



Waud Wine Club

TASTING NOTES

APRIL 2012





Falesco – Tellus 2010

Region:  ITALY Umbria

Grape: Syrah 100%

Bottle Price: £9.75 **Serve at:** 14 - 16.5°

Notes of inner sweetness and perfume (touch of vanilla?), dark fruit, nice acidity and sweet tannins. This latest vintage of Tellus is tighter, denser and more tannic than the 2009 - this wine will benefit from some time in the rack... if you can keep your hands off it, of course.

It is made from 100% Syrah, (the traditional French grapes become more popular by the day in middle Italy) grown on sandy soil before being nurtured by the magic touch of Italy's star oenologist, Riccardo Cotarella, who ages the wine in second-year French and American oak.

Food Matches: Anatra in padella con acciughe e capperi (duck with anchovies and capers), Stracotto di manza (beef braised in red wine).



Villa Antinori – Bianco 2010

Region:  ITALY Tuscany

Grape: 50% Tuscan Trebbiano and Malvasia, 35% Pinot Blanc and Pinot Grigio, 15% Rhine Riesling

Bottle Price: £10.28 **Serve at:** 10 - 13°

Straw yellow in colour this is a refreshing and surprisingly complex wine. Elegant aromas of soft pineapple, peach and white flowers. Savory in flavour and with a good aromatic character from this unusual blend of grapes. First produced in 1931, this wine is a classic representation of why Villa Antinori has become a name synonymous with Tuscany.

Food matches: Linguine al granchio (crab linguine). Scaloppine con carciofi e prosciutto (veal escalopes with artichokes and prosciutto) - unusually this wine will foil the milkiness of the meat, the sharp earthiness of the artichoke and the saltiness of the prosciutto. Red wine is generally too rich for milk fed veal.



Tormaresca – Neprica 2010

Region:  ITALY Puglia

Grape: 40% Negroamaro, 30% Primitivo, 30% Cabernet Sauvignon


Bottle Price: £9.12 **Serve at:** 14 - 16.5°

Bright ruby coloured with a violet tinge, this fresh, floral red offers sweet berries, dried flowers and herbs in a profoundly vinous and uncomplicated way; perfect for near-term drinking.

Food matches: Ossobuco in gremolata (braised veal shin (NOT milk-fed) with parsley and lemon zest), Agnello in fricassa (lamb stew with egg and lemon sauce).



Encosta Longa – Reserva 2004

Region:  PORTUGAL Douro Valley
Grape: Tinto Roriz (Tempranillo), Touriga Franca, Touriga Nacional, Tinta Barroca


Bottle Price: £9.69 **Serve at:** 14 - 16.5°

Exclusive to the Waud Wine Club, this wine will charm you with its velvety smooth, sweet plum finish reminiscent of an old Pomerol or an old-school Rioja. Easy drinking, but with personality, complexity and fruit in abundance. On a point of interest, this wine is made from the same grape varieties that make Port.

Food matches: Chuletas de cordero a la parillada (barbecued frenched lamb cutlets), Paella de Rape (Monkfish paella) - the softness of the wine will perfectly match the strongly flavoured Monkfish and rice.



Encosta Longa – Oaked 2009

Region:  PORTUGAL Douro Valley
Grape: Fernao Pires, Malvasia, Fina, Rabigato


Bottle Price: £10.43 **Serve at:** 10 - 13°

Offering more complexity than its un-oaked sibling, the oak aging advances the depth and structure of the citrus fruit and pine aromas in this wine and results in a complex, but clean and fresh citrus finish. It is made entirely from regional and indigenous grape varieties.

Food match: Fritto misto (mixed fried seafood), boiled or grilled lobster with a citrus butter.



Clos Pons – Alges 2009

Region:  SPAIN Costers del Segre
Grape: Grenache, Tempranillo, Syrah

Bottle Price: £12.02 **Serve at:** 14 - 16.5°

Exclusive to the Waud Wine Club again - described by our tasting panel of having deep dark fruit, sweet and resolved, smokey, kirsch-like intensity, winter berries. This is a favourite find of ours and has sold tremendously well in magnum format. Grown in North East Spain's Catalan district, north of Barcelona.

Food matches: Butifarra con mongetas i allioli (Catalan spiced sausage with white beans and aioli), Galianos (Castillian game and bread stew)



Raul Perez – Ultraia 2009

Region:  SPAIN Bierzo, Galicia
Grape: Mencia
Bottle Price: £11.64 **Serve at:** 14 - 16.5°

If a list of revolutionary wine producers was compiled it would at its head have the Danish Peter Sisseck (of the Ribeira del Duero's famed Pingus), Alvaro Palacios who transformed Priorat and.... Raul Perez, the man who advanced the lowly Mencia grape to superstar status. All his wines are produced in the Galician region of Bierzo in North West Spain. 2009 was for Raul Perez, as for wine makers across Europe, a stellar Vintage.

Ultraia is made under his own named label (as opposed to his family label) and is taken from the youngest Mencia grapes. The wine exudes alluring perfumes of exotic spices, minerals and black raspberry and cherry and is layered, plush and sweetly fruited.

Food match: Perdiz Escabechada (partridge marinated in wine and vinegar), Cochinillo Asado (roast suckling pig).



Bodegas Naia – Naia 2010

Region:  SPAIN La Seca, Rueda
Grape: Verdejo
Bottle Price: £12.28 **Serve at:** 10 - 13°

An extraordinary white which is funkily displayed - it offers aromas and tastes of soft grapefruit and is an ideal match for Foie Gras or stronger starters when the cutting strength of the wine is all important. Yellow-green in appearance, with fresh fruit aromas (pear, apple, grapefruit), bitter almonds, aniseed and wild flowers.

Food matches: Trucha a la Navarra (baked trout with Serrano ham), Navajas a la plancha (pan-grilled razor clams)

We hope you enjoy your latest members' tasting case. All of the wines in the case are available to buy from the Waud Wine Club online shop as well as the Members' Selection White and Red as served at the Oxford and Cambridge Boat Race dinner hosted by Matthew Pincet at The Hurlingham Club.

