

T H E  
W I N E R Y

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## November Tasting 10.11.14

### SPARKLING

**Crémant de Bourgogne NV, Denis Père et Fils (Burgundy/France) 16.99**

We had been looking for good Pernand-Vergelesses (and Crémant) for years and finally we found them. A small family winery run by two brothers, the wife of one of the brothers and the son of their sister. Pernand-Vergelesses is sandwiched between the hill of Corton and the village of Savigny-lès-Beaune. The Denis family make a spread of Pernands in red and white at Village and 1er Cru level, some Corton Grand Cru and this delicious Crémant de Bourgogne made from 65% Pinot Noir, 30% Chardonnay and 5% Aligoté.

### WHITE

**Pinot Grigio 2013, Rottensteiner (Alto Adige/Italy) 14.99**

It was a surprise bottle at lunch in Trentino that made us drive further north into Alto Adige rather than south. Hannes Rottensteiner makes an excellent range of dry mountain whites and lighter reds in the outskirts of Bolzano, close to the Brenner Pass. Borders here are blurry. Hannes sounds Austrian, speaks German but, being as Bolzano is in Italy, he's Italian. He studied Oenology locally at San Michele, then Geisenheim in the Rheingau in Germany, then Udine in Friuli and now makes a wide range of wines. Weissburgunder, Pinot Grigio, Müller-Thurgau (the most impressive we have yet tasted), dry Gewürztraminer and Goldmuskateller form the range of whites. In reds he offers Edelvernatsch (also known as Schiava in Italian and Trollinger in German), Blauburgunder (Pinot Noir), Lagrein and a blend of Cabernet Sauvignon and Carmenière. The biggest influence on the wine is the red porphyry rock that the vines grow on, which bring an exotic spiciness. It's an impressive range and half of their output gets no further than the Bolzano city limits. The rest is sold to visitors, some restaurants around Italy - and us!



**Hallgartener Riesling Kabinett trocken 2012, Fred Prinz (Rheingau/Germany) 16.99**

The Rhine takes a sharp turn west at Mainz before turning north again at Rudesheim. The south-facing slope on the north bank between the two is the Rheingau, thick with castles, convents and vineyards. This is the classical home of Riesling. Evocative names like Steinberg, Marcobrunn, Johannisberg, Hochheim - the home of Queen Victoria's "Hock", back when German wines were the most expensive in the world. In contrast to wine made in historic castles and convents, for 20 years Fred Prinz made his wine in the garage of the flats where he and his family live in the small village of Hallgarten. Having started as a hobby, demand became so great he had to give up his day job and rent a slightly bigger cellar in a neighbouring village.

There is an increasing trend to make Kabinett trocken that are dry equivalents to the fruity Kabinett - fresh acidity, slightly lower alcohol, elegant, delicate and racy.

**Von der Leyen Riesling trocken 2010, Lubentiushof (Mosel/Germany) 17.99**

We now find ourselves in the suburbs of Koblenz, where the Mosel tips into the Rhine and the vineyards are dizzyingly steep - terraced to squeeze out every last bit of late autumn sunshine. Here you will find one of the New Wave winemakers on the Mosel creating a stir with his very late harvested, dry wines of considerable texture.

Andreas Barth studied Law and Music but decided, with the support of his interior designer wife, Susanne, to turn to wine-making. He is almost entirely self-taught. In 1994 they bought an estate called Lubentiushof on the outskirts of Koblenz on the not very well-known Lower Mosel. Sounds grander than it was, but it did come with a run-down cellar and an old vineyard in Gondorf.

Andreas' career trajectory has been impressive. Following rave reviews in the Frankfurter Allgemeine Zeitung by Daniel Deckers and Stuart Pigott, since 2005 he has also been winemaker at the historic von Othegraven estate on the Saar.

With tiny yields and very late harvesting you can really taste the old vines. He only uses natural yeasts, and is virtually organic. Bold, yeasty and spicy. Taste that minerally slate!

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**RED**

**Valpolicella “Iperico” 2012, Valentina Cubi (Veneto/Italy) ORGANIC 14.99**

Everyone loved Valentina Cubi’s pure, elegant Valpolicella and succulent Amarone when we had them first two years ago. She was one of our priorities when we visited northeast Italy and tasted through every vintage she had available in her cellar.

Winding back - we first came across Valentina Cubi’s wines in the wonderful Enoteca della Valpolicella in Fumane, just east of Lake Garda, seven years ago. It took another five years before they were on our shelves. They didn’t last long on our shelves and, surprisingly, Valentina’s top shelf Amarone “Morar” was one of the big hits.

Winding back further - Valentina’s father-in-law Federico Vasan was a big name in Negrar in the neighbouring valley until he sold his wine business in World War 2. In the 1970s, Valentina and her husband Giancarlo Vasan found and bought an old winery in Fumane which produced and sold wine in bulk. They were trying to restore it but the building fell down when a worker accidentally knocked down a supporting wall. A complete rebuild was necessary.

We often experience Valpolicella as a crunchy, simple, harsh red to choke down with pizza and were surprised by the elegance and complexity of Valentina’s wines. This is her basic Valpolicella “Iperico” - 75% Corvina with the remaining 25% split between Rondinella and Molinara – which, from 2011, is fully organic.

**Spätburgunder 2011, Jürgen von der Mark (Baden/Germany) ORGANIC 14.99**

A German MW? (MW = Master of Wine; a gruelling qualification which just 312 entrants have passed worldwide). A flying winemaker based in Baden? Welcome to the unusual world of Jürgen von der Mark. He makes stylish, modern, unfiltered Spätburgunder (Pinot Noir) from old vines on the edge of the Black Forest just kilometres from the Swiss border. His top wines are his “Song Wines”. Each year Jürgen names his top wine after a song that particularly catches his fancy. In 2009 he had two named after songs performed by Ella Fitzgerald in concerts in Stockholm and San Francisco in the 1960s, “Imagine My Frustration” and “Hey Jude, San Franzisco”. His current release, the 2011, is named after Rossini’s “Una voce poco fa”. We are not entirely sure what the connection may be between the Barber of Seville and his powerful, oaky Pinot. Suggestions on a postcard, please. This is his Spätburgunder, one level down from the Song Wine - classic, autumnal, silky Pinot Noir.



**Le Cascavel 2012, Cascavel (Rhône/France) ORGANIC 13.99**

The Mont Ventoux towers over the southern part of the Rhône Valley which embraces Châteauneuf-du-Pape and the Côtes-du-Rhône Villages. Although the wines are very much in a similar style, the Ventoux has, despite some of its gun-toting, redneck locals, become a very trendy, upcoming sub-region. We had been circling Domaine de Cascavel for almost a decade. Raphaël Trouiller originally set up Domaine Cascavel in the mid-1990s with the highly-strung Olivier Baguet. Highly-strung Olivier Baguet left to do his own thing and the urbane Raphaël Trouiller continues with his delicious, broad-flavoured whites and a spread of herbal reds from the lower slopes of Mont Ventoux, near Châteauneuf-du-Pape. We are increasingly delighted with Raphaël’s output – an oily white, a fruity rosé and (currently) four reds. Le Cascavel is usually the most complex and longest-living of his line-up. Now fully organic and made with 50% Grenache, 30% Carignan and 20% Syrah, we love its deep richness and herbal flavours, evocative of the lavender and thyme-laden local landscape.

**OLIVE OIL**

**Extra Virgin Olive Oil, Il Mercante di Delizie (Veneto/Italy) 500ml - 13.99**

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

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

Our next tasting here at The Winery will be on **Tuesday 9<sup>th</sup> December**.

Join us for our **Monthly Tastings**

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