

T H E

W I N E R Y

August Tasting *Fulham* 20.08.25

sparkling

Cava Gran Reserva Brut, Bolet (Penedès/Spain) ORGANIC/VEGAN

24.99

Good Cava had been on our wish-list for more than a decade, so our Cava Quest was the first priority when we landed in Barcelona last spring. To our taste we find some Cavas rather hard and metallic. Not so with Xavier Bolet's bottlings which are broader, deeper, more complex. The blend in his classic Cavas is 50% Xarel-lo, 40% Macabeo (aka Viura, the grape of white Rioja) and 10% Parellada. This Gran Reserva was a Reserva from the 2014 vintage, selected and aged as Gran Reserva and bottled as a Brut Nature with no added sugar (*dosage*). It's a bold, complex Cava. Honeysuckle, lanolin, nuts and flowers crowd the nose. There's a wonderful sense of aged fruit, structure and depth in the mouth. The finish is long and yeasty.

white

Côtes de Provence Blanc 2022, Mauvan (Provence/France)

18.99

We were looking for another Rosé in Provence in the wilting 40C heat of summer 2012. Much of our shortlisting work was done in the (thankfully) cool Côtes de Provence Sainte-Victoire Vinothèque in the town of Trets. Our clear winner was Mauvan. 30 minutes later, with the stunning, long, ridge-like Mont Sainte-Victoire as backdrop, we were tasting the full range. Gaëlle Maclou's grandfather started the domaine in the 1950s. It was mixed farming; mainly cereal, fruit and a few vines. Gaëlle, a qualified Oenologist, took over the domaine almost 30 years ago, stripped out the cereal production and has concentrated on wine ever since. Gaëlle and Martin Massot, her long-term boyfriend and co-worker, do everything. The wines are terrific. They make two levels of Rosé, three wonderfully herbal reds and this refreshing, fragrant white from 100% Rolle, otherwise known as Vermentino.



Schiefer Riesling trocken 2023, Deutschherrenhof (Mosel/Germany)

18.99

We just got back from Germany on Sunday with a vanload of new Mosel Rieslings.

Trier is a city thick with history back to Roman times and has long been a centre for the wine trade on the Mosel. The village of Olewig is barely 5 minutes drive from the centre of Trier. It is fitting to see vineyards on the hills overlooking the city. After the obligatory stint at Geisenheim (Wine Uni) and internships in Australia, New Zealand and around Germany, Sebastian Oberbillig (now 45) is the driving force in his family's winery. The winery has been in the family for six generations. His father, Albert (who still helps in and around the winery), had 3.5 hectares of vines. Sebastian has grown their holdings to 12 hectares in the vineyards above Trier; Deutschherrenberg, Burgberg, Jesuitwingert and Deutschherrenköpfchen. As everywhere on the Mosel, it's all about the slate (*Schiefer*). This is Sebastian's calling card: a tingling, zingy, moreish dry Riesling grown on blue-grey slate.

Winniger Riesling trocken 2018, Materne & Schmitt (Mosel/Germany)

28.99

Trier is at one end of the Mosel and Winnigen is at the other, close to Koblenz, where the Mosel flows into the Rhine. Winnigen is part of the Mosel Terrassen (the Mosel Terraces), formerly the Lower Mosel. The vineyard terraces are ridiculously steep. Rebecca Materne and Janina Schmitt, met at Geisenheim (Wine Uni) in 2004 and graduated in 2008. Neither had winemaking in their families. Rebecca is from Dortmund and Janina from Kassel. In 2012 they decided to make wine together and set up in Winnigen. The first few vintages were difficult in the immediate area and locals blamed them. They became known as the 'Wine Witches of Winnigen'. Things improved. Their dry Rieslings are indeed magic potions and, with some age, they are as dizzy and intense as the slopes they come from. Incense, candlewax, honeysuckle. Vibrant. Savoury finish.

*rosé***Rosato 2024, Audarya (Sardinia/Italy) SUSTAINABLE****19.99**

During four days of extensive and thorough research in Cagliari in 2018, Audarya surfaced as our favourite Vermentino producer. Our former colleague Serena Costa's Sardinian friend Gianluca Putzolu recommended we go to *Cucina.Eat* and ask for Giuseppe Carrus. That was our first night and it turned out to be an excellent recommendation. Giuseppe gave us a vinous tour of Sardinia and orientation was completed in one sitting. Audarya appeared (and shone) in the line-up.

Our first shipment for summer arrived in May with Vermentino aplenty but unfortunately not enough Rosato (*Rosé*), so we had to order another pallet of it. Here it is. Made from 100% Cannonau (Grenache), harvested by hand. Yes, Cannonau is Sardinia's most famous red wine but, with a short maceration on skins before fermentation, it also makes this delightful, fresh and gently fruity Rosé.

*red***Rioja Crianza 2020, Longrande (Rioja/Spain)****18.99**

Over a quarter of a century has passed since we came across Isabel Fernandez's Longrande in the brilliant Casa Toni restaurant in San Vicente de la Sonsierra in Rioja Alta. 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 family Bodega in Abalos since 1987. 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.

We visited Isabel and her nephew David on our recent trip to Spain. After a big night out in Logroño we met the following morning at the Bodega in Abalos where the Rioja Alta meets the Rioja Alavesa. Despite the sunshine it was very windy and fresh. Isabel says it's always windy in Abalos and that helps the vines, dispersing moisture and protecting against disease. She showed us several of her vineyards, almost entirely 45-130 year-old vines. Later we tasted her Reserva 1994. It was marvellous - mature, still fresh with some tannins, very much alive and very long. Old vines and classical winemaking shine through the more recent vintages and all the way back.

**Pécharmant Cuvée Veuve Roches 2020, Didier Roches Haut-Pécharmant (SW France)****19.99**

One night, on a trip to Bordeaux over a dozen years ago, after a long day in the Médoc, we found ourselves in the quirky Au Petit Bois wine bar - the one with a living tree inside the bar. The wine of the evening was, surprisingly, not a Bordeaux. It was a wild, sweaty Pécharmant from Bergerac. The dangerous scent of undergrowth, the animal sweat of this uncompromising, untamed red wine got us excited. So excited that we re-organised our timetable to drive east to meet Didier Roches of the Domaine du Haut Pécharmant, the winery at the top of the slope that is Pécharmant, northeast of the city of Bergerac.

Didier's Pécharmant is usually Cabernet Sauvignon, Cabernet Franc with some Merlot and Malbec. This is his less sweaty, fancier bottling dedicated to his grandmother, the Widow Roches (*Veuve Roches*). It's 50% Merlot and 25% each Cabernet Franc and Cabernet Sauvignon. Back in the 1970s, his grandmother was running the domaine which was called Veuve Roches. Pécharmant became better known in that era, as the area opened itself up to tourism and its wine was sold in the thriving local restaurants.

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

Our next tasting will be on **Tuesday 16th September** at **The Winery Maida Vale**.

Join us for our Monthly Tastings

The Winery, 4 Clifton Road, London W9

www.thewineryuk.com

mailinglist@thewineryuk.com

The Winery, 797 Fulham Road SW6 5HD

info@thewineryuk.com