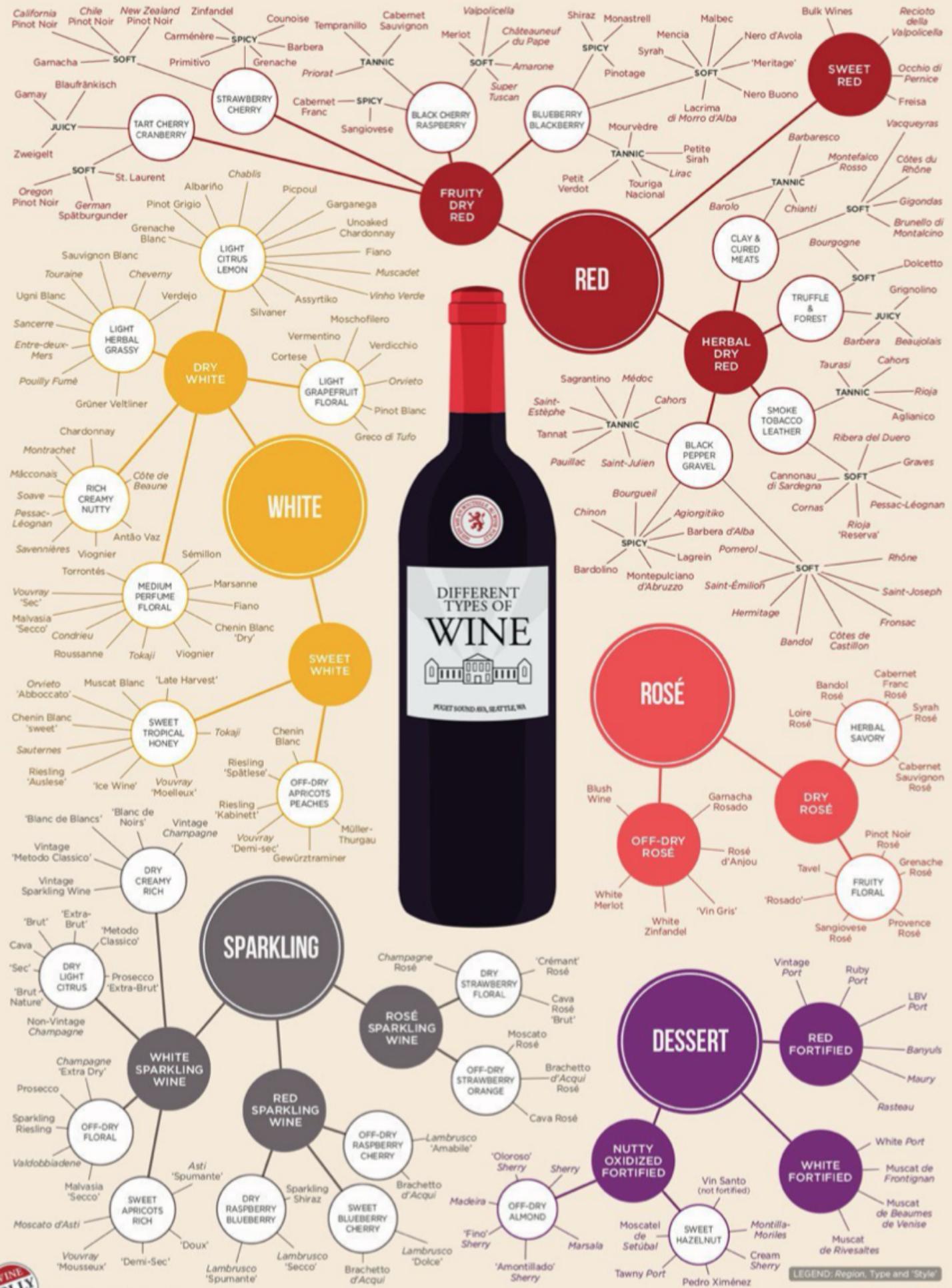


A Wine Portfolio

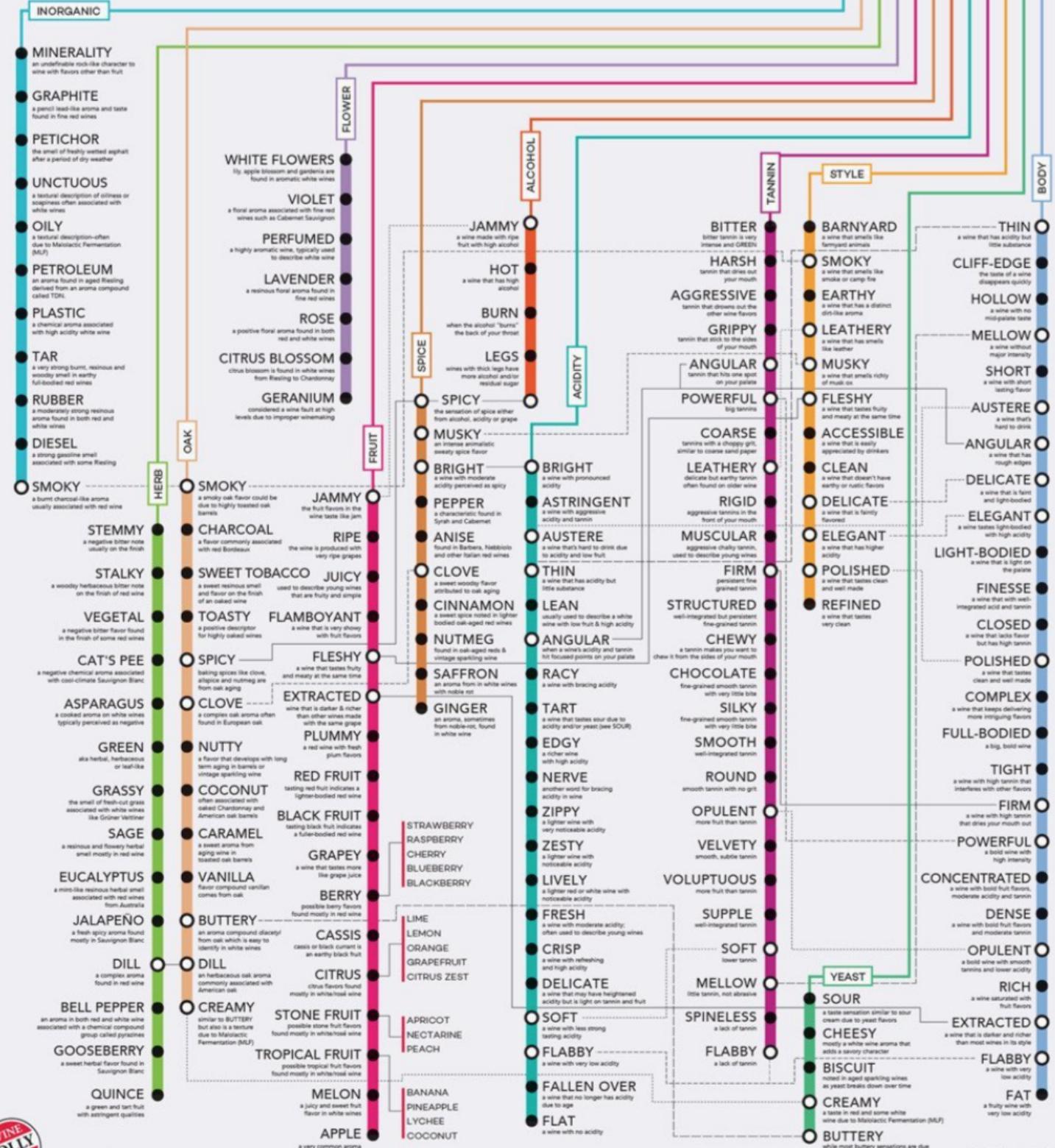
A Series of automated Factsheets based on a small wine database

Jonas Gottal

1 Overview of Wine Universe



WINE DESCRIPTIONS & WHAT THEY MEAN



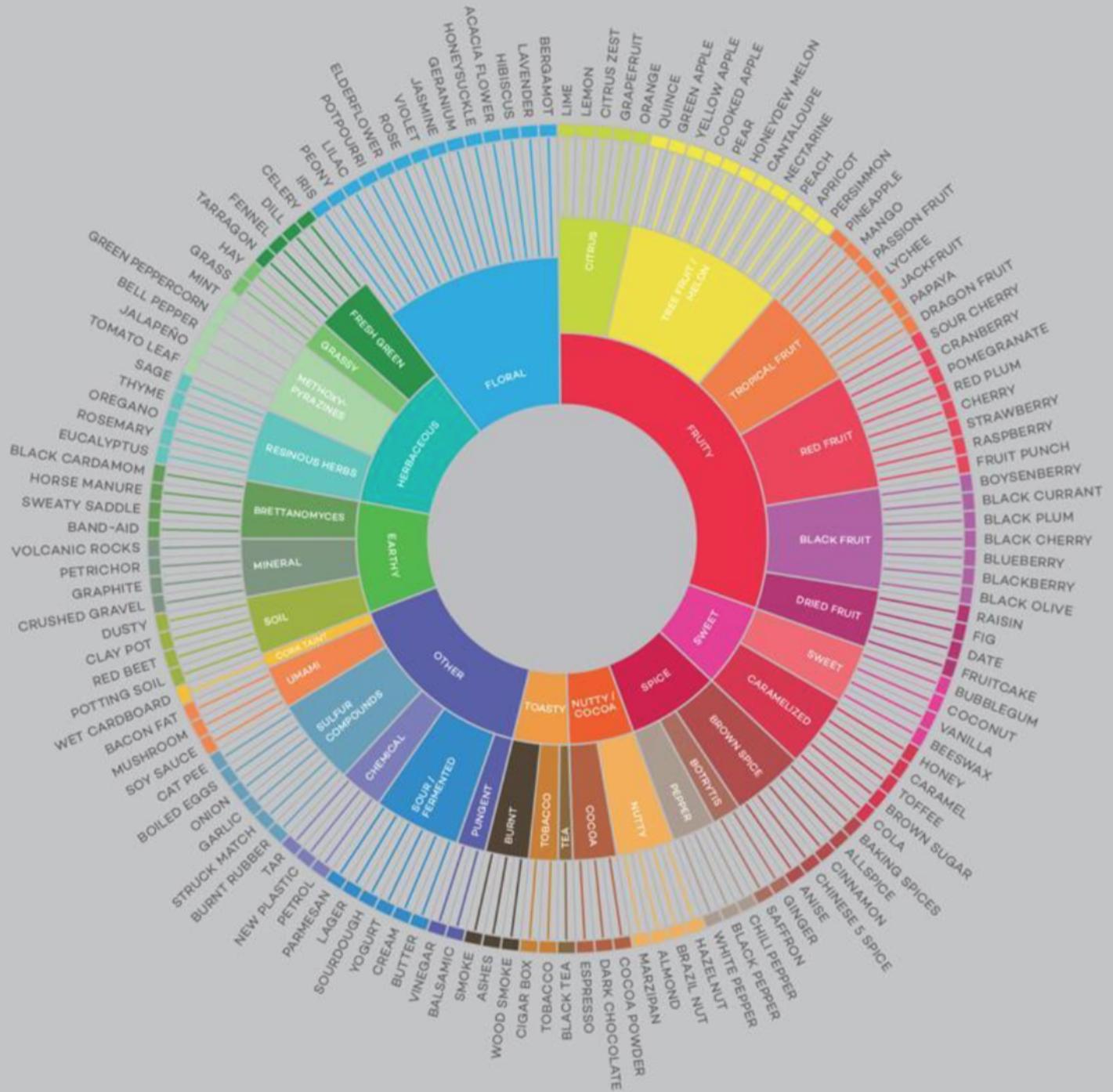
This is just the tip of the iceberg, keep exploring!

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WineFolly
Learn By Drinking.

WINE AROMAS

WINE AROMA CATEGORIES AND TERMS



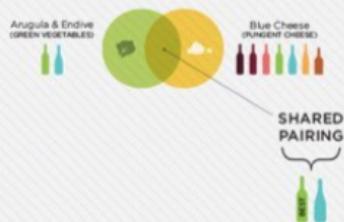


FOOD & WINE PAIRING METHOD

EXAMPLES OF HOW TO USE

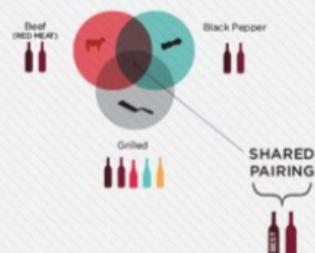
TWO INGREDIENT PAIRING

Arugula and Endive Salad with Blue Cheese



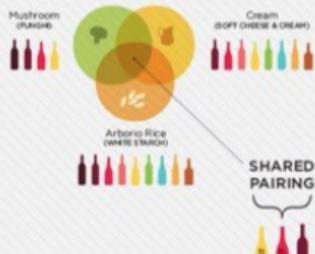
INGREDIENT + PREP METHOD PAIRING

Black Pepper Steak



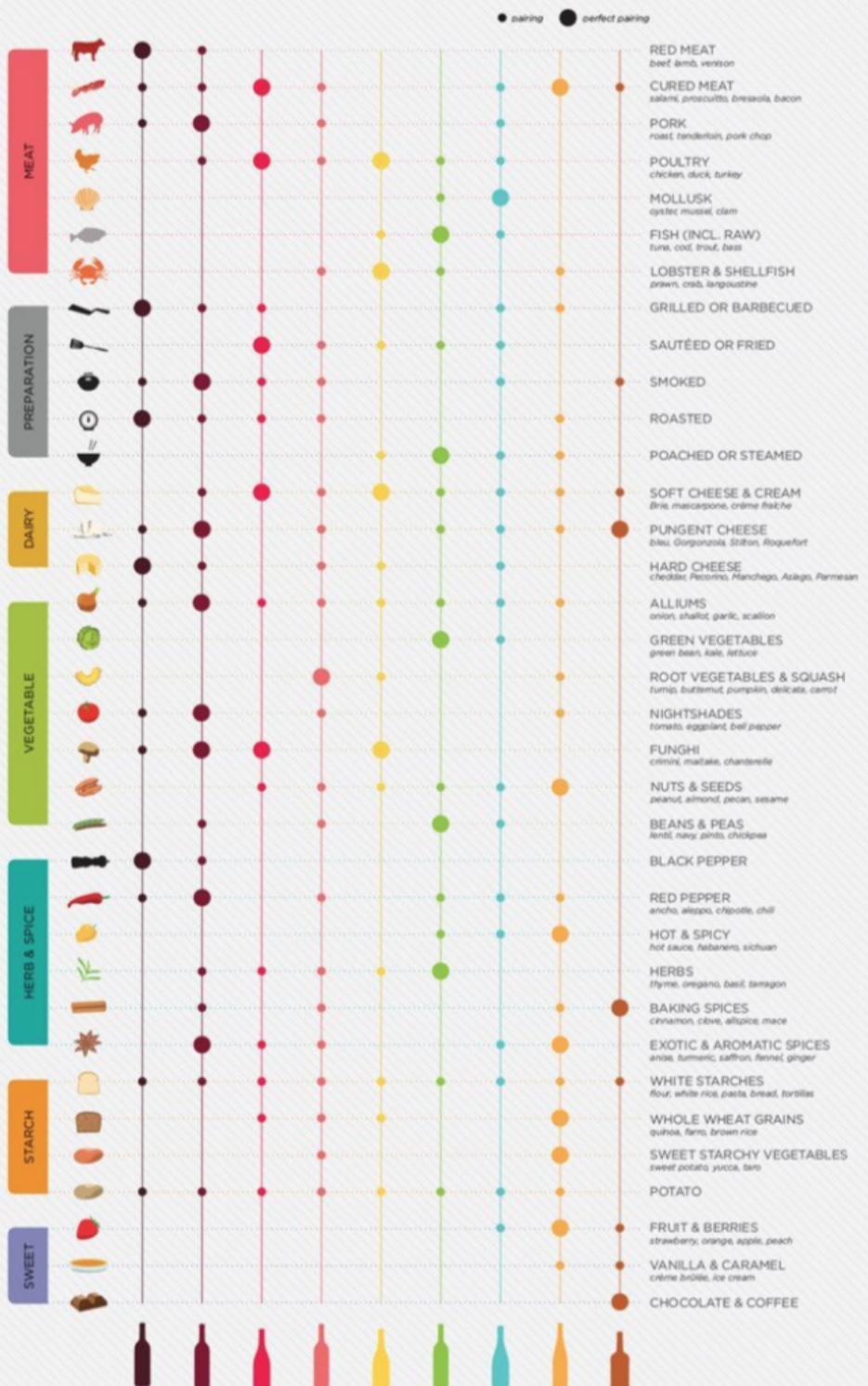
MULTI-INGREDIENT PAIRING

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
Pinot Gris
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



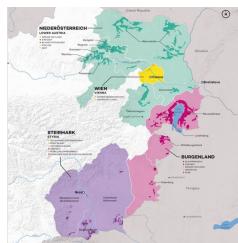
Leo Hillinger Selection Zweigelt - Blaufränkisch - St. Laurent

— 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



\$\$

0 – 5

Main Impressions

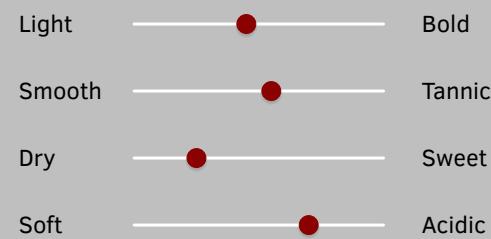
- Black fruit (Plum, Blackcurrant)
- Red fruit (Strawberry, Cherry)
- Spices (Pepper)

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

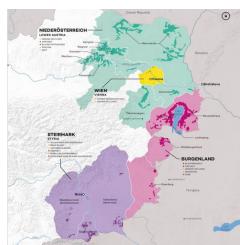


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0 – 5

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, is it 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

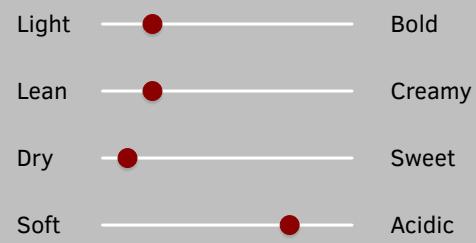
- Tree Fruits (Pear, Green Apple)
- Citrus (Lemon, Grapefruit)
- Tropical (Pineapple)

Food Pairing



Pork, Poultry, Lean fish

Taste Profile



Fundamentals



from Burgenland, Austria



Austrian Grüner Veltliner



Leo Hillinger



Grüner Veltliner



12.5%



BDX Wines Bordeaux Merlot

■ – Red Wine from Bordeaux, France, Vintage 2018

2.0



\$\$

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.

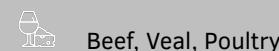
Personal Notes: Vintage 2018

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

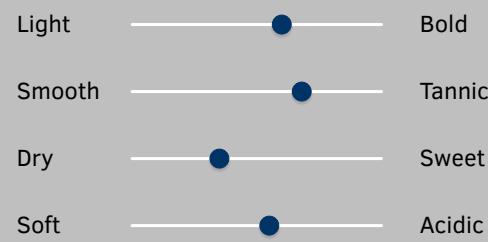
- Red fruit (Cherry, Strawberry)
- Black fruit (Plum, Blackberry)
- Earthy (Leather, Smoke)

Food Pairing



Beef, Veal, Poultry

Taste Profile



Fundamentals

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



Marquis de Beaucel Crémant de Bordeaux Brut Rosé

■ FR – Sparkling Wine from Bordeaux, France, Vintage
2019

4.5

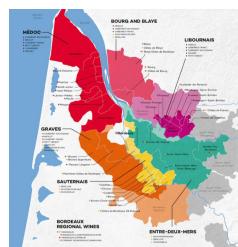


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5 – 10

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

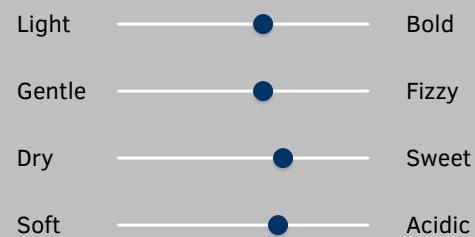
- Red fruit (Strawberry, Raspberry)
- Tree fruit (Apple, Peach, Pear)
- Citrus notes (Grapefruit, Tangerine)

Food Pairing



Shellfish, Poultry, Aperitif, lean fish

Taste Profile



Fundamentals



from Bordeaux, France



French Crémant



Marquis de Beaucel



Cabernet Franc, Merlot



12.0%



Schneider Black Print

Germany – Red Wine from Pfalz, Germany, Vintage 2015

4.5

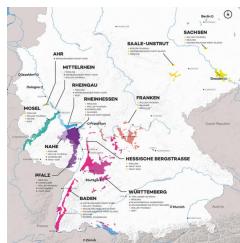


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10 – 15

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!

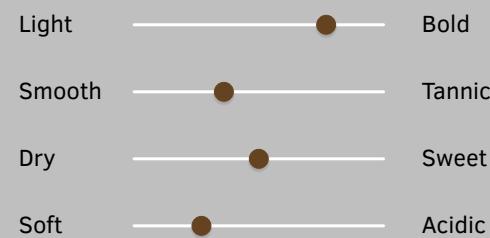
Main Impressions

- 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%



Salwey Spätburgunder

Germany – Red Wine from Baden, Germany, Vintage 2018

3.5

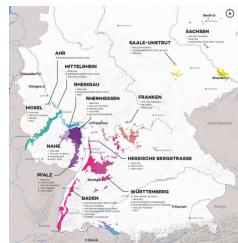


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10 – 15

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

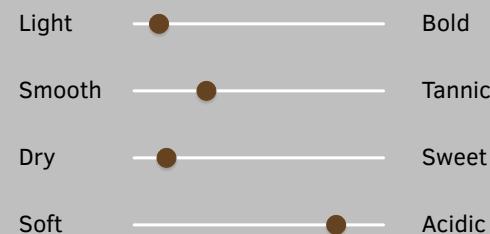
Main Impressions

- 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%



Dr. Von Bassermann-Jordan Deidesheimer Riesling Feinherb

Germany – White Wine from Pfalz, Germany, Vintage 2019

4.0

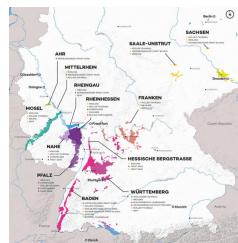


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10 – 15

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

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

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

Main Impressions

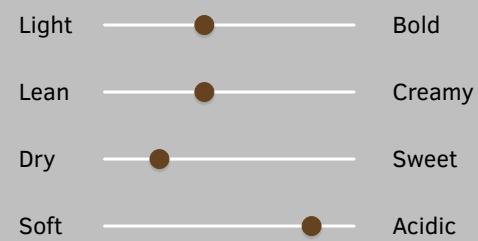
- Tree Fruits (Pear, Green Apple)
- Citrus (Tangerine)
- Vegetal (Gooseberry)

Food Pairing



Pork, Shellfish, Poultry, Cured Meat

Taste Profile



Fundamentals



from Pfalz, Germany



German Riesling



Dr. Von Bassermann-Jordan



Riesling



11.5%



Andreas Oster Trittenheimer Apotheke Auslese



– White Wine from Mosel, Germany, Vintage 2019

4.0

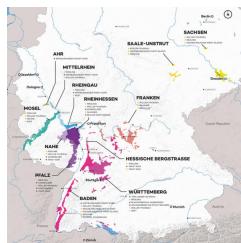


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5 – 10

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"."



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Personal Notes: Vintage 2019

Very sweet, but perfect match for dessert

Main Impressions

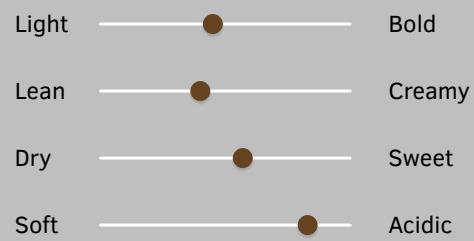
- Tree Fruits (Peach, Apricot, Pear)
- Earthy (Slate, Stone)
- Spices (Cinnamon)

Food Pairing



Cured Meat, Shellfish, Poultry

Taste Profile



Fundamentals



from Mosel, Germany



German Riesling



Andreas Oster



Riesling



12.0%



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.

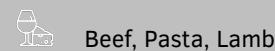
Personal Notes: Vintage 2017

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

Main Impressions

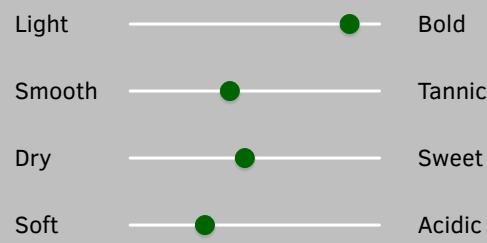
- Black fruit (Plum, Blackberry)
- Okay (Chocolate, Oak, Vanilla)
- Red fruit (Cherry, Raspberry, Strawberry)

Food Pairing



Beef, Pasta, Lamb

Taste Profile



Fundamentals



from Puglia, Italy



Southern Italy Red



Accademia die Racemi



Negroamaro, Malvasia Nera, Primitivo



13.0%



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 Mergè'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

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Personal Notes: Vintage 2018

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

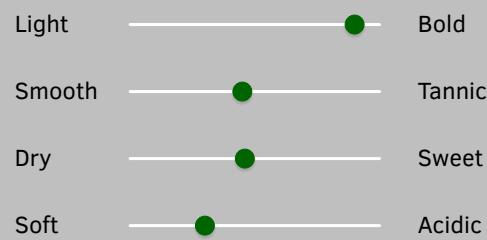
Main Impressions

- 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%



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

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 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

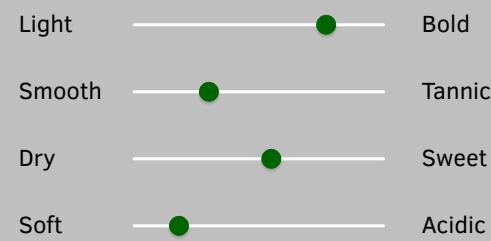
Main Impressions

- 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

4.5



\$\$

5 – 10

Winery: San Marzano

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Personal Notes: Vintage 2016

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

Main Impressions

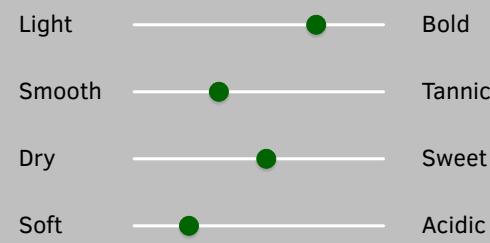
- Oaky (Vanilla, Oak, Tobacco)
- Black fruit (Plum, Mulberry)
- Red fruit (Cherry, Raspberry)

Food Pairing



Beef, Pasta, Lamb, Poultry

Taste Profile



Fundamentals



from Puglia, Italy



Southern Italy Primitivo



San Marzano



Primitivo



13.5%



Vigneti del Salento Primitivo di Manduria Zolla

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

4.5 ★★★★☆

\$\$ 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

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Personal Notes: Vintage 2017

The Go-To Wine for a casual weekend!

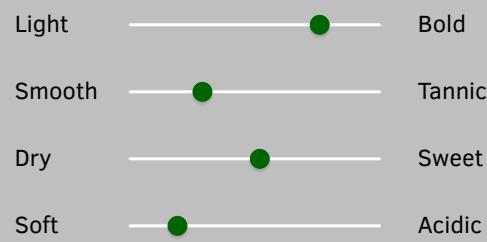
Main Impressions

- 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%



Contolio Quattordici 14 Primitivo di Manduria

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

4.0 ★★★★☆

\$\$ 5 – 10

Winery: Contolio

In the 1960s, a tight-knit group of winemakers formed the Cantolio cooperative winery. Their mission was clear: to bring together the knowledge, the combined forces and unique vineyards to produce authentic wine. It was particularly important to preserve the traditions and to recultivate the sometimes very old vineyards, many of them right by the sea. In addition, investments have been made in the most modern cellar technology in order to be able to guarantee reliable wine quality at all times. Most of Cantolio's vines are grown in the traditional bush shape, which is called Alberello here. This makes manual work indispensable, so the care and harvesting in these old vineyards is correspondingly complex. And although the yields of the sometimes very old vines are low, Cantolio depends on these old vineyards, because 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 2018

Solid Wine, but nothing special.

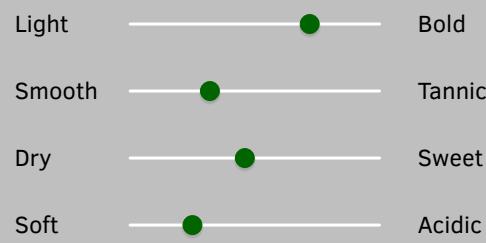
Main Impressions

- 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
- Contolio
- Primitivo
- 14.0%



Contolio Quattordici 14 Primitivo - Negroamaro

— Red Wine from Puglia, Italy, Vintage 2018

Winery: Contolio

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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

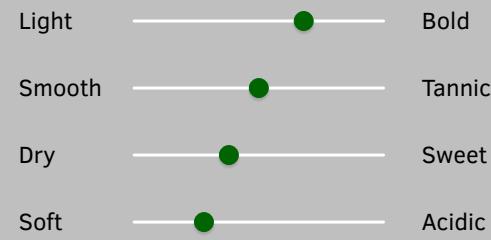
Main Impressions

- 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

Contolio

Primitivo, Negroamaro

13.5%



Contolio Quattordici 14 Riserva Primitivo di Manduria

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

4.5



\$\$

10 – 15

Winery: Contolio

In the 1960s, a tight-knit group of winemakers formed the Cantolio cooperative winery. Their mission was clear: to bring together the knowledge, the combined forces and unique vineyards to produce authentic wine. It was particularly important to preserve the traditions and to recultivate the sometimes very old vineyards, many of them right by the sea. In addition, investments have been made in the most modern cellar technology in order to be able to guarantee reliable wine quality at all times. Most of Cantolio's vines are grown in the traditional bush shape, which is called Alberello here. This makes manual work indispensable, so the care and harvesting in these old vineyards is correspondingly complex. And although the yields of the sometimes very old vines are low, Cantolio depends on these old vineyards, because 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

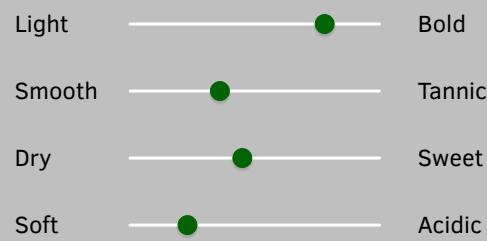
Main Impressions

- 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

 Contolio

 Primitivo

 14.5%



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

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Personal Notes: Vintage 2017

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

Main Impressions

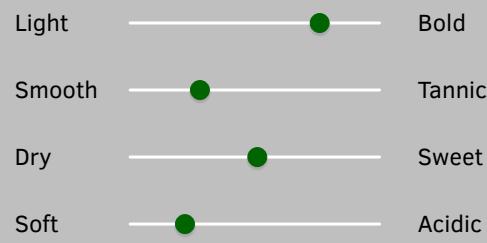
- Black fruit (Plum, Black Cherry)
- Okay (Oak, Vanilla, Chocolate)
- Red fruit (Cherry, Wild Strawberry)

Food Pairing



Beef, Pasta, Lamb, Poultry

Taste Profile



Fundamentals



from Manduria, Italy



Southern Italy Primitivo



Contessa Carola



Primitivo



14.5%



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.



Wine Style: Southern Italy Primitivo

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Personal Notes: Vintage 2018

Great everyday Wine for about 5€.

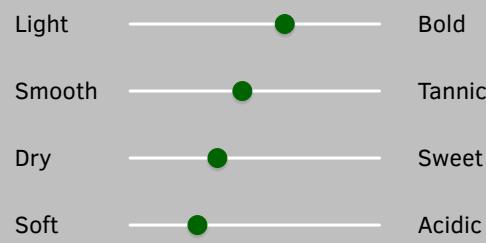
Main Impressions

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

Food Pairing

Beef, Pasta, Lamb

Taste Profile



Fundamentals

from Salento, Italy

Southern Italy Primitivo

Casa Vinicola Botter

Primitivo

13.0%



Contolio Quattordici 14 Primitivo del Salento Rosato

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

3.5



\$\$

5 – 10

Winery: Contolio

In the 1960s, a tight-knit group of winemakers formed the Cantolio cooperative winery. Their mission was clear: to bring together the knowledge, the combined forces and unique vineyards to produce authentic wine. It was particularly important to preserve the traditions and to recultivate the sometimes very old vineyards, many of them right by the sea. In addition, investments have been made in the most modern cellar technology in order to be able to guarantee reliable wine quality at all times. Most of Cantolio's vines are grown in the traditional bush shape, which is called Alberello here. This makes manual work indispensable, so the care and harvesting in these old vineyards is correspondingly complex. And although the yields of the sometimes very old vines are low, Cantolio depends on these old vineyards, because 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

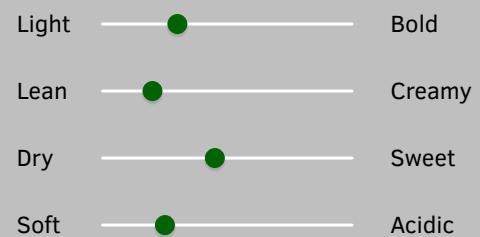
- Tree Fruits (Pear, Apple)
- Citrus (Citrus, Lime)
- Earthy (Minerals)

Food Pairing



Shellfish, Salads, Rice Dishes

Taste Profile



Fundamentals



from Salento, Italy



Southern Italy Rosato



Contolio



Primitivo



13.5%



Casa Vinicola Botter *Doppio Passo Primitivo* Rosato

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

Winery: Casa Vinicola Botter

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Personal Notes: Vintage 2019

Solid Rosato, but nothing special

3.5 ★★★★☆

\$\$ 5 – 10

Main Impressions

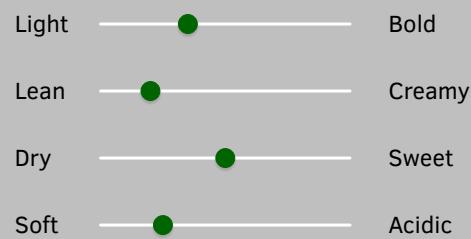
- Red fruit (Strawberry, Raspberry)
- Black fruit (Blackberry, Blueberry)
- Tree Fruits (Melon, Apple, Peach)

Food Pairing



Shellfish, Salads, Rice Dishes

Taste Profile



Fundamentals



from Puglia, Italy



Southern Italy Rosato



Casa Vinicola Botter



Primitivo



12.0%



Casa Vinicola Botter

Doppio Passo Grillo

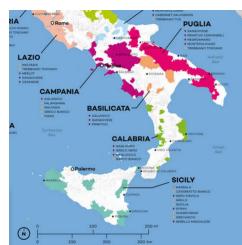
🇮🇹 – White Wine from Sicilia, Italy, Vintage 2019

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.



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.

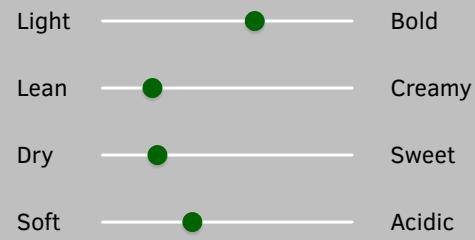
Main Impressions

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

Food Pairing

 Shellfish, Vegetarian, Appetizers

Taste Profile



Fundamentals

 from Sicilia, Italy

 Southern Italy White

 Casa Vinicola Botter

 Grillo

 12.5%



Freixenet Cava Carta Nevada Brut

– Sparkling Wine from Cava, Spain, Vintage 2018

4.0



\$\$

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

Could be worse

Main Impressions

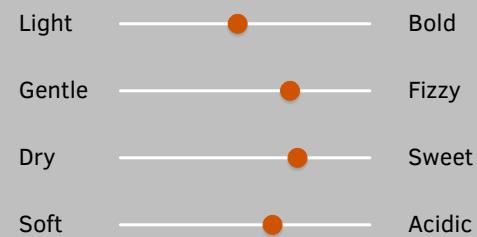
- Tree Fruits (Apple, Pear, Peach)
- Citrus (Citrus, Lemon, Lime)
- Earthy (Honey, Minerals, Stone)

Food Pairing



Shellfish, Lean fish, Aperitif, Appetizers

Taste Profile



Fundamentals



from Cava, Spain



Spanish Cava



Freixenet



Macabeo, Xarel-lo, Parellada



11.5%

Fin