

T H E
W I N E R Y

March Tasting 10.03.14

SPARKLING

Cruasé Metodo Classico Rosato NV, Cantina di Casteggio (Lombardy/Italy) 13.99

The little known region of Oltrepó Pavese is a bump on the plain 60kms south of Milan. There is one major player in town. It's fair to say Cantina di Casteggio is bigger than any other winery we work with – much bigger. A Co-op with 350 members and a massive facility, part run-down *fascista*-style, part Space Age. Try as we might, we just couldn't resist the wines. The Cantina is very switched-on and started a "quality project" with their best 50 growers, bringing in high-profile consultant Riccardo Cotarella. 100% Pinot Noir, Cruasé is a true *Methodo Champenoise*, fermented and aged for 18 months in bottle.

WHITE

Weinhaus Kühn Riesling trocken 2012, Peter-Jakob Kühn (Rheingau/Germany) 13.99

Our favourite biodynamic growers in the Rheingau, the Kuhn family, have an organic dry Riesling that seems to hint at peach stone called Weinhaus Kuhn Riesling trocken.

Despite seeming quite shy, Peter-Jakob Kühn is a high-visibility figure on the German biodynamic wine scene. Peter-Jakob, his wife Angela and their burgeoning family are from Oestrich in the heart of the Rheingau - a magnificent south-facing slope overlooking the Rhine near Wiesbaden, west of Frankfurt.

Peter-Jakob had a complete change of direction in 1999, was certified organic in 2004 and then went the whole way to biodynamic, the extreme end of organic viticulture, where decisions are made according to the Lunar Calendar. Biodynamic viticulture is based on the teachings of Maria Thun, the gnarly 89 year-old guru in middle Germany, who died last year and had been a disciple of Rudolf Steiner, the Austrian philosopher who laid out his mission statement for an alternative agriculture in the 1920s.

Peter-Jakob was keen to show us his biodynamic compost heaps up above the vines, below the woods. A very special, peaceful place, where some of the biodynamic magic happens.



Riesling Kabinett trocken 2011, Graf von Schönborn (Franken/Germany) 15.99

Full name; Hallburger Schlossberg Riesling Kabinett trocken 2011

Franken -1, 2 or 3 hours drive east of Frankfurt (depending on how fast you drive) - is all about the Bocksbeutel and Minerals. "Bocksbeutel" is the name of the funny squat bottles most Franken wines come in, said to be derived from a "goat's sack" and dangerously reminiscent of a Mateus Rosé bottle – but there the similarity ends; the contents could not be more different.

The thrilling liquid within is racy, dry Riesling fizzing with volcanic mineral goodness - minerals that come from Franken's diverse geology. 250 million years ago Franken was the north shore of the Mediterranean. There are seven distinct geologies that fan out across the region, so it's easy to see where this dry Riesling draws its spicy minerals from.

T H E
W I N E R Y

WHITE (*cont*)

Chateau Larmevaille 2012 (Bordeaux/France)

10.99

Completing the line-up of whites tonight is a Bordeaux from the Rivière brothers. There is a triangle of lush, rolling, green countryside carpeted with vines, called Entre-Deux-Mers between the city of Bordeaux on the Gironde and the town of Libourne on the Dordogne. This zingy white is made mainly from Sauvignon Blanc, with a splash of Sémillon and Muscadelle. It's all about melon, lime and fresh cut grass.

RED

Spätburgunder 2011, Shelter Winery (Baden/Germany)

18.99

Spätburgunder is German for Pinot Noir and Pinot Lovers are being drawn to its sensual charms in droves. Hans-Bert Espe and Silke Wolf were also drawn to Pinot (and to each other) at Geisenheim, Germany's top wine university. They then moved to Baden, just north of the Kaiserstuhl and set up their winery in a former Canadian Air Force Bunker (hence Shelter Winery), only moving out when commercial flights restarted on the runway. We visited them recently in their new winery, a larger replica bunker, built as far from the airport as possible.

Ribera del Duero Tinto Roble 2012, Alvides (Ribera del Duero/Spain)

12.99

If you ask the Spanish which region makes their finest wine you might be surprised to hear it's not Rioja but Ribera del Duero (unless you are actually in La Rioja, of course). Around 150kms north of Madrid, between Valladolid and Zaragoza, Ribera del Duero combines the deep, gutsy, sweaty tones we associate with Spanish reds with silky elegance. Our latest hit from Alvides, a small family winery in the outskirts of Aranda del Duero, arrived recently. This is their Tinto Roble, 100% Tempranillo, a wine between Joven and Crianza, turbocharged by a spell in oak (*Roble* = *Oak*). The Spanish do like their oak but, fear not, it's not like licking timber planks – it's like walking through a forest with a glass of brambly red wine.



Syrah "Les Monestiers" 2012, David Reynaud (Rhône/France)

16.99

It's a long time ago but trying to find David Reynaud's Domaine was the catalyst for us investing in Sat Nav. Pre TomTom, we got quite lost, criss-crossing the wide Rhône south of Tain, finding ourselves outside hydro-power stations and then in the middle of nowhere. Eventually David's mother Marceline was despatched to retrieve us from the village playground.

David is famous for his biodynamic Crôzes-Hermitage. Last time we visited, we spotted several new developments. A new Cornas (on our shelves), a new St Joseph (in barrel and to be released next year) and this wonderful 100% Syrah from vines just outside the Crôzes-Hermitage boundary.

Syrah in its pure form can be a visceral experience. It's fruit, it's meat, sometimes elegant and always powerful. A fist in a silk glove. Brace yourselves!

OLIVE OIL

Il Mercante di Delizie Extra Virgin Olive Oil, Paladin (Veneto/Italy)

1 litre - 17.99

Extra Virgin Olive Oil from the Paladin family in Annone Veneto.

LUNAR CALENDAR OBSERVERS – today is a **Flower Day**.

Our next event is **The Winery Dinner at Parlour** on **Monday 7th April** at 19.30h. **Tickets are £70**. Space is limited. Please ask us for details or check the link on our Tastings page.

Join us for our Monthly Tastings
The Winery, 4 Clifton Road, London W9

mailinglist@thewineryuk.com
020 7286 6475

www.thewineryuk.com

info@thewineryuk.com