

T H E
W I N E R Y

January Tasting 30.01.17

Pinot Frenzy *with* Marc Adeneuer

Spätburgunder = Pinot Noir. Tonight we are delighted to be joined by Spätburgunder specialist Marc Adeneuer from the Ahr valley near Bonn.

SPARKLING

Postumio Metodo Classico 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. In 2008, the Cantina di Casteggio was bought (although they euphemistically describe it as a “fusion”) by the Cantina di Bronis in the town of Broni just 12kms to its east. Quality has gone from strength to strength. Their dynamic boss, Livio Cagnoni has been driving big projects through and, when we visited recently, we saw their shiny new, extensive, state-of-the-art facility in Broni. The combined group now has 900 members spread across 28 villages, 90% of them in the hills.

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. A blend of Pinot Noir and Chardonnay, Postumio is a true *Methodo Champenoise*, fermented and aged for 18 months in bottle.



WHITE

Chateau Larmevaille 2015 (Bordeaux/France) 11.99

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

Pyjama White 2015, Demencia (Bierzo/Spain) ORGANIC 16.99

It's Pyjama Time! Don't be alarmed - Pyjama is a new white wine by Nacho León. We are big fans of Demencia, the sumptuous red which Nacho has been making in the corner of a friend's cellar on the Pilgrim's Trail to Santiago de Compostela in Bierzo, northwest Spain. In 2011 he started bottling a different selection from his twenty-five parcels of Mencia and called it Pyjama. Recently Nacho started experimenting with Godello, the local white variety and we were excited to prise a few dozen bottles of this new release. Honeysuckle, almonds, lemon peel.

Riesling trocken 2015, Bischel (Appenheim/Rheinhessen) 15.99

Bingen is on a massive corner on the Rhine, opposite Rudesheim in the Rheingau. It is at the north-western edge of the region where four wine-growing regions meet - Rheinhessen, Mittelrhein, Nahe and the Rheingau. Millions of years ago the Rhine looped below it, which explains why the wines have an almost Rheingau-like opulence.

A couple of years ago, The Winery's David Motion was involved in a Dragon's Den type German Wine event and Bischel was a clear winner. Their prize? An order from us. Then another. And another etc etc.

Based in Appenheim, not far from Bingen, the young Runkel brothers, Christian and Mathias, took over the family winery and have been turning heads in Germany. No expense is spared and everything is done by hand. Wild yeasts and long lees contact give the wine added texture. Although the richness and minerality would seem to contradict the lab stats, the wine is dry.

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RED

Ahrweiler Spätburgunder 2015, Adeneuer (Ahr/Germany)

17.99

Pinot Frenzy? Yes, please! Spätburgunder is German for Pinot Noir.

The tiny Ahr valley near Bonn is one of the most northernmost winemaking regions of Europe. Romans planted vines here. Locals say the sheltered valley has an almost Mediterranean micro-climate. We wouldn't go quite that far, but there is little doubt that some of Germany's finest Pinot Noir comes from here.

We have Marc Adeneuer with us tonight and will be tasting three levels (four, if you're lucky) of their silky, sappy Spätburgunders.

The Ahrweiler Spätburgunder is a blend from multiple parcels in Ahrweiler, aged in big old casks called *Fuder*.

JJ Adeneuer Spätburgunder 2014, Adeneuer (Ahr/Germany)

21.99

The Adeneuer family has been making wine for 500 years in the spa town of Ahrweiler and in 1984 brothers Marc and Frank took over from their aunt. Unfortunately 1984 was the worst vintage since records began and they almost gave up but, fortunately, they persevered. Year in, year out, they manage to deliver delicious velvety Pinot Noir, whatever the climate throws at them.

The JJ Adeneuer Spätburgunder is a level up from the Ahrweiler. A higher quality selection with 10 months in used barriques.

JJ Adeneuer No.2 Spätburgunder 2014, Adeneuer (Ahr/Germany)

27.99

The No.2 is the next quality level up, spending 20 months in oak barrels (20% new/80% used). We love the autumnal notes and distinctive mouthfeel of the Adeneuer brothers' wines. Slightly funky, smoky flavours, evocative of autumn leaves and dark red fruits.



Walporzheimer Gärkammer Spätburgunder 2009, Adeneuer (Ahr/Germany)

N/A

Marc and Frank Adeneuer own the smallest *Einzellage* (appellation) in Germany, the monopole vineyard Walporzheimer Gärkammer, a steep south-facing terraced vineyard of less than a hectare. The vines are meticulously looked after and we always make a pilgrimage to the vineyard to pay our respects and look upwards, misty-eyed and salivating gently.

Marc gave us this double-magnum from their "*Schatzkammer*" (treasure chamber). Long since sold-out, it's single vineyard, old vines, low yield, from an excellent vintage and has spent several years maturing in bottle. What a treat!

OLIVE OIL

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

500ml - 12.99

Roberto Pangua makes Rioja in red and white and has recently started bottling his own olive oil.

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

Our following tasting here at The Winery will be next **Monday, 6th February** when we will be joined by Christophe and Valérie Denis from Pernand-Vergelesses in Burgundy – in the shadow of the Hill of Corton, no less.

Just in – Dolcetto, Barbera, Nebbiolo and Barolo by Gianfranco Alessandria, Cavallotto and Osvaldo Viberti.

Join us for our Monthly Tastings

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