

4.0



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5 – 10

## Winery: Valdo

The history of Valdo winery began in 1926, when a group of four enterprising wine-makers from Valdobbiadene decided to join forces creating the Società Anonima Vini Superiori: a company principally devoted to sparkling wine production of Prosecco Superiore and Cartizze. The great step forward in terms of quality started in 1938 when the winery was bought by the renowned Bolla family from Verona and was renamed Valdo Spumanti in 1951. The name Valdo is immediately reminiscent of the Veneto region's Valdobbiadene hills, a Unesco World Heritage site producing the most elegant and refined Prosecco Superiore wines. These spectacular, incredibly steep slopes have century-old vineyards gifting us grapes that are entirely harvested by hand earning our grape growers the 'heroic viticulturists' reputation. Today Valdo operates in a perfect balance between tradition and innovation specializing in crafting high-quality, affordable luxury products including Prosecco Superiore DOCG, Prosecco DOC, sparkling Rosés and a special line of sparkling wines.



## Wine Style: Italian Prosecco

A beautiful, somewhat less popular, and often less expensive comparison to Champagne, Prosecco is a deliciously dry sparkling wine with crisp acidity, low sugar, with plenty of fruit and character. Associated with high value at low cost, Prosecco is the perfect option in situations where you want or need a sparkling wine. Traditionally from the Veneto (North Eastern Italy), Prosecco dons the name for a small village and is fermented almost solely from a grape called Glera. Most Prosecco is non vintage - which means it doesn't come with a year of production on the label. This wine is not made in the traditional method of "champagne making" with riddling, rebottling and such, which, combined with non vintage production, makes the wine more affordable than champagne. But do not worry, lb for lb (or dollar for dollar), Prosecco is often a far tastier option than the French sparkling alternative.

## Personal Notes: Vintage 2018

Considered as typical Italian prosecco you can not go wrong with. Definitely worth recommending.

## Main Impressions

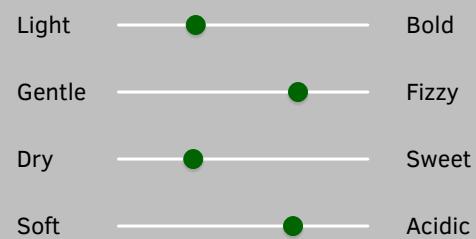
- Tree Fruits (Apple, Pear, Peach)
- Citrus (Lemon, Lime, Grapefruit)
- Earthy (Honey, Minerals)

## Food Pairing



Shellfish, Vegetarian, Appetizers, Cured Meats

## Taste Profile



## Fundamentals



from Veneto, Italy



Italian Prosecco



Valdo



Glera



11.0%



# Valdo Valdobbiadene Prosecco Superiore Rosé

ITALY – Sparkling Wine from Veneto, Italy, Vintage 2018

3.5



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5 – 10

## Winery: Valdo

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## Main Impressions

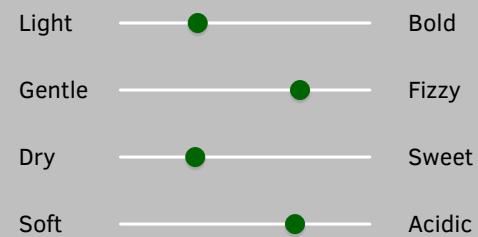
- Tree Fruits (Apple, Pear, Peach)
- Citrus (Lemon, Lime, Grapefruit)
- Earthy (Honey, Minerals)

## Food Pairing



Shellfish, Vegetarian, Appetizers, Cured Meats

## Taste Profile



## Fundamentals



from Veneto, Italy



Italian Prosecco



Valdo



Glera



11.0%



# Vigneti del Salento Primitivo di Manduria Zolla

🇮🇹 – Red Wine from Manduria, Italy, Vintage 2017

4.5



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5 – 10

## Winery: Vigneti del Salento

The wines of the Vigneti del Salento come straight from sunny Apulia. The winery gets its name from the 100 kilometer long peninsula, which is probably better known as the "heel of the boot". The conditions here are perfect for growing sun-hungry grape varieties such as Primitivo, Negroamaro, Verdeca or Malvasia Nera and Bianco. Salento is also known as the first new home of the Primitivo, which stopped here for the first time on its triumphal march towards America. Just as Zinfandel belongs to California today like hardly any other grape variety, it is an integral part of the wine world of southern Italy under its original name Primitivo. Vigneti del Salento has the best prerequisites for excellent wines, especially since the winery can rely on the active support of the Italian wine heavyweight Farnese, who are at their side with know-how in the cellar and vineyard. The result is exceptionally great white and red wines from the classic grape varieties.



## Wine Style: Southern Italy Primitivo

Arguably more well known by its alter-ego Zinfandel, Primitivo is a huge, ripe Italian grape which is the pride of the Apulia region in the south of Italy. Primitivo is a delightfully brash wine that's very dark, very juicy and very high in alcohol. The grape is thought to have originated in Croatia, where it is known as Crljenak (shill-ee-ah-nock). It was then brought to Italy, and on to the United States in the 1800s, where it thrived under the Californian sun. Primitivos are very well known for being full-bodied fruit bombs. Much like Californian Zinfandels they have a very high alcohol content on account of the grapes ripening quickly. Primitivo is a fantastic BBQ wine. It loves pulled pork, ribs, steaks and anything with a lot of flavor and a mild char to it. Pizza is another excellent choice with this fabulous wine.

## Personal Notes: Vintage 2017

The Go-To Wine for a casual weekend!

## Main Impressions

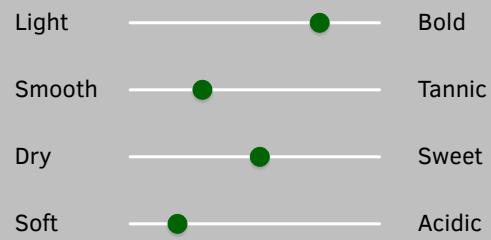
- Oaky (Vanilla, Chocolate, Oak)
- Black fruit (Plum, Blackberry)
- Red fruit (Cherry, Raspberry)

## Food Pairing



Beef, Pasta, Lamb, Poultry

## Taste Profile



## Fundamentals



from Manduria, Italy



Southern Italy Primitivo



Vigneti del Salento



Primitivo



14.0%



# Freixenet Cava Carta Nevada Brut

– Sparkling Wine from Cava, Spain, Vintage 2018

4.0



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5 – 10

## Winery: Freixenet

The first bottle of Freixenet was released in 1914, the creation of a couple named Pedro Ferrer & Dolores Sala who were both from winemaking families. In 1889, Pedro Ferrer married Dolores Sala, whose family had been making wine at their Casa Sala property since 1861. Pedro's nickname was "El Freixenet", named after his family's ranch "La Freixeneda", which means ash tree grove in Catalan. Dolores' keen interest in the winemaking process was easily complemented by Pedro's business savvy and sense of community. Their marriage coincided with the arrival of the Phylloxera plague in Spain, which wiped out most of Europe's vineyards. Far from being deterred, the couple replanted their decimated land with white varietals to make sparkling wine. In 1914, the first bottles were released with Pedro's childhood nickname on the label. Freixenet had been born.



## Wine Style: Spanish Cava

In 1986, when Spain and Portugal joined the European Union, the EU pressured Spain to regulate Cava wine production, and thus a traditional area of production has been identified. Most Cava wine comes from the region of Penedès, in Catalonia - the "legal" Cava wine region is an area scattered almost all over Spain. Cava is a Spanish sparkling wine made by a traditional method. It was formerly called Champaña, but in the Seventies it was rechristened "Cava" (Spanish for "cellar"). What most of us think we know about Cava - that it's the sparkling wine for which gyropallet was invented - is false. Cava is the first traditional-method sparkling wine documented to have undergone remuage using gyropallet, which - for the record - is a machine invented by two French wine producers. Winemakers in Champagne went on making remuage by hand, one bottle at a time, while the renowned Spanish Cava producer Codorníu introduced the innovation in his winemaking process, indissolubly binding the name of this system to the name of his wine.

## Personal Notes: Vintage 2018

Amazing low-price sparkling wine. Often used for ring in the weekend at casa de Sailer :D. Even a little knuschel could be convinced by this tasty appetizer.

## Main Impressions

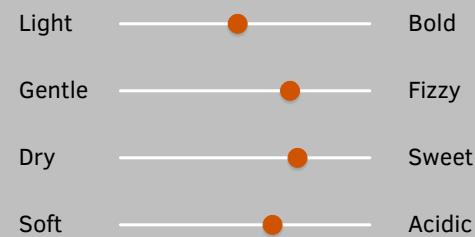
- Tree Fruits (Apple, Pear, Peach)
- Citrus (Citrus, Lemon, Lime)
- Earthy (Honey, Minerals, Stone)

## Food Pairing



Shellfish, Lean fish, Aperitif, Appetizers

## Taste Profile



## Fundamentals



from Cava, Spain



Spanish Cava



Freixenet



Macabeo, Xarel-lo, Parellada



11.5%



# Freixenet Cava Carta Rosado Seco

– Sparkling Wine from Cava, Spain, Vintage 2018

4.0

\$\$ 5 – 10

## Winery: Freixenet

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## Personal Notes: Vintage 2018

Amazing low-price rosé sparkling wine. Often used for ring in the weekend at casa de Sailer!

## Main Impressions

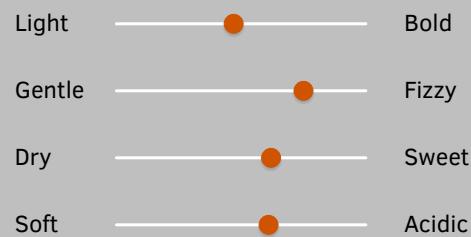
- Red fruits (Strawberry, Raspberry)
- Citrus (Citrus, Grapefruit)
- Blackfruits (Cassis, Blackberry)

## Food Pairing



Shellfish, Lean fish, Aperitif, Appetizers

## Taste Profile



## Fundamentals



from Cava, Spain



Spanish Cava



Freixenet



Garnacha, Trepat



11.5%



# Tres Reyes Tempranillo-Syrah

– Red Wine from Castilla, Spain, Vintage 2017

4.0



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5 – 10

## Winery: Tres Reyes

The Bodegas Tres Reyes is linked to a project of various winemakers who are always looking for good locations with expressive wines. The company started around 25 years ago, and Pedro Huerta, a highly talented winemaker, has been part of the team since 2001. The avowed Tempranillo fan elicits new facets from Tempranillo with our Wine of the Year 2016 by marrying the traditional Spanish grape variety with the spicy Syrah. A gem that owes its power to the Castilian sun and the wonderful fruit aromas of the selected grape varieties. But it took a Pedro de Huerta to skilfully combine this into a Wine of the Year. The Tres Reyes wine family also includes a white wine made from Macabeo and Verdejo and another red wine, the Colección, with full 12 months in small wooden barrels ensure another leap in quality. All three wines give hope that the winemakers from Tres Reyes will continue to follow their motto: siempre buscando.



## Wine Style: Spanish Red

The savory red wines of Spain are brooding and complex. They are typically a little lighter than a California Cabernet, but richer and fuller than a Pinot Noir. The most commonly used red grapes in Spain are the lovely Tempranillo grape and the rich Garnacha, but Cabernet Sauvignon is starting to get popular as well. The main grape in Spain is Tempranillo, which is followed closely by Garnacha. In the past, Spanish reds were known to be worthy of aging for decades and were very expensive because of this. Now that technology is more available they are making more affordable, fruitier wines. The most famous red wine in Spain is Rioja and it is made from the Tempranillo grape. Rioja is usually very complex and savory. Another famous wine is Priorat which is made largely from Garnacha and lush with dark fruit, spice, and vanilla. Sometimes Rioja and Priorat wines can be very pricey due to their long aging, but often those same wineries make much more affordable wines that are aged for less time, but are still delicious!

## Personal Notes: Vintage 2017

Finally we found a tasty spanish wine!:) Fits well to first hand-made Spätzle.

## Main Impressions

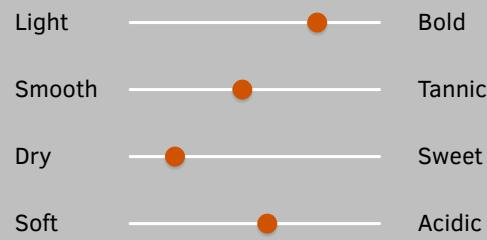
- Okay (Vanilla, Oak, Tobacco)
- Red fruit (Cherry, Raspberry)
- Black Fruits (Cassis, Plum)

## Food Pairing



Beef, Pasta, Veal, Poultry

## Taste Profile



## Fundamentals



from Castilla, Spain



Spanish Red



Tres Reyes



Shiraz/Syrah, Tempranillo



14.0%

*Fin*