

EXPLOR



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CHRISTINA 2019 GRÜNER VETLINER, CARNUNTUM, AUSTRIA

Christina Netzl began her path towards natural winemaking as a young girl of 5 years old, working on her family's farm and vineyard with her parents and grandparents. Her parents later focused the family business solely on grape growing and winemaking, building the winery up to the 28 hectares they operate today in the Carnuntum winemaking region, located just east of Vienna. Christina studied oenology and wine management in London, getting to know wine styles from all over the world. In 2007, she returned to the winery to work with her parents, and became passionate about organic viticulture. They began the process of converting everything to organics in 2013 starting with soil treatments and elimination of herbicides, followed by eliminating pesticides and 100% organic vineyard management and then finally organic production in the winery.

Grapes are harvested and pressed as whole bunches. The juice is fermented spontaneously in stainless steel in a long, slow fermentation thanks to the cold winter temperatures. The wine is racked once to remove the lees and immediately bottled with a small addition of sulfur. Bright and floral, this wine is like walking through a garden after a summer rain shower. Accordingly, this wine is an ideal pairing alongside a mixed green salad with stone fruit and a light vinaigrette.



AUGUST 2020

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FRONTONIO 2018 “EL CASETERO OVG” GARNACHA, CAMPO DE BORJA, SPAIN

When the famous Maria José López de Heredia recommends a winery, one is wise to listen. She said, "If there is one person in the wine world that I could recommend it is Fernando Mora, because he gives me hope for the future of the world of wine in Spain." In his own words, this is what Fernando does: "Recovering old vineyards in Valdejalón area in the north east part of Spain. Producing single vineyards Garnacha from old vines up to 98 years old. Something we are very proud to do." With his two partners, Mario López and Daniel Latasa, they style themselves the “Garage Winery”, that being a literal description of the facility in which they craft their wines.

Fernando also just became a Master of Wine, earning special distinction for his treatise on the Garnacha in Campo de Borja. Just to the northwest of Valdejalón, and enjoying a similar climate and topography, strongly influenced by the cold, north-eastern winds, this IGP styles itself the “Empire of Garnacha”. With good reason! We were frankly stunned by the price-quality ratio of this entry-level wine. Produced from dry-farmed, head-pruned vines and fermented with indigenous yeasts, this shows the ripe cherry, cranberry, plum, and raspberry on the palate with a welcomed spice on the finish.

Try pairing this Garnacha with pork based dishes, Manchego Cheese, or Patas Bravas.



AUGUST 2020

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PADELLETTI 2015 BRUNELLO DI MONTALCINO, ITALY

The Padelletti estate consists of 4 hectares of vineyards cultivated organically. The vines are all in one plot, called Rigaccini Secondo, located to the north of the town of Montalcino, at 430 meters above sea level (relatively high for the appellation). The soil here is medium-textured loam, rich in sandstone and limestone with some marl. The average age of the vines is 15 years for the Rosso, 30-35 years for the Brunello and 40-50 years for the Riserva. The wines are made entirely of Sangiovese, and estate-bottled.

In the cellar there is another selection for quality, with the grapes being allocated to different small cement tanks by their winemaker. Indigenous yeasts are used for fermentation; maceration time is about three weeks for the Rosso, four for the Brunello and five for the Riserva. After fermentation and maceration the wine is aged in large Slavonian and French barrels ('botti'), the Rosso for twelve months, the Brunello for thirty months, and the Riserva for thirty-six months. After a light filtration (no fining) the wine is bottled.

This Brunello is deeply nuanced and structured, showing notes of sundried cherry and plum, with hints of dust and leather (which remind us of an old library). This Sangiovese is rich, earthy, and slightly spicy on the palate with an elegant, long finish.

Try pairing this with eggplant parmesan, pasta Bolognese, or anything off the grill.



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