

T H E

W I N E R Y

20 Years of Independence Tasting *featuring* Gerrit Walter & Isabel Fernandez 07.12.16

Welcome to our dual themed event. **Christmas** and **20 Years of Independence**. Some of our neighbours - Raouls, Absolute Flowers and Sheepdrove Butchers - will be open late to kick off the Christmas shopping season. Please feel free to visit them before, during or after our tasting.

We are celebrating an important milestone for The Winery – 20 years of independence and (quite possibly) 100 years as a wine shop. Amateur Archeologists and Researchers (us) have reason to believe that there has been a wine shop on this site for 100 years (give-or-take a decade). Recently unearthed photographs from the turn of the previous century show an identical shop front. The resolution isn't quite high enough to conclusively establish if it was a wine shop or the apothecary that predated it. Rigorous research may or may not follow at some point.

To celebrate our 20 years, we have been holding tastings with some of the growers that have become Winery classics over the past two decades. Tonight we are delighted to be joined by Gerrit Walter from the Mosel, Germany, and Isabel Fernandez from Rioja, Spain.

SPARKLING

Walter's Royal Riesling Sekt Brut NV, Walter (Briedel/Mosel)

19.99

Tonight we are kicking off with Gerrit's mouth-filling Sekt. 100% Riesling from the steep slate slopes around his home village of Briedel. Why's it called Royal? "It was my Dad's idea, pretty much from when they started making Sekt 20 years ago. No reason – just a whim!"



WHITE

Riesling trocken 2015, Walter (Briedel/Mosel)

10.99

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. This is 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 was clearly 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 trocken 2013, 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 2013 vintage, a wine now entering its adolescence.

DESSERT/LATE HARVEST

Weisserberg Riesling Auslese 2015, Walter (Briedel/Mosel)

500ml 18.99

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 sweeter, late-harvest wines. His Kabinett (which he says he makes for his Grandmother) is frequently on our shelves and not just for his Granny, summer or curries.

Up several levels in intensity is this unctuous, yet fresh, late-picked Auslese. He bought the one hectare parcel in the Weisserberg (*white hill*) six years ago. This year he had enough fully-botrytised grapes (*botrytis* is the *noble rot*, highly-prized for dessert wines) to make 300 litres of this stunning Auslese. Delicious now and for the next 50 years.

T H E
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RED

Rioja Crianza 2011, Longrande (Rioja/Spain)

12.99

It is almost two decades since we came across Isabel Fernandez's Longrande in the brilliant Casa Toni restaurant in San Vicente de la Sonsierra. We had tasted so much mainstream Rioja and her Crianza was a breath of fresh air – a revelation. We had to beg to see her, largely to overcome her fear of export. Fortunately, we were able to convince her to sell to us and her wines have been a fixture on our shelves ever since.

Isabel is as full of personality as her wines. She has been making the wine in her small family Bodega in the Rioja Alta for three decades. She goes to great lengths to keep the whole process as natural as possible; treading the whole bunches by foot, using gravity to avoid pumping, never filtering. She determines the bottling date biodynamically, according to the cycles of the moon.

Her wines are fascinating - often boldly perfumed, with a beautiful purity of fruit and surprising body and structure.

Rioja Reserva 2010, Longrande (Rioja/Spain)

15.99

Both sides of Isabel's family had vineyards and she now has 35ha around the village of Abalos in the Rioja Alta, just metres from where it meets the Rioja Alavesa. The small bodega, built by her parents, is on three levels to make the best use of gravity. The Tempranillo grapes (always picked by family members) are sorted in the vineyards, arrive in baskets at the top level and placed directly into the tanks where they ferment in whole clusters. Although they have owned three pneumatic presses in the last 13 years, Isabel says they almost invariably end up treading the fermenting must by foot.

She uses only American oak, which she thinks suits her wines better, giving them a little longer in barrel to compensate for the lighter effect of American rather than French oak. She hermetically seals her subterranean barrel room with masking tape. This is Isabel's latest Reserva release. 24 months in American oak.

Abeica 2010 (Rioja/Spain)

1500ml - 44.99

The full name of this limited edition wine could be Abeica Rioja Especial Crianza 2010. It is a *Vino de Autor* - one that sits outside the strict rules of Crianza/Reserva/Gran Reserva.

In the best vintages Isabel makes a selection of the best grapes from vineyards planted from 1930-1973 and bottles (magnums only) after 24 months in American oak. The 2010 was bottled in May 2014.

The labels are by the artist Gonzalo Martín Calero, who was born in Valladolid.



OLIVE OIL

Extra Virgin Olive Oil, Heredad Pangua Sodupe (Rioja/Spain)

500ml - 12.99

We sometimes ask Isabel if she can ship with another Rioja producer in a nearby village. His name is Roberto Pangua - he makes a white Rioja and has recently started bottling his own olive oil.

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

Our following tasting here at The Winery is scheduled for **Monday 30th January** when we are hoping to be joined by Marc Adeneuer and his silky, autumnal Spatburgunders from the Ahr valley near Bonn.

Just in- Bordeaux, Germany (Bastgen, Busch, Studert-Prüm, Kühn, Asbach-Kretschmar, Zum Krug, Adeneuer, Haart, more Busch, Flick, JB Becker, Becker-Landgraf, Bischel, Walter, Christine Huff), Rhône (Chateauneuf-du-Pape by Banneret & Saint-Siffrein, red & white Crôzes-Hermitage by Maxime Chomel coming this week), Chateau Vannières Bandol, Natural Wine by François Grinand of Domaine du Perron. From Spain; Demencia, Pyjama, Taruguin, Adrede Heredad Pangua Sodupe & Longrande. Burgundy; Mosnier, Denis, Guillemot, Gagnard, Lafarge. Italy; La Colombina (Montalcino), Pugnane, Palladino, Mauro Veglio (Piedmont), Casteggio (Lombardy). Champagne; Marie-Noëlle Ledru, Saint-Chamant, Vautrain-Paulet, Amyot, François Secondé, Sabine Godmé & **Barrat-Masson** (NEW). More Bordeaux. Loire; Chateau Pierre-Bise, Raimbault Sancerre, Bouchot Pouilly-Fumé.

Join us for our Monthly Tastings

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