



LUSTAU SOLERA FAMILIAR

FINO JARANA

VARIETY

100% **Palomino**

AGING

Aged under a **veil of yeast**, called "flor", in Bodega *Las Cruces* in **Jerez de la Frontera**. The inland climate in the town of Jerez de la Frontera provides a more rounded and fuller style of wine.

TASTING NOTES

Pale straw colour with greenish reflections, bright and clean. This is a Jerez style Fino: **fresh, mineral** and pungent on the nose with almonds and bakery notes. **Dry and crisp** on the palate, yet rich and with a full finish.

TO SERVE

Serve at 7 – 9°C. /44 - 48°F/ A **perfect dry aperitif**, ideal with fresh **seafood**, smoked salmon and **fish**. Amazing when paired with **Ibérico ham**.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15%	0.9849	3.1	0.20	4.50	1	4 years

Leirana Albariño



Rodrigo Mendez is a 5th generation winemaker from the tiny fishing village of Meaño in Val do Salnes, the most coastal of the subzones of DO Rias Baixas. Descended from the founding head of the DO of Rias Baixas, he is an astute historian of the history and heritage of this place, and makes wines to express and preserve this history and unique maritime terroir. He sources the parcels he farms through generational familial relationships, from families for whom winemaking is no longer their way of life. Indeed, his preservation of these historic vineyards is a vocation as much as it is a passion project – he feels compelled and bound to farm these parcels, because otherwise they would no longer exist. He makes wine in a way that harkens back to lost methods – painstaking work that eschews the tutti-frutti style that's become the mainstream. Rather than allowing the wine to go through malolactic fermentation, Rodri lets his fruit hang longer than his neighbors in the appellation, allowing the natural weight and viscosity of the wine balance the searing acidity that this maritime zone produces. This approach is risky and requires expertise few can match, but the end result is a wine with weight that reflects the sea and the wind – unmistakably Salnes.

WHAT MAKES THIS WINE UNIQUE?: This is a wine that is unmistakably maritime. Using almost forgotten minimal-intervention techniques learned through generational viticultural knowledge, Rodri recreates the Albariño of yesteryear. This is a wine of power, elegance and salinity that can truly stand among the best white wines of the world.

RATING HISTORY: 2021 93 T Atkin; 2019 93WA; 2018 94WA; 2017 93 WA; 2016 92+ WA; 2015 92 JS

GRAPE: 100% Albariño. Vines planted from 1952 - 1982. Tended in sandy and granite soil at 5 m (16 ft) elevation

PAIRING SUGGESTIONS: The salinity of Leirana makes it a natural pair for scallops, oysters and shellfish of all kinds, as well as the classic octopus dish, pulpo gallego.

VINIFICATION AND AGEING: Naturally occurring fermentation with its own yeast. Aged in 80% stainless, 20% neutral foudre. No malolactic fermentation.

LOCATION, SOIL, CLIMATE: Rías Baixas is tucked into the green rolling hills of the northwest corner of Spain, just above Portugal, hugging the deep blue Atlantic coastline. It is a breathtaking region overall, and the sub-region of Val do Salnes, the birthplace of Albariño, is no exception. Within the five unique subzones that fall under the D.O. Rías Baixas, Val do Salnes' prime location is the coolest and most fertile area of the D.O. on the Atlantic coast of Spain. In fact, there is more Albariño vines planted there than any of the other four sub-regions sharing its Rías Baixas name. The soil here is pure granite with top layers of rocks and alluvial soil, perfect for the fresh, Albariño expression. With average temperatures of approximately 60F (16C) between April and October, Rías Baixas is also one of the rainiest areas in Spain with median annual rain falling 63inches (1600mm). This can often cause difficulties in reaching optimum sugar levels during the last few, very vital, weeks before harvest, often resulting in vintage variation.

TASTING NOTES Pale, green-tinged yellow. Bright and sharply focused on the nose, displaying incisive Meyer lemon, honeysuckle, quinine and mineral scents, along with a hint of ginger in the background. Dry, taut and light on its feet, offering intense, mineral-laced citrus and orchard fruit flavors that show no excess weight. Closes on a spicy note, displaying strong, floral-tinged persistence. -- Josh Reynolds.

ALCOHOL CONTENT: 13%

UPC CODE: 8437008409313



An excellent crispy
white with great
personality to pair



GODELIA GODELLO



–Grape variety–

80% Godello + 20% Doña Blanca.



–Vineyard–

Godello vines from 30 up to 60 years old.

Doña Blanca vines from 60 up to 80 years old.



–Soil–

Mixture of fine particles, quartzites and slate.



–Altitude–

From 500 up to 700 metres above sea level.



–Ageing–

5 months on its fine lees.



–Tasting notes–

Bright straw yellow colour with intense fruity aromas, such as citrus and stone fruit, as well as notes of white flowers. Complex with mineral hints coming through together with slight nuances of fennel and freshly cut grass. Silky mouthfeel with elegant fruity flavours as well as mineral hints slightly saline and harmoniously combined with a lovely freshness to get a lingering finish.



–Recommendations–

Ideal serving temperature: 6-8°C. Suggested pairings: appetisers, fish and seafood.

Unique wine with
great complexity and
an amazing pairing
versatility.

It's one of the few Bierzo whites aged on lees. With an ageing of 5 months in stainless steel tank on its fine lees, what makes Godelia Godello special is how the Godello grape develops, especially through bottle ageing. Moreover, one of the most

surprising characteristics of Godelia Godello is that it's a perfect wine to pour by the glass, as it's fresh and has great personality, but it's also an excellent wine for food pairings, as it's versatile and has lots of nuances.

Brashley

VINEYARDS

	2020 Pinot Noir Blanc	BEVEL Vineyard Anderson Valley AVA
	Cellar notes: Light press with skins and clusters and removed quickly to limit color transfer. Fermentation in stainless steel tanks and transferred to oak barrels for sur lie aging.	Notes: Asian pear, apricot, lemongrass notes. Stone fruit with red cherry and plum hints.
	Fruit: Pinot Noir - Clone 777 Aging: Barrel aged 4 months in 35% neutral French oak. Stirred on lees throughout aging.	Food pairing: Poached pear with prosciutto; Fruit salsa on braised beef tacos; Thai lemongrass poached shrimp dumplings
	Tannin: Light to medium Acidity: Balanced and refreshing Harvest date: August 31, 2020 Bottle date: March 2021 120 cases produced; Alc. 13.6%	Did you know: Wine barrel-aged on its lees, the leftover yeast from fermentation, provides texture, complexity and flavor to the wine. The French translation for this process is “sur lie” or “on the lees”.

2019 Anderson Valley Sauvignon Blanc Vin d'Ambre

Orange wine

Wine making.

Sauvignon blanc grapes from Foursight are ripened to full yellow. Grapes arrive at the winery cold and are destemmed to tank. 12 hours cold soak and 1/3 of the juice is bled off for our Skin Contact Sauvignon blanc. Alberinio (from Wentzel Vineyards) and Semillon (from Greenwood) skins and stems but no juice are added to the remainder in the tank. Native yeast and bacterial fermentation on the skins and stems. Extended maceration post fermentation. Total time on the skins and stems 90 days. Press to tank and after 24 hours settling, rack to neutral French oak barrels. Barrel aged 20 months. Bottle unfinned and unfiltered.

PH at harvest - SB 3.45, SE 3.2, AL 3.15 .

Bricks and harvest - SB 23.2, SE 22.3, AL 20.2

Final alc. 12.2%

Tasting notes. Tropical flowers and ripe tropical fruit on the nose. Citrus rind and ripe pineapple in the mouth.

Smooth complex finish with herbal notes and bright minerality.

Drink now through 2030

Harvest Date:

October 10, 2020

Appellation:

Finger Lakes

Soil Type:

Glacial Till, Siltstone

Vine Age:

Planted in 2012

Winemaking Notes:

Hand Harvested, Destemmed

Fermented in open top 1-ton bins,

Punchdowns 2x/day. 100%ML

Cooperage:

14 months in old French oak

ABV:

13.2%

Cases Produced:

355



DANIELE CONTERNO

RED WINE

Langhe Nebbiolo DOC



Denomination: Langhe Nebbiolo DOC

Solar exposure: South-West/West

Composition of the soil: very steep, plastic, hardly workable, rich in clay, sand and tuff

Grape variety: Nebbiolo 100%

Production area: Monforte d'Alba and Madonna di Como

Harvest: manual, with grape selection at the vineyard.

Harvest time: first week of October.

Grapes per hectare: 7.000

Vinification: with skin maceration in stainless steel tanks.

Fermentation time: must and skins are kept in contact for 7-9 days, punched down daily and finally racked.

Fermentation temperature: variables with peaks of 30°C.

Ageing in cellar: the new wine is kept 3 months in steel tanks and undergoes malolactic fermentation; it is decanted several times, and finally aged in Slavonian oak barrels where it ages 8 to 12 months.

Ageing in bottle: 6 months.

Bottles produced: n. 15.000 of 0.75 L each.

Food pairing: excellent matched with red meat, cold meats and mature cheeses.

Serving temperature: 16° - 18°

Alcohol content: range from 13 to 14.50% Alc/Vol depending on the vintage.

Brilliant ruby red in colour with soft orange notes, it is rich, complex, tannic and pleasant on the nose with hints of raspberry.

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WINE IMPORTER

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