



PLANETA

ETNA BIANCO DOC 2019

BACKGROUND

Planeta's journey began at Sambuca di Sicilia, on the estate owned by the family since the 1600s. Here, three enthusiastic young Sicilians, Alessio, Francesca and Santi Planeta, under the guidance of Diego Planeta, began their winemaking venture in the mid-1980s. Subsequent years were spent matching the extraordinarily diverse Sicilian soils with both indigenous and international varieties. Planeta today encompasses six distinct wine estates in five regions across Sicily; Ulmo at Sambuca di Sicilia, Dispensa at Menfi, Dorilli at Vittoria, Buonivini at Noto, Sciarra Nuova on Etna at Castiglione di Sicilia, and the newest addition, La Baronina at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

APPELLATION

Sicilia (Etna D.O.C.), Italy

VARIETAL COMPOSITION

100% Carricante

TERROIR & VINTAGE NOTES

The history of Etna is studded with the historic eruptions which have shaped it. The eruption of 1614 lasted ten years and is the longest ever recorded, halted right on the border of the vineyards of Sciaranuova. This Etna Bianco is produced in our Feudo di Mezzo winery, lying in the center of Etna's wine growing area.

The volcanic soils of Etna originate from the slow breaking down of the lava rock, from the abundant presence of ashes emitted from the crater and from organic substances. They are rich in stones and minerals. The quantity and dimension of the stones varies a great deal on the different terraces as does the depth of each type of soil. In every case fertility and complexity are the common denominator in the different soils of our vineyards in the Etna area. The land has perfect aspect and position, black soils with lava sands and due to this, extraordinarily rich minerals; surrounded by woods and more recent lava flows. The vines used to make this wine actually grow on the lava flow.

WINEMAKING

The grapes were harvested between October 5–12, picked into crates and at once refrigerated at 8°C, then selected by hand and sent for light destalking and soft pressing. The decanted must is racked and fermented at 15°C, in inox stainless steel and 15% of the must in barriques; the wine obtained remains on the lees with continuous movement until February.

TASTING NOTES

The Carricante grapes from Etna are the result of the combination of black sand and altitude, which provide distinct aromas and three dimensional flavors. In this vintage, there are notes of white acacia flowers, fresh almonds and mountain peaches. On the palate it is juicy and full of hints of yellow plums and prickly pear.

This wine pairs perfectly with raw fish and fresh fruit, with fish appetizers and soft cheeses. It is also a refined aperitif.

PLANETA



94 EDITOR'S CHOICE
WINE ENTHUSIAST
POINTS November 2020

93 PTS WINE ADVOCATE 10/21

92 PTS JAMES SUCKLING 11/20

90 PTS WINE SPECTATOR 10/21

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity: 5.0 g/L

pH: 3.38

Alcohol

13%



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PRODUCER PROFILE

Estate owned by: Nicolás Catena
Winemaker: Alejandro Vigil
Total acreage under vine: 900
Estate founded: 1902
Region: Mendoza
Country: Argentina

Catena Alta Chardonnay 2019

WINE DESCRIPTION

During the 1990's, Bodega Catena Zapata set new standards for Argentine wine. In an effort to produce a super-premium wine, the winemaking team of Catena began in-depth investigation into the yields from specially selected, high altitude vineyards, identifying the individual lots that produce the best fruit. These vines undergo a careful thinning process, leaving only a select few clusters, resulting in remarkably complex, aromatic and flavorful fruit. Through the application of natural techniques, these grapes are transformed into Catena Alta. The Catena Alta Chardonnay is produced from two of the Catena family vineyards - Adrianna, at almost 5,000 feet elevation and Domingo, at 3,700 feet elevation. The Adrianna vineyard's pebble covered soil and cool climate are ideal for growing Chardonnay. The fruit from Adrianna has a purity of flavors and a minerality that is particular to this vineyard and cannot be found anywhere else in Mendoza. Meanwhile, the sandy loam soils of the Domingo vineyard contribute white stone fruit and good acid balance. This Chardonnay is 100% barrel fermented in French oak with aggressive battonage. Dijon Clonal Selection.

TASTING NOTES

The Catena Alta Chardonnay presents an intense greenish-yellow color. The nose offers ripe white fruit aromas such as pears and peaches that are interwoven with delicate citrus and floral notes, such as Jasmine. The palate shows rich and concentrated ripe pear, apple and apricot flavors with a light note of minerality. The wine finishes long and complex with crisp, mineral acidity.

FOOD PAIRING

Marinated chicken or seafood and lighter dishes.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Adrianna (Lot 1) and Domingo (Lot 7) Vineyards
Vineyard size:	296
Soil composition:	Depending on vineyard - Sandy loam with calcareous layer, sandy limestone with clay, surface stones
Training method:	VSP
Elevation:	3,675-4757 feet
Vines/acre:	2200
Yield/acre:	1.2 ton tons
Exposure:	Northwestern
Year vineyard planted:	1992
Harvest time:	March - April
First vintage of this wine:	1995

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	French oak barrels
Length of alcoholic fermentation:	50 days
Maceration technique:	Battonage
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	45% New
Type of oak:	French oak
Length of aging before bottling:	14 months

ANALYTICAL DATA

Alcohol:	13.8%
pH level:	3.25
Acidity:	7.05 g/L



ADAMA BARBERA ROSE 750 ML

Brand: Tabor

Country: Israel

Type: Red

Varietal: Barbera

Sub region: Sirin Heights, Galilee

Style: Dry

Specifications

Bottle Size: 750ML

Closure: Natural Cork

Cases Produced: 700

pH: 3.17

Residual Sugar (g/L): 2.6

Vegan: No

Mevushal: No

Bottle Material: Glass

Bottles Per Case: 12

ABV%/Proof: 13.50

Acidity (g/L): 5.8

Gluten Free: No

Kosher: Kosher For Passover

Kosher Certifying Agency: OK;
Badatz Beis Yosef; Rav Westheim;
Kahal Chareidim

Winemaker(s)

Arie Neshar and Or Nidbach

Tasting Note

Deep candy pink in color with notes of ripe strawberries, cherries and apricots.
Light with mouth watering acidity and pleasant fruity notes.





YATIR WINERY

The Yatir Winery was established in the year 2000 as a joint venture between local vineyard growers and the Carmel Winery, who recognized the extraordinary potential of the Yatir region, and the first wine was released in 2004. Today, the well-tended vineyards of Yatir Winery are planted at an altitude of up to 900 meters above sea level, and are scattered across the Yatir Forest - the largest hand-planted forest in Israel. The unique climate is characterized by cool, breezy mornings, dry, sun-drenched days, cold nights (also at the peak of summer), and frequent snowy winters. The winery, which produces 150,000 bottles annually, was built at the foot of an Israelite Fort in Tel Arad - an archeological site located 10 minutes from the vineyards of the Yatir Forest. Over the years, this southern winery, located in the heart of the desert, has become a symbol of the region. The Yatir wines, which are consistently awarded with high scores and medals, have received exceptional recognition, having been rated amongst Israel's top wines, by both local and international wine critics.

Yatir Creek Red 2018

This complex and balanced wine expresses the character of the growing region of Yatir's vineyards. The limited oak barrel ageing of the wine, allows for the fruit character of the grapes to be the leading player in the wine's taste and character. This results in a wine which is elegant, smooth and sophisticated.

Varieties: Syrah 77%, Tannat 16% & Malbec 7%.

The grapes were harvested from several sections in the Yatir Forest at elevations of between 650 – 900 meters above sea level. The soil is clay and chalky.

Alcohol: 14.5%

Wine Production: The wine was aged in large oak barrels (3,800 – 5,400 liters) for twelve months, in order to round off the wine without imparting too much oaky character. After bottling, the wine is matured in its bottle in the winery for a further two years. The wine will mature and cellar well for a further five to ten years.

Tasting Notes: The wine displays a deep purple color, with aromas reminiscent of black cherries, cassis and toasted almonds. Possessing fruity, succulent flavors, the grainy tannins leave a slightly salty and pleasantly bitter finish.

Food Pairing: Pairs well with meat dishes like casseroles and steaks. To be enjoyed at its best, this wine should be served at a temperature of 18°C (64°F).



BARKAN

VINEYARDS

Barkan Altitude

Barkan Altitude series offers a genuine insight into the differences in altitude on the same grape variety (Cabernet Sauvignon). This series of three red wines show the unique characteristics of terroir and height above sea level, and a closer look on the different nuances those aspects bring to the wine. *Barkan Altitude* series comprised of three wines – 585/624/720, all representing altitudes above sea level.

Technical Data Sheet

Product Name: Barkan Altitude 720+

Vintage: 2018

Varieties: Cabernet Sauvignon – 100%

Growing Area: Upper Galilee (Mt. Godrim)

Alcohol %: 13%

pH: 3.42

TA (g/L): 5.79

Rs (g/L): 2.2

Winemaking:

The grapes were fermented in stainless steel tanks and continued to soak with the skins for a period of 30 days, in order to achieve optimal extraction of color and tannins. Fermentation temperature was between 25 and 28 degrees. Immediately after pressing, the wine transferred into oak barrels for an aging period of 14 months. Barrel composition is 100% French Oak, 80% new barrels.

Tasting Notes:

The wine has a deep crimson color. Aromas of black plums and cherries, accompanied by touches of sweet spices, such as cloves and cinnamon and hints of eucalypt and mint fill the nose. Full-bodied and rich, this wine exhibits elegant tannins and a round mouthfeel, which wraps around toasted coffee and vanilla notes. This wine will definitely continue to improve with proper bottle aging.



SANDEMAN PORTO TAWNY 10 YEARS OLD

TYPE: Fortified **CATEGORY:** 10 Years Old **COLOUR:** Red **STONE:** Red tawny

DESIGNATION OF ORIGIN: DOC Porto **REGION:** Douro

COUNTRY OF ORIGIN: Portugal

THE WINE

Sandeman Porto Tawny 10 Years Old is a vibrant premium aged wine, where the balance of ripe fruit and oak aged intensity, highlight Sandeman's quality.

TASTING NOTES

The intense red tawny colour with shades of brick, typical of this style of aged yet youthful wine, anticipates the elegant and complex aroma, combining ripe fruit, jam and nuts, with hints of vanilla and raisins. In the mouth, Sandeman Porto Tawny 10 Years Old is a most flavoursome wine, full-bodied and appealing, with a persistent finish.

WINEMAKER: Luís Sottomayor

VARIETIES

Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinto Cão

WINEMAKING

Sandeman Porto Tawny 10 Years Old is produced by the traditional Porto Wine method. The hand-picked grapes undergo stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components. The addition of wine alcohol at the ideal moment sets the balance between the wine's body and bouquet. This moment is chosen by the winemaker following strict control of fermentation temperatures and densities, the later depending on the vine variety, maturation stage and the final sweetness required.

MATURATION

After the harvest, the wines remain in the Douro until the following Spring, when they are taken to V.N.Gaia and enter Sandeman's centuries-old lodges for ageing in oak wood casks, as required by Porto Wine traditional ageing system. Along the years, the wines selected for this Sandeman Porto Tawny 10 Years Old are carefully tasted and analysed, racked from lees and all corrections deemed necessary by the tasters are carried out. The final blend results from a selection of wines between 9 and 12 years of age, composed to maintain the consistency and character of this Sandeman Porto Tawny 10 Years Old.

STORE

The bottle should be kept upright, protected from light and humidity, at a constant temperature of 16°C-18°C.

SERVE

Sandeman Porto Tawny 10 Years Old is ready for drinking and does not require decanting but benefits from aeration. Once open, it should be consumed within 2-3 months. Serve between 12°C-16°C.

ENJOY

Sandeman Porto Tawny 10 Years Old is delicious served slightly chilled on its own and a surprising accompaniment to a rich appetizer or a strong blue cheese. It is also a perfect match to rich desserts from a tarte tatin, to custards, ice-cream, pudding with figs, nuts and raisins.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,58 g/l (tartaric acid) | Sugar: 101 g/l | pH: 3,22

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100ml | Sugar: 11g/100ml | Energetic value: 161Kcal (673 kj)/100ml | Vegan: No | Vegetarian: No | Gluten: No

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

AVIN1264321984787

QR Code

