

T H E
W I N E R Y

February Tasting 21.02.18

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

Prosecco Millesimato Brut 2016, Bosco del Merlo (Veneto/Italy) ORGANIC 16.99

Carlo and Milly Paladin have been making organic wines under their Bosco del Merlo label for many years and their Prosecco Frizzante has been a Winery staple for over a decade. They have a spread of vines over the flat plains at Annone Veneto north-east of Venice, the Alps visible in the background. It's an area rich with Roman history - the old Roman road, the via Postumia runs right by the estate.

In 2014 Milly and Carlo showed us their new vintage Prosecco Spumante in a distinctive, beautiful, dumpy bottle. One sip and we were convinced: it has been on our shelves ever since.

The grapes are from Conegliano, which could be considered "*Prosecco Central*", 35 kms away from their family winery in Annone Veneto north-east of Venice and equidistant from their new-ish estate in Valdobbiadene further into the foothills of the Alps.



WHITE

Langhe Nascetta "Papalot" 2016, Osvaldo Viberti (Piedmont/Italy) 19.99

We were brought to Osvaldo's door by his fabulous Barolo Serra dei Turchi 2001. His house is in a small cluster of farm buildings on a small ridge between Alba and the hilltop village of La Morra called "Serra dei Turchi", where there was a Turkish encampment centuries ago. Over the last decade he and his family have added a vineyard in Serralunga – famous for its more macho Barolo. In 2010, a couple of friends offered him some grapes from the legendary Cannubi vineyard from which he made a sensational Barolo Riserva, possibly the finest wine Osvaldo has made so far. Another of his latest projects is a white wine. Nascetta is a grape variety that had all but died out in the Phylloxera epidemic in the late 1800s. Until very recently there were just five or six growers in the nearby village of Novello who still had a couple of rows. Now there are a couple more, including Osvaldo.

Chateau Larmevaille 2016 (Bordeaux/France) 12.99

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.

Riesling trocken 2016, Thorsten Melsheimer (Mosel/Germany) BIODYNAMIC 16.99

"I'm the only one stupid enough to work the steepest part of the Reiler Mullay-Hofberg vineyard" says Thorsten Melsheimer, the perfect picture of a Saxon in rude health. "It's not as if the vines are actually facing in an ideal direction either. It forces you to work hard. It helps to be biodynamic. You have to slash the yield and pick insanely late. I bought some vines in a perfect south facing vineyard on the other side of the river and the wines are not as interesting - the vines are just lazy!"

Thorsten is certainly not lazy - he has been nursing old vines back to life, rebuilding walls in the remotest, steepest, least accessible parts of the Mullay-Hofberg vineyard. "When I get really hot working in the vines, I jump into the Mosel for a quick swim to cool off."

Thorsten sees this dry Riesling as his calling card – it's a blend from his vineyards other than the Mullay-Hofberg; Reiler Goldlay, Reiler Falklay, Burger Hahnenschritchen and Pündericher Marienburg.

Racy, limey, floral, blackcurrant leaf and packed with slatey minerals.

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RED

Ahrweiler Spätburgunder 2016, Adeneuer (Ahr/Germany) 18.99

German Pinot? 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 (possibly four wines, if you're lucky) of his silky, sappy Spätburgunders.

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

JJ Adeneuer Spätburgunder 2015, Adeneuer (Ahr/Germany) 22.99

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 Marc's aunt, Frank's mother. 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. 2015 was at the complete other end of the weather spectrum – an excellent vintage with unusually benign weather.

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

JJ Adeneuer No.1 Spätburgunder 2014, Adeneuer (Ahr/Germany) *magnums only* - 84.99

Frog-leaping the next level (JJ Adeneuer No.2), largely because we forgot to ring-fence the bottles (doh!), it is now our pleasure to pour the No.1 from a magnum. Each level up the Adeneuer brothers' pyramid of quality is a clear step up. The No.1 is a selection from their Grand Cru sites and spent 18 months in oak (10% new/90% used). Fragrant, with a slightly smoky undertow, evocative of autumn leaves and dark red fruits, it has the Adeneuer trademark silky, sappy mouthfeel with extra weight and texture.



JJ Adeneuer No.1 Spätburgunder Auslese trocken 2001, Adeneuer (Ahr/Germany) N/A

Adeneuer Pinots age beautifully. Many of you who came to last year's Adeneuer tasting will still remember the double-magnum of Gärkammer 2009 from their personal "*Schatzkammer*" (treasure chamber). Tonight, to demonstrate how their wines develop, Marc has brought a double magnum of 2001. What a treat!

If you want to climb the quality ladder higher, we strongly recommend their single vineyard and GG bottlings (*GG = Grosses Gewächs = Grand Cru*). Marc and Frank 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. They make a non-GG bottling, which they fondly refer to as "*die kleine Gärkammer*" (the small Gärkammer), and the top wine, the GG. We also have a few of their GG bottlings from the Ahrweiler Rosenthal.

OLIVE OIL

Extra Virgin Olive Oil, Il Mercante di Delizie 500ml - 14.99

Milly and Carlo Paladin's latest Extra Virgin Olive Oil. Peppery, liquid gold.

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

Our following tasting here at The Winery is slated for **Tuesday, 20th March**.

Just in – Dolcetto, Barbera, Nebbiolo and Barolo by Pugnane, Cavallotto and Osvaldo Viberti. Dry Rieslings and Spätburgunder by Gerrit Walter. Amyot Champagne – the full range.

Any moment now – deep Puglian reds by Schola Sarmanti.

Soon – Pascal Chalon's biodynamic Rhône reds; La Petite Ourse, La Grande Ourse & Ursa Major.

Join us for our Monthly Tastings

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