

T H E

W I N E R Y

January Tasting 27.01.15

featuring Gerrit Walter

Welcome to our first monthly tasting of 2015. We are delighted to be joined tonight by Gerrit Walter, who makes Riesling from incredibly steep vineyards overlooking the river Mosel.

SPARKLING

Zum Krug Riesling Sekt Brut 2012, Josef Laufer (Hattenheim/Rheingau) 12.99

To get us in the Riesling mood, we are kicking off with Sekt from the Rheingau. Hotel Zum Krug in Hattenheim, is a magical place. The sort of place that may have existed in mediaeval Germany, atmospheric twists and turns in a wooden interior straight out of a fantasy grotto from ancient legend. Josef Laufer, owner and font of Rheingau knowledge, always gives us a warm welcome and we start with a glass of his brilliant dry Sekt made from top class Rheingau fruit just outside the village - a wake-up call to the senses in all its petrolly splendour.

WHITE

Riesling trocken 2013, Walter (Mosel/Germany) 9.99

Gerrit Walter was an intern with us for twelve weeks in the summer of 2009 and went back home to help with the harvest before heading back to Geisenheim, the top Wine Uni in the country. Many of you are already familiar with his basic Riesling trocken - a long-time staple at The Winery - crisp, racy Mosel Riesling, packed with minerals drawn from the perilously steep, slate vineyards of the small village of Briedel between Pünderich and Zell. Gerrit has clearly been doing his homework at Uni and at his various internships; one sip and it's easy to understand why his Dad has given him free rein in the family cellar.



Briedeler Riesling Spätlese trocken 2011, Walter (Briedel/Mosel) 15.99

Germany is Riesling's spiritual home. Within Germany, the Mosel is considered "Riesling Central" - a stunningly beautiful, steep-sided river valley that loops from Luxembourg through Trier up to Koblenz where it joins the Rhine.

Riesling is something of a helter-skelter ride in your mouth. The play of ripeness with the exhilarating lift of fresh acidity is something that can't be found in other wines. It's the definition of minerality (the sense of the geology the vines are grown on expressing itself in the finished wine - stony, slatey, almost salty). There is also often a piercing purity about Mosel Rieslings. They are also fascinating as they age. This is Gerrit's Spätlese trocken from the ripe 2011 vintage, a wine now entering its adolescence. Subsequent vintages are labelled as Briedeler, the village wine.

FRUITY/SWEET

Briedeler Riesling Kabinett 2012, Walter (Briedel/Mosel) 13.99

Although we specialise in dry Riesling at The Winery, the charms of sweet Riesling are not wasted on us. We also bring in smaller volumes of Gerrit's sweet Kabinett which he says he makes for his Grandmother. Writers such as Hugh Johnson and Michael Broadbent often advocate a classical Mosel Kabinett for a summer garden or as an aperitif before any dinner. Intense pressure from all our staff shows that a fruity Kabinett isn't just for Grannies or for summer or for a curry! Delicate, racy and invigorating.

T H E
W I N E R Y

RED

Beaujolais Vieilles Vignes 2011, Cédric Vincent (Beaujolais/France) 15.99

We have been working with Cédric Vincent for a decade – pretty much from when he took over his grandfather’s vines. There have been some recent developments. He was working as an Oenologue in the Beaune area when we first met and has now knocked that on the head. The commute was too much and he now has more vines – almost 6 hectares now. He has built a new cellar and house overlooking the village of Pouilly le Monial, in the southern part of the Beaujolais, closer to Lyon than to Macon, a sub-region now becoming known as Les Pierres Dorées (the golden stones). Until recently he just made one wine, this delicious, very stylish Beaujolais-Villages which he labels as Beaujolais as he thinks that Beaujolais-Villages has a lesser reputation. Not sure that we agree. He has planted some Chardonnay on his chalkier soil and has been making some Beaujolais Blanc.

When we visited him in October, in between mouthfuls of his mother’s Boeuf Bourguignon (a dish that stopped us in our tracks), he was dead excited to reveal that he has also bought a hectare of old vines in Moulin-à-Vent, one of the most highly-regarded Beaujolais Crus. “It was always a dream of mine to own some vines there.”

Rioja Joven 2013, Heredad Pangua Sodupe (Rioja/Spain) 9.99

When we last visited cigar-chomping, Che Guevara look-alike Roberto Pangua Sodupe in San Asensio, in the Rioja Alta, we said yes to lunch after our tasting. Little did we know it was going to involve the entire contents of the local butcher's shop, barbequed over vine cuttings making us 4 hours late for our next meeting. You only live once – and it almost ended there and then. This is his gutsy young Rioja, the Joven, made from 100% Tempranillo.

Barbera d’Asti Fonda San Nicolao 2009, Guasti Clemente (Piedmont/Italy) 19.99

One of the highlights of a recent trip to northern Italy was stumbling across a ridiculously good Barbera d’Asti in Le Due Lanterne, a restaurant in Nizza Monferrato in Piedmont. We were there to visit the iconic Scarpa winery and were wading through a bottle of their delicious Barbaresco 1999 when we asked the restaurant owner if he could recommend something else from his winelist that was in a similarly unreconstructed and old-fashioned vein. He thought for a moment and said “there is just one other wine I can think of”. He disappeared and came back with a bottle of Barbera d’Asti Fonda San Nicolao by Guasti Clemente. It was excellent. Plump, deep, dark autumnal fruit with a whisper of truffles and distant bonfire.

The following day, after a wonderful tasting at Scarpa, we hotfooted it around to meet Andrea and Alessandro Guasti and to be dazzled by Andrea’s incredibly mobile and expressive hand gestures - and the wines.



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 **Fruit Day**.

Our **following tasting** will be at the shop on **Monday 16th February**.

Just arrived from Bergerac – Chateau Mallevieille and that sweaty Pécharmant! More from Clemens & Rita Busch. Remember Lelia, the Spanish Garnacha? It’s arriving later this week.

Join us for our Monthly Tastings mailinglist@thewineryuk.com

The Winery, 4 Clifton Road, London W9 **020 7286 6475**

twitter.com/TheWineryUK

facebook.com/thewineryuk

info@thewineryuk.com

www.thewineryuk.com