

## SPRING 2020 CASE SELECTION

CANTINE RALLO, CATARRATTO BIANCO, TERRE SICILIANE IGP 2018 ( ITALY)

GRAPE: CATTARRATTO

ABV: 12% ABV.

STYLE: CRISP, REFRESHING. UNFINED, UNFILTERED, LOW-INTERVENTION

FARMING: ORGANIC NON CERTIFIED

SUGGESTED FOOD PAIRING: MAKE USE OF SOME STORE CUPBOARD ESSENTIALS (PASTA, SARDINES, ANCHOVIES, PINENUTS, RAISINS TO MAKE SICILY'S PASTA CON LE SARDE.

€14

*"MADE FROM ORGANICALLY GROWN CATARRATTO GRAPES WHICH IS OFTEN USED AS A WORKHORSE IN SICILY BUT IF USED CAREFULLY CAN BRIM WITH FRAGRANCE AND FRUIT. PEACH, APRICOT AND LEMON OIL AROMAS, TEXTURED AND CREAMY WITH HERBAL NOTES AND A BRIGHT FRESH FINISH."* LESLIE WILLIAMS (2020) 'FOOD FRIENDLY NATURAL WINES' IRISH EXAMINER 02 MARCH.

MÁRCIO LOPEZ, 'PEQUENOS REBENTOS', VINHO VERDE DOP (PORTUGAL)

GRAPE: ALVARINHO AND TRAJADURA

ABV: 11.5%

STYLE: DRY, LIGHT, FRESH AND FRUITY

FARMING: SUSTAINABLE

SUGGESTED FOOD PAIRING: HAKE IN A PARSLEY AND GARLIC SAUCE.

€16

*"DELICIOUS, FRUIT-FILLED, LIP-SMACKING WINE; FRESH ZINGY LEMON ZEST AND GREEN APPLES. LIGHT ENOUGH TO GO PERFECTLY WITH MUSSELS OR OYSTERS, BUT ALSO WITH HAKE OR SEABASS"* WILSON J. (2017) 'WILSON ON WINE 2018 – THE WINES TO DRINK THIS YEAR' 4TH EDN. THE IRISH TIMES BOOKS, IRELAND.

QUINTA DA MURADELLA, 'CANDEA' MONTERREI DO 2018 (SPAIN)

GRAPE: DONA BLANCA, VERDELLO, TREIXADURA

ABV: 13% ABV

FARMING/VINIFICATION: ORGANIC

STYLE: FRESH FRUITY, MINERAL WHITE WINES

SUGGESTED FOOD PAIRING: DUBLIN BAY PRAWNS IN A GARLICKY, BUTTERY SAUCE.

€21

ONE OF THE STANDOUT VALUES THAT WE CAME ACROSS OVER THE LAST YEAR. IT DOES EXACTLY WHAT IT SAYS ON THE TIN: 'CANDEA' MEANS PURITY AND FRANKNESS AND IT IS PRECISELY THIS QUALITY THAT SHINES THROUGH: PURITY, VIBRANCY, WITH AN ALMOST CHABLIS-LIKE STONY, FLINTY CHARACTER ALLIED WITH GORGEOUS MOUTH-FILLING PEAR FRUIT. IT TURNS OUT THAT THIS PRODUCER IS ONE OF THE VERY BEST IN THE WHOLE OF SPAIN... *"MANY PRODUCERS CONSIDER JOSÉ LUIS MATEO TO BE THE FINEST GRAPE GROWER IN GALICIA. HE'S RELENTLESS IN HIS SEARCH FOR EXCELLENCE AND IS OFTEN UNHAPPY WITH THE RESULTS EVEN WHEN YOU THINK THE WINES ARE AMAZING. IN FACT, HIS WINES ARE AMAZING, WITHOUT A DOUBT THE FINEST OF MONTERREI, AND THEY TRANSCEND THE APPELLATION AND FIND THEMSELVES AMONG THE FINEST WINES FROM GALICIA AND FROM SPAIN"* **THE WINE ADVOCATE 02/2019**

FONTANA BODEGAS Y VINEDOS, OVEJA NARANJA 2018 (SPAIN )

GRAPE: GEWURZTRAMINER & MUSCAT

ABV: 14%

FARMING: ORGANIC AND VEGAN-FRIENDLY

STYLE: RICH, AROMATIC, SLIGHTLY TANNIC, SKIN CONTACT WHITE WINES (ORANGE)

SUGGESTED FOOD PAIRING: BAKED BALLYLISK CHEESE OR (VEGAN) LINGUINE WITH WILD MUSHROOMS.

€21

*"A BLEND OF GEWÜRZTRAMINER AND MUSCAT, AGED FOR SIX MONTHS ON THE SKINS. A GLORIOUS, HEDONISTIC MIX OF TANGY FRESH ZESTY ACIDITY, ORANGE PEEL AND LUSCIOUS FRUITS WITH A LIGHTLY TANNIC BITE ON THE FINISH. IT'S A REMARKABLE WINE; PAIR WITH RUNNY CHEESES OR SPICY PORK AND CHICKEN DISHES."* JOHN WILSON (2019) 'COMING TO TERMS WITH WINE' *THE IRISH TIMES* 30 JUNE.

### HERDADE DOS GROUS BRANCO VINHO REG. ALENTEJANO (PORTUGAL)

GRAPE: ANTÃO VAZ (50%), ARINTO (30%), ROUPEIRO

ABV: 13%

FARMING: ORGANIC

STYLE: FULL-BODIED, RICH WHITE WINES

SUGGESTED FOOD PAIRING: ROASTED CHICKEN, GRAVY, CARROTS, PARSNIPS, ROASTIES.

€18

FROM THE STUNNINGLY BEAUTIFUL HERDADE DOS GROUS ESTATE IN SOUTHERN PORTUGAL, THIS IS MADE FROM LOCAL WHITE VARIETIES AND PERFECTLY ALLIES A RICH, ROUNDED MOUTHFEEL WITH FINE, FRESH ACIDITY.

### CHÂTEAU TURCAUD, ENTRE-DEUX-MERS AC 2018 (BORDEAUX, FRANCE)

GRAPES: SAUVIGNON BLANC, SEMILLON AND MUSCADELLE

ABV: 13%

FARMING: LUTTE RAISONNÉE

STYLE: ZINGY, MINERAL, CRISP, REFRESHING WHITE WINES

SUGGESTED FOOD PAIRING: AS APERITIF OR WITH SMOKED SALMON ON BROWN BREAD AND HORSERADISH CRÈME-FRAICHE OR SPAGHETTI ALLE VONGOLE.

€17

WE HAVE BEEN FANS OF THE WINES FROM THIS SMALL ESTATE FOR MANY YEARS. OWNER, STEPHANE LE MAY, IS A TRUE GENTLEMAN AND A REGULAR VISITOR TO IRELAND. WE WERE THRILLED TO HEAR THAT HE AND HIS WIFE ISABELLE HAD BEEN AWARDED THE PRESTIGIOUS 'VIGNERONS DE L'ANNÉE 2020 BY THE GUIDE HACHETTE. THE WINES ARE CHARACTERISED BY CLEAN FLAVOURS, FRESHNESS, BALANCE AND INTENSITY. THE ENTRE-DEUX-MERS HAS INTENSE AROMAS OF CITRUS FRUITS, EXOTIC FRUITS, MANGO, LYCHEE, LIME, AND FLORAL NOTES. IN THE MOUTH, IT HAS A LOT OF FRUITY, LIVELINESS AND VERY GOOD LENGTH ON THE FINISH. VINTAGE AFTER VINTAGE THIS IS ONE OF THE BEST VALUE WHITE WINES IN FRANCE AND INDEED, IT HAS LONG BEEN A STAPLE ON THE HOUSE WINES LIST OF SUCH LUMINARIES AS LE TAILLEVENT IN PARIS.

### BODEGAS ARTUKE, RIOJA DOCA, 2019 (SPAIN)

GRAPE: TEMPRANILLO

ABV: 13.5%

FARMING/WINEMAKING: ORGANIC

STYLE: LIGHT, FRESH, FRUITY RED WINES.

SUGGESTED FOOD PAIRING: "A ROAST OF LAMB OR PORK, OR A WARMING BEAN, PEPPER AND TOMATO STEW " (JOHN WILSON)

€16

*"AN UNOAKED RIOJA WITH WONDERFUL, PURE, SUPPLE TEMPRANILLO FRUITS – ALL BLACKCURRANTS, DARK CHERRIES AND HEDGEROW FRUITS. TRY IT WITH A ROAST OF LAMB OR PORK, OR A WARMING BEAN, PEPPER AND TOMATO STEW."* JOHN WILSON (2020) 'SPANISH WINE TO SAVOUR: 4 SUPERB WINES FOR UNDER €20' *THE IRISH TIMES*, 14TH MARCH.

### MARCO BARBA 'BARBAROSSA' 2018 (ITALY)

GRAPES: MERLOT, CABERNET AND RABOSO

ABV: 12.5% ABV

FARMING: BIODYNAMIC

STYLE: LIGHT AND ELEGANT RED WINES, NATURAL.

SUGGESTED FOOD PAIRING: ROASTED PORCHETTA, SPAGHETTI BOLOGNESE OR NUTLOAF.

€19

*"FROM A BLEND OF MERLOT, CABERNET AND RABOSO, THIS IS A LIVELY, LIGHT RED WITH JUICY, GRIPPY RED CHERRY FRUITS. UNFINED AND UNFILTERED WITH MINIMAL SULPHUR. TRY IT WITH SALUMI, CHEESE, GOOD BREAD AND REAL BUTTER."* JOHN WILSON (2020) 'FOUR FROM NATURAL WINE MAKERS WHO MAKE WINE FUN AGAIN' *THE IRISH TIMES*, 29TH FEBRUARY.

### COMBEL-LA-SERRE 'LE PUR FRUIT DU CAUSSE' CAHORS AC 2017 (SOUTHWEST FRANCE, FRANCE)

GRAPES: MALBEC (UNOAKED)

ABV: 12.5%

FARMING: CERTIFIED ORGANIC BY ECOCERT

SUGGESTED FOOD PAIRING: LENTIL STEW OR VENISON STEAK AND BRAISED CABBAGE WITH SMOKED BACON LARDONS.

€19

*"JULIEN ILBERT MAKES WONDERFULLY VITAL AND PURE ORGANIC MALBECS, AND THIS ONE IS A SELECTION OF SEVEN PARCELS ON LIMESTONE AND CLAY AT 300M, VINIFIED AND AGED IN CEMENT TANKS. IT FEATURES INKY BLUE FRUIT, VIBRANT ACIDITY AND A GRIPPY, SAPPY MOUTHFEEL. SERIOUS AND GLUGGABLE."* GELLIE, T. (2018) WINE REVIEWS. *DECANTER MAGAZINE*. [ONLINE]

### QUINTA MILÚ, 'MILÚ' RIBERA DEL DUERO DO 2018 (SPAIN)

GRAPES: TINTO DEL PAIS, A LOCAL CLONE OF TEMPRANILLO

ABV: 13%

FARMING: ORGANIC  
STYLE: SILKY TEXTURED, POWERFUL AND FRUITY REDS  
FOOD/OCCASION: HOMEMADE BURGERS, LAMB CHOPS, ANYTHING HEARTY.  
€18

*"A DELIGHTFUL WINE WITH OH-SO-SEDUCTIVE FRESH CRUNCHY BLACKCURRANT FRUITS AND A LIGHT TANNIC KICK ON THE FINISH. SERVE WITH GRILLED LAMB CHOPS OR PASTA WITH TOMATO-BASED SAUCES."* JOHN WILSON (2020) 'SPANISH WINE TO SAVOUR: 4 SUPERB WINES FOR UNDER €20' *THE IRISH TIMES*, 14TH MARCH.

### CHÂTEAU TIRÉ-PE 'TIRE VIN VITE' BORDEAUX AC (FRANCE)

GRAPE: MERLOT  
ABV: 13%  
FARMING: CERTIFIED ORGANIC BY ECOCERT. ZERO-ADDED SULPHUR  
STYLE: ROUNDED AND FRUITY RED WINES.  
SUGGESTED FOOD PAIRING: IDEAL WITH LEG OF LAMB OR A JUICY RIBEYE.  
€20

I DIDN'T WANT TO LIKE THIS AS I (WRONGLY) ASSUMED THIS WAS JUST ANOTHER 'WACKY LABEL' WINE WHERE HUMOR IS USED TO DISTRACT FROM THE REALITY THAT THE WINE ISN'T REALLY WORTH THE PRICE BEING ASKED. HOWEVER, THIS IS NOT ONLY GORGEOUS STUFF, BUT IT OVER-DELIVERS FOR THE PRICE. IT IS A CASHMERE-TEXTURED BORDEAUX MERLOT ON A LEAN, CHISELLED FRAME AND FULL OF PLUM SKIN, BLACK CHERRY, SPICE AND GRAPHITE SCENTED COMPLEXITY. BEAUTIFUL BALANCE AND LIFT, SUPERB VALUE FOR MONEY.

### DOMAINE FABRICE LACOUR, BOURGOGNE PASSE-TOUT-GRAINS AC (FRANCE)

GRAPES: 70% GAMAY 30% PINOT NOIR  
ABV: 13%  
FARMING: CONVENTIONAL  
STYLE: LIGHT, SILKY AND ELEGANT REDS. LIGHTLY OAKED.  
SUGGESTED FOOD PAIRING: THYME AND BUTTER ROASTED CHICKEN  
€18

THIS IS A VERY SMART BUY INDEED. PASSE-TOUT-GRAINS IS COLLOQUIAL FOR 'CHUCK IT ALL IN TOGETHER'. PRIOR TO THE WIDESPREAD REHABILITATION OF GAMAY OVER THE LAST DECADE OR SO, THIS WOULD HAVE UNDOUBTEDLY BEEN DISMISSED BY BURGUNDY PURISTS. HOWEVER, IN VIEW OF EVER-BETTER QUALITY GAMAY, WARMER CLIMATE AND THE SOARING PRICE OF EVEN THE MOST BASIC PINOT NOIR, THIS IS A CRACKING BUY. FROM ESTATE-GROWN FRUIT GROWN IN THE CÔTES DE COUCHOIS IN SOUTH-WESTERN BURGUNDY. WE TASTED IT, LOVED IT, AND PROMPTLY BROUGHT HOME A BOTTLE TO ENJOY WITH A ROAST CHICKEN DINNER AND MY GOODNESS, WAS IT DELICIOUS! BRIGHT, LIFTED PURE RED FRUITS, TOUCH OF FLORAL VIOLET CHARACTER. SILKY MOUTH-FEEL, LIGHT-BODIED, BUT WITH ENOUGH 'MATIÈRE' AND INTEREST TO MAKE IT FEEL SUBSTANTIAL AND SATISFYING.

WISHING YOU HAPPY DRINKING AND ENJOYMENT OF THIS SELECTION!