



GREEN MAN WINES

PRESS FAVOURITES CASE SELECTION - SEPTEMBER 2018

WHITE WINES

Cantine Rallo 'Ciello Bianco', Catarratto, Terre Siciliane IGP 2017 (ITALY)

Grape: Catarratto

Abv: 12.5% abv.

Organic, non-certified viticulture. Indigenous yeasts. Low-intervention in cellars. Unfined and unfiltered (so will be cloudy).

Suggested Food pairing: seafood risotto

"Vibrant and bright with juicy peaches and almonds, balanced nicely by lemon zest acidity, finishing dry. A great all-purpose wine to sip before dinner, or with a wide variety of lighter seafood dishes or salads. Perfect lunchtime wine. An organic wine produced from Catarratto, one of Sicily's indigenous grape varieties. In fact, it is the most popular variety, making up 30% of all plantings, and was used primarily in Marsala production. Wines made from low-yielding vines in good soils can be very tasty, although there is still a lot of very average wines on sale. This is one of the good guys." **John Wilson, Irish Times 23/03/18**

Percheron Chenin Blanc – Viognier, Western Cape W.O. 2017 (SOUTH AFRICA)

Grape: 75% Chenin Blanc & 25% Viognier

Abv: 12.5% abv

Suggested food pairing: crab cakes or with chicken burritos and guacamole.

30+ year old Chenin and 15 year-old Viognier planted on lime rich and sandy soils in the Breede River Valley. The climate here has cool afternoons and cold winters: perfect for producing crisp, vibrant white wines. A proportion of the Chenin Blanc was wild yeast fermented and kept on lees for an extended time which gives a juicy, textured mouthfeel.

"Medium bodied, fresh wine with a subtle creaminess and a dry finish. Horse lovers will be aware that Percheron is a breed of draft horse from the west of France".

John Wilson, 'Wilson on Wine 2017 - The Wines to Drink this Year'

Coto De Gomariz, "The Flower and the Bee", Ribeiro D.O. 2017 (SPAIN)

Grape: Treixadura

Abv: 14%

Viticulture: Fukoka and R. Steiner (biodynamic) approach used.

Suggested food pairing: grilled/panfried plaice with lemon butter and capers.

"Powerful scents of mineral-tinged orchard and pit fruits, with a lemony nuance adding lift. Sappy and penetrating on the palate, offering juicy nectarine, pear, orange and honeysuckle flavors underscored by chalky minerality. Shows very good clarity and lift on the finish, with the pear and citrus fruit notes echoing. One doesn't encounter much Treixadura as a varietal bottling." **Josh Reynolds Wine Spectator**

Agust Torell Mata, 'XIC' Xarel-lo Pened s D.O. 2017 (SPAIN)

Grape: Xarel-lo

Alc: 11.5% abv

Certified organic by CCPAE

Suggested food pairing: black pudding and apple sauce.

"Xarel-lo, one of the grapes used in Cava, is hugely on trend. This has fresh flavours of crunchy apple and peach with a crisp note of grapefruit and a brush of chalk on the finish." **Corinna Hardgrave, Irish Independent Life: 22/04/1**

Domaine Meyer-Fonn , Gentil d'Alsace AC 2017 (FRANCE)

Grapes: 35% Pinot Blanc, 30% Muscat, 25% Riesling, 10 % Gewurztraminer

Abv: 12.5%

Lutte raisonnée, some biodynamic methods, extended lees contact. Indice 1/Vin sec
Suggested food pairing: lightly curried scallops on cauliflower purée.

"This wonderful wine is a blend of four grape varieties. Seductive aromas followed by plump melons and passionfruit laced with ginger and a touch of honey. As an aperitif, or with lightly spicy prawn dishes." **John Wilson, Irish Times, 26/05/18**

Villa Bucci, Verdicchio dei Castelli di Jesi Classico Superiore DOC, Le Marche (ITALY)

Grape: Verdicchio 2016

Abv: 13.5%

Certified organic since 2002.

Suggested food pairing: roast chicken with lemon and thyme.

"From the best producer in the region, an exquisite elegant wine with floral aromas, light vanilla, almonds and green apple fruits, and a lingering finish. Lovely with linguini with prawns, lemon and parsley."

Tre Bicchieri Award: Gambero Rosso 2018. Also John Wilson: Irish Times 18/08/18

RED WINES

Cantina di Negrar, Corvina IGT Verona 2016 (Veneto, ITALY)

Grape: Corvina

Abv: 12.5%

Viticulture: Sustainable

Suggested Food pairing: serve cool with charcuterie or with lightly spiced pork belly.

"This is a brand new single varietal from this co-operative, located in the heart of the Valpolicella Classico area, just a few kilometres from Verona. Corvina is usually blended with Molinara and Rondinella, but an increasing number of producers are making 100% Corvina wines. The result is light and fragrant with floral notes and some blackcurrant. It has an elegant structure with some peppery hints on the finish." **91 Points Christelle Guibert: Decanter Magazine, 21/02/2017**

Chateau le Payral, Bergerac AC 2016 (FRANCE)

Grapes: 50% Merlot, Cabernet Franc with a little Cabernet Sauvignon

Abv: 13.5%

Certified organic by Ecocert. Biodynamic approaches also used.

Suggested food pairing: go full-on sud-ouest France with some duck breast served on Puy lentils and caramelized apples.

"This ripe wine from a very fine vintage in Bergerac, is fully structured while also having a fine black-currant fruitiness. Half-and-half Merlot and Cabernet Franc, it has a perfumed edge along with rich juicy acidity and fruits. Drink this fine wine from late 2017." **Roger Voss: Best Buys, Winemag.com 01/07/17**

Judith Beck, 'Ink' Burgenland 2016 (AUSTRIA)

Grapes: 80% Zweigelt / 20% St. Laurent

Abv: 12.5%

Certified organic, biodynamic methods. 'Natural'

Suggested food pairing: serve on the cooler side with homemade burgers.

"New to Ireland, this Austrian is the perfect summer red – smooth, juicy and lipsmacking with a hint of grip. From biodynamic producer Judith Beck, it's 80% Zweigelt, 20% St Laurent, fermented with wild yeasts." **Mary Dowey, The Gloss Magazine 08/06/18**

Casa da Passarella, Abanico Reserva 2014, Dão, DOC, Sub-Região Serra da Estrela

(PORTUGAL) Grapes: Touriga Nacional, Alfrocheiro, Jaen.

Abv: 14%

Suggested food pairing: Open this up to breathe, 1-2 hours ahead on a cold evening with a roasted leg or shoulder of lamb, studded with anchovies, garlic and rosemary.

"A very moreish medium-bodied wine with tangy savoury dark plum fruits, good acidity, and fine grained tannins on the finish. A slow-burner that improves with each sip. Delightful in every way. Certainly better with food, roast or grilled lamb would bring the fruit to life and cut through the tannins very nicely. The Dão region in the north of Portugal is producing some of the best-value red wines around at the moment. If, like me, you are a fan of more elegant wines that are lower in alcohol, then you should certainly seek them out. The whites can be equally good too. This wine is from one of the historic estates of the region, dating back to the 19th century, being revitalised by a new owner and winemaking team. Abanico is a sub-region of Dão." **John Wilson, 'Top Drop', Wilson on Wine, 22/03/18**

Bodegas Ponce, 'Depaula' Viñas Viejas Monastrell,

Vino de la Tierra de Castilla IGP 2016 (SPAIN)

Grape: Monastrell

Abv: 13.5%

Suggested Food Pairing: hearty tomato and bean stew, enriched with some pork.

"Always an incredible value, the 2016 Depaula is pure Monastrell from vines planted at 900-meters altitude. It fermented and aged in 4,500-liter oak vats with full clusters and indigenous yeasts. This is different from the other reds; it's from a different region (outside Jumilla) with more color and a different profile, even if they have harvested earlier and obtained a wine with less alcohol. However, it's not easy to make a straightforward and fruit-driven red with ungrafted ancient Monastrell, and in the future, they might release a more serious cuvée of Monastrell. This has chalky tannins and a nice mouthfeel, with the juiciness of the variety and the minerality from the soils, and has balsamic and Mediterranean aromas and flavors. It's serious and balanced rather than explosive. 30,000 bottles produced."

91 Points, Luis Gutierrez, The Wine Advocate, December 2017

Alfredo Maestro Viticoltor, "Viña Almate" Tempranillo, Vino de la Tierra de Castilla y Leon 2017 (SPAIN)

Tempranillo (aka locally as Tinto Fino)

Abv: 14%

Organic (non-certified viticulture). Wild yeast ferments, low intervention, 'natural'.

Suggested food pairing: As would be commonly served in the Duero River Valley, why not try some herby lamb chops?

"Alfredo Maestro is well known for his natural wines, and this is a striking, pure example, full of concentrated plum and blueberry juice from old-vine Tinto Fino (no added sulphur). Bright, crisp and lively, it would be perfect with roast pork."

Sarah-Jane Evans, Decanter Magazine, 03/02/18.

WE HOPE YOU ENJOY THIS SELECTION AS MUCH AS WE DID CHOOSING IT FOR YOU!

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TEL: 01 559 4234 or VISIT

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