

# BRANDESTON WINE CLUB

## Christmas Dinner 2014



### **Cava Brut Reserva, Castel d'Olerdola, Penedès, Spain**

Smoky aromas and clean steely flavours.

£9.99 Per Bottle; £107.88 Case of 12

Part of the Castillo Perelada group, a family-owned business based in Empurdán, the production of cava was extended to Vilafranca del Penedès following the purchase of the cava producer Olivella Ferrari, traditionally considered to be a model winery in terms of quality. Made from a blend of the three traditional Catalan grape varieties - Macabeo (45%), Xarel lo (25%) and Parellada (30%) and using the traditional method defined by D O Cava, secondary fermentation takes place in the bottle with twelve months on the lees before disgorging. With its 18 months to 2 years cellarage the cava acquires a good structure and elegant personality.

ABV: **11.5%**

Bottle Size: **75.00cl**

Grape Mix: **Macabeo (45%), Xarel lo (25%) and Parellada (30%)**

Region: **Northern Spain**

Country: **Spain**

Catalogue Code: **SK37**

Type: **Sparkling Wine**

Closure: **Cork**



## **Basa, Rueda Blanco, Telmo Rodriguez**

Packed with crisp, clean yellow plum and white peach flavours. Makes a great match for Spanish omelettes.

£8.99 Per Bottle; £97.08 Case of 12

Basa, made by relentlessly innovative Spanish winemaker Telmo Rodriguez, derives its name from red counterpart Baso, itself named after the country's ancient 'baso'(goblet)-shaped bushvines. Basa is from Rueda, source of many of Spain's finest whites, particularly Sauvignon. Telmo fights the corner here for local varieties Viura and Verdejo, conceding just a little Sauvignon for grassy freshness. The succulent result is packed with crisp, clean flavours of yellow plums and white peaches.

ABV: **13%**

Grape Mix: **Sauvignon Blanc, Vaira**

Country: **Spain**

Type: **White Wine**

Closure: **Screwcap**

Bottle Size: **75.00cl**

Region: **Northern Spain**

Catalogue Code: **SW01**

Vintage: **2013**

Lutte Raisone: **Y**



## **Gaba do Xil, Telmo Rodriguez, Valdeorras**

Intriguing Spanish discovery, hugely refreshing, compelling aromas of honey, white flowers and apple peel

£9.99 Per Bottle; £107.88 Case of 12

There's no stopping Telmo Rodriguez, tireless champion of obscure Spanish grapes and reviver of ancient vineyards. He roams relentlessly from his Rioja HQ (the Rodriguez family's Remelluri estate) seeking out forgotten parcels of vines and unlocking their potential. A few years ago he bought plots in mountainous Valdeorras planted to Galician grape Godello. The river Xil carves past, lending its name to this refreshing white, with aromas of honey, white flowers and apple peel.

ABV: **13.5%**

Grape Mix: **Godello**

Country: **Spain**

Type: **White Wine**

Closure: **Screwcap**

Vegan: **Y**

Bottle Size: **75.00cl**

Region: **Northern Spain**

Catalogue Code: **SW16**

Vintage: **2013**

Green Leaf: **Y**



### **Gaba do Xil Red, Mencia, Valdeorras, Telmo Rodriguez**

A good balance of soft red fruits with a food-friendly bitter edge to the finish.

£9.99 Per Bottle; £107.88 Case of 12

In the backwaters of Rioja, Telmo Rodriguez is seen as revolutionary. Sprung from his family's Remelluri estate, he trained in Bordeaux, became a consultant and now creates some of the most hedonistic wines all over Spain, relentlessly seeking out and restoring forgotten vineyards to new and greater glory. This venture in the wilds of Galicia uses the local Mencia grape to fashion a unique wine that has the qualities of Cabernet Franc partnered with Dolcetto!

ABV: **13.5%**  
Grape Mix: **Mencia**  
Country: **Spain**  
Type: **Red Wine**  
Closure: **Cork**  
Green Leaf: **Y**

Bottle Size: **75.00cl**  
Region: **Northern Spain**  
Catalogue Code: **SR54**  
Vintage: **2012**  
Organic: **Y**



### **Monte Real, Rioja Reserva, Bodegas Riojanas**

Complex and old fashioned blend of oak and dry fruit. Classic.

£11.99 Per Bottle; £129.48 Case of 12

Owned by the Artacho family, the modern Bodega of Riojanas can process 3 million kilos of grapes, store 4.5 million bottles and house 26,000 barrels of maturing red wine. They have come a long way since their founding back in 1890 with eight major expansions and one major move along the way. Bodegas Riojanas controls more than 300 hectares of the best vineyards in Cenicero, San Vicente de la Sonsierra and nearby municipalities. As well as Tempranillo plantings, they also own one of the largest surface areas dedicated to Mazuelo and Graciano in the region which bring a touch of individuality to their wines. Aged for 24 to 30 months in American oak barrels and then in the bottle for at least 12 months.

ABV: **14%**  
Grape Mix: **100% Tempranillo**  
Country: **Spain**  
Type: **Red Wine**  
Closure: **Cork**

Bottle Size: **75.00cl**  
Region: **Northern Spain**  
Catalogue Code: **TB94**  
Vintage: **2008**