



2022 Falanghina

Feudi di San Gregorio was established in 1986 in Sorbo Serpico, a tiny village in Campania’s Irpinia region, near Mount Vesuvius. This highly acclaimed winery encourages us to rediscover the identity of Mediterranean flavors through indigenous grapes that reach their full potential with their modern winemaking approach. Named after the method of vine cultivation in Sannio at the end of the Roman Era using Falangs (“poles”), this Falanghina is ideal as an aperitif. It can also accompany various types of appetizers, plates of simple fish and vegetables as well as fresh cheeses.

- Region:** Campania
- Appellation:** Sannio Falanghina DOC
- Varietals:** 100% Falanghina
- Color:** Straw yellow that contains brilliant green reflections.
- Aroma:** Floral notes, like white blossoms, and delicate apple and pear
- Taste:** A medium intensity mouthfeel upon entry, crisp minerality, with hints of spice, light almond and a slightly bitter orange peel character. The pretty floral notes and soft fruit flavors are fresh through the finish in perfect balance with the mouthwatering acidity.
- Fermentation:** Grape bunches are hand-harvested into 18 kilo crates during the latter half of September. The crates are then transported in refrigerated trucks (50° F) to the winery. Bunches are individually selected and soft-pressed followed by cold settling at 57°F for 24-48 hours. The juice is cold-fermented in stainless steel vats between 61 - 64°F and does not undergo malolactic fermentation.
- Aging:** About 5 months in stainless steel on the lees with an additional month in bottle prior to release.
- Alcohol:** 13.5%

KEY FACTS

- KEY FACT 1:** More complex than most Pinot Grigio. Elegant, vibrant, crisp.
- KEY FACT 2:** Fresh, with floral & fruit notes makes this wine perfect for pairing with food or drinking alone.
- KEY FACT 3:** Named after the method of vine training in Sannio at the end of the Roman Era using *falangs* (or *poles*).

RATINGS

2022	James Suckling	90
2021	Wine & Spirits Top 100	
2021	Wine & Spirits	90
2019	Vinepairs Best Wines of 2021	#8



Scan to Taste with Winery Owner, Antonio Capaldo!



UPC: 086785-37100-9
SCC: 8022888550103
Case: 12pk



Vermentino 2023

Classification

DOC

Vintage

2023

Climate

The 2023 growing season in Bolgheri began with mild winter weather and very limited rainfall that caused the vines to break dormancy slightly earlier, beginning on March 20th. Spring brought periods of moderately intense precipitation that required careful vineyard management to keep the vines healthy and vigorous. Beneficial hot, dry weather in the month of July slowed down vegetative growth and provided perfect conditions for veraison and the beginning of the ripening phase. Temperatures in August were consistent with seasonal averages, although from August 20th to the 25th the area was affected by unusual hot and dry winds from the north that caused some episodes of canopy and berry dehydration in the most exposed vineyard parcels. At the end of August, unstable weather moved in from the Atlantic bringing rain showers and refreshing temperatures that restored beneficial conditions allowing the grape to progress through the ripening phase. The month of September was sunny and dry creating ideal conditions for the grapes to reach peak maturity in all vineyard parcels producing fruit of exceptional quality. The grape harvest of Vermentino took place from September 1st through the 20th.



Vinification

Each vineyard parcel was harvested separately, based on the level of maturity of the grapes, aimed at preserving and enhancing the complex territorial characteristics of each individual vineyard block. Upon arrival at the cellars, grapes were destemmed, delicately crushed, and gently pressed. The resulting must was transferred into stainless steel temperature controlled fermentation tanks where alcoholic fermentation took place at a temperature of 16 °C (61 °F). Each individual lot was carefully and systematically evaluated and then blended. Vermentino Tenuta Guado al Tasso was bottled in January 2024.

Historical Data

The Guado al Tasso estate is located in the small but prestigious Bolgheri DOC appellation on the coast of Upper Maremma, about one hundred kilometers southwest of Florence. This appellation has a relatively recent history as it was established in 1994 but has gained worldwide recognition as a new reference point in the international oenological scene. The estate covers an area of 1000 hectares (2500 acres), about 320 (790 acres) of which are planted with vines. The remainder is richly covered with wheat fields, sunflowers and olive groves, set in a beautiful plain encircled by rolling hillsides known as the “Bolgheri amphitheater” due to its particular shape. Guado al Tasso’s vineyards are planted to Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot and Vermentino grapes; this last cultivated with both with white and red varieties. The nearby sea provides a mild climate with constant breezes mitigate summer heat and alleviate harsh winter weather, maintaining a clear sky and a high level of sunlight exposure. The first vintage of Vermentino produced at the Guado al Tasso estate was 1996.

Tasting Notes

Vermentino from Tenuta Guado al Tasso is straw yellow in color with light green hues. Intense on the nose with pleasant floral and fruity notes of citrus fruit, hawthorn blossoms, and peach pulp. The palate is savory with good persistence of flavors and finishes fresh with hints of citrus fruit.

MASET DES MONTAGNES

Terroirs d'Altitude

AOP COTES DU ROUSSILLON



LABEL

High Environmental Value Level 3 certification



GRAPE VARIETIES

50% Macabeu, 50% Grenache Blanc



TERROIR

Facing the Mont Canigou, the highest peak of the western Pyrenees, the vines are situated on hillside terraces which offer breathtaking views. Diverse soil and rock types, including schist, limestone, gneiss and granite, in the communes of Caramany, Latour de France and St. Martin de Fenouillet.



WINE MAKING

The grapes are harvested in the early hours of the morning to preserve freshness, they are then immediately pressed and separated from their skins. Fermentation in temperature-controlled stainless steel vats lasts around 3 weeks at 16°-18°C.



TASTING NOTES

Very elegant wine marked by the minerality and freshness of the mountainside schist soils.



SERVICE TEMPERATURE

12°C



FOOD AND WINE PAIRING

Grilled fish, sea bream baked in a salt crust. Also excellent as an elegant aperitif.



FAMILY ESTATE



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CUVÉE PREMIUM ROSÉ 2023

Following the night harvest on our organically cultivated plots, the grapes are pressed as soon as they enter the cellar. The grape varieties are vinified separately. The temperature is maintained at 15 C 16 C, after cold settling. The cuvée is composed in tasting by searching for the optimal blend of the different grape varieties. The wine is then filtered naturally and bottled.

TASTING NOTES

Seductive with a beautiful aroma unique to the Côtes de Provence. A full bouquet (small red fruits) enhanced by exotic notes (passion fruit) brought by the estate's Mourvèdres.

FOOD AND WINE PAIRING

This rosé will pair perfectly with a dish of red mullet sautéed in butter or with a morel risotto.

Grape varieties

Cinsault, Grenache, Tibouren, Syrah, Mourvèdre, Rolle

Alcoholic degree

12.5% Vol.

Guard

Up to 2 years

Serving temperature

Serve chilled: 10 - 12°C



Carmel Vats Series Mediterranean 4 Vats Red 2021

- Dry
- 14%
- Red
- 750 ML
- Israel, Shomron
- Not Mevushal
- Kosher For Passover
- OU

Description

Deep purple, with notes of black forest berries, oriental spices, leather, tar, and tobacco. Medium-bodied, with ripe yet controlled juicy black and red berry fruits, salami, fennel, nutmeg, cinnamon, medium acidity, with notes of smoke and cherries-covered chocolate on the moderately long finish. A very inviting, food-friendly, and balanced wine. The Mediterranean 4 Vats is a mixture of 25% Marselan, 25% Argaman, 25% Carignan, 11% Grenache, 10% Caladoc, and 4% Chardonnay



TARIMA HILL MONASTRELL 2019

BODEGAS VOLVER Bodegas Volver celebrates traditional Spanish wine culture by showcasing its variety, depth and unique terroirs. We concentrate on cultivating Spanish indigenous varieties such as Monastrell, Tempranillo, Merseguera, Macabeo and Moscatel from the regions of La Mancha, Alicante, Valencia, Jumilla and Almansa – each wine telling the unique story of these regions.

Bodegas Volver was founded in 2004 by fourth generation winemaker, Rafa Canizares, who was instrumental in the Spanish wine boom of the 1990's. Today, he produces wine under different labels from a variety of DO's. He is passing his winemaking philosophy of diversity, uniqueness and tradition while focusing on quality fruit and minimal intervention to the next generation of the family.

Tarima Hill Winery seeks to reflect the essence of its terroir in each bottle, with an emblem that captures this delicate balance – the passion fruit flower. Its intricate details and mesmerizing qualities symbolize their carefully crafted MONASTRELL wines from D.O Alicante's Sierra de la Sima region. The Monastrell grapes for this wine comes from ungrafted estate vineyards planted between 1935 and 1970 in the unique terroir of the subregion located between the Sierra de Salinas, Sierra de Umbria, and the Sierra de la Sima. Here, these goblet trained, dry farmed vines experience arid and hot sunny days and cool nights at high altitudes in stony, chalky soils, producing naturally low yields of concentrated, yet balanced Monastrell grapes.

APPELLATION: D.O. Alicante

GRAPE VARIETAL: 100% Monastrell

VITICULTURE: Traditional dry farmed viticulture. Goblet trained vines. Cultivated completely by hand, with minimal human intervention. Harvested by hand.

ALTITUDE: 2,100-2,450 ft.

SOILS: The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with large chunks of pure chalk. The largest marble quarry in Europe is located near our vineyards, testament to the chalky quality of the soils. Marble is the product of chalk, or calcium carbonate, that has been compressed over a very long period of time.

CLIMATE: Continental, with some Mediterranean influence. A very unique microclimate that is the result of the convergence of the three previously mentioned mountain ranges, combined with the high altitudes, that are unique to this sub-region of Alicante.

HARVEST: Beginning of October

WINEMAKING: The grapes are sorted meticulously at the winery. All of the vineyards are vinified in separate lots in order to take advantage of the unique characteristics of each site. Maceration and fermentation takes place in 3-5 ton open stainless steel fermenters. The wine is pressed before dryness in a vertical basket press very slowly over the course of twelve hours. It is transferred to the finest new French oak Burgundy and Bordeaux barrels to finish primary fermentation and undergo malolactic fermentation.

AGING: 14 months in primarily new French oak Bordelaise and Burgundy barrels and some second use barrels.

Bottled unfiltered and unfiltered

TASTING NOTES: Tarima Hill is a complex, elegant, varietal expression of the most authentic clones of Monastrell in the world. It exhibits a deep garnet color with flashes of violet with a bouquet of dark red cherries and leather. On the palate, the wine achieves its full potential, offering notes of black berries, plums and licorice with an elegant but persistent finish.



UPC# 8 538910 0215 4
12pk/750ml

ANALYTICAL DATA

Alcohol: 15.1%
pH level: 3.64
Residual sugar: 3.25 g/L
Acidity: 5.9 g/L



WINEMAKER Rafael Cañizares



SECRET RESERVE PETIT VERDOT



This Petit Verdot Secret Reserve, whose grapes were night-harvested from the finest vineyards in the Holy Land, was aged in French oak barrels for 18 months contributing to its complexity and balance. Dark purple color with powerful fruit and spice aroma and intense multilayered flavors, make this wine ideal for those seeking excellence. Aging will further enhance this outstanding wine. Unfiltered.

Petit Verdot 100%.
18 months in French oak barrels.
Alc. 15.5%
pH 3.50
TA 5.9
RS 0.5 g/l
VA 0.61 g/l