

# VINTURES

INSIDER

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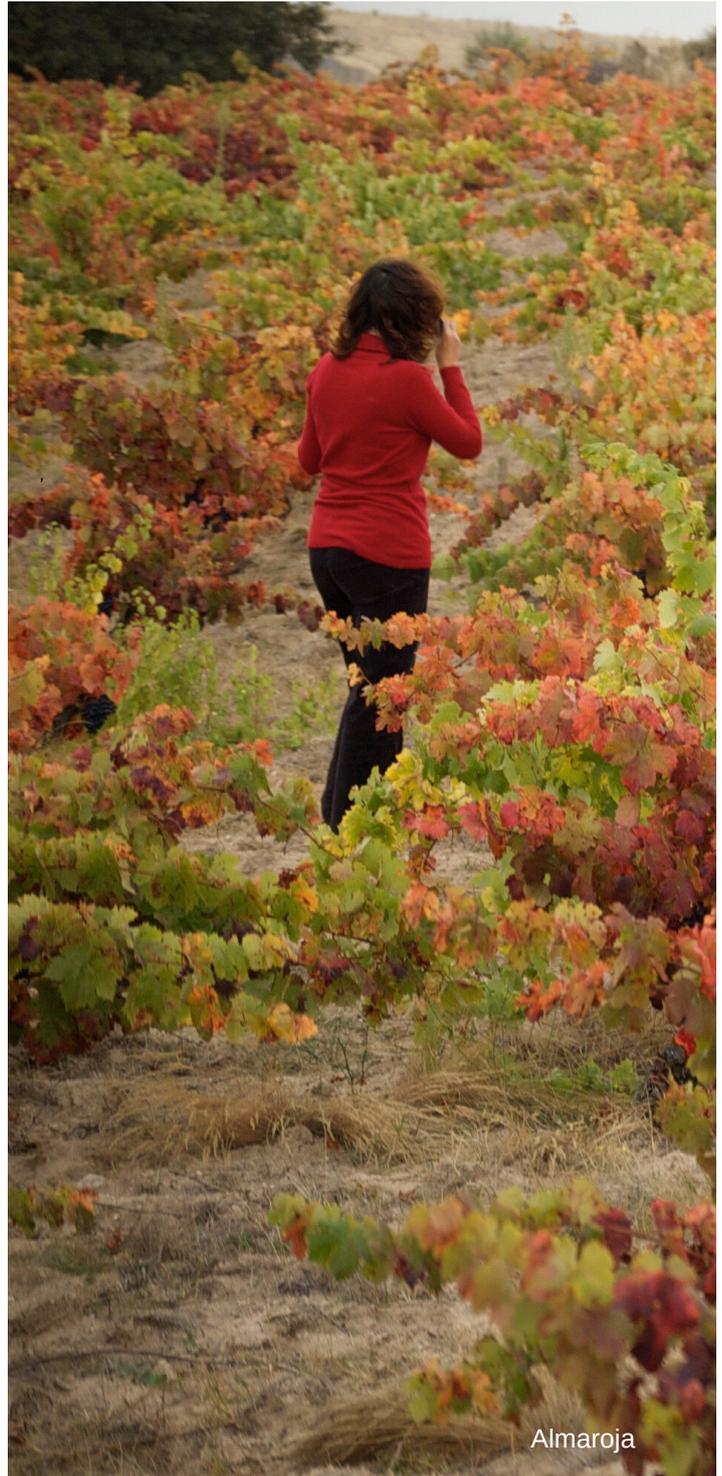
ISSUE #2

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- Producer Profile  
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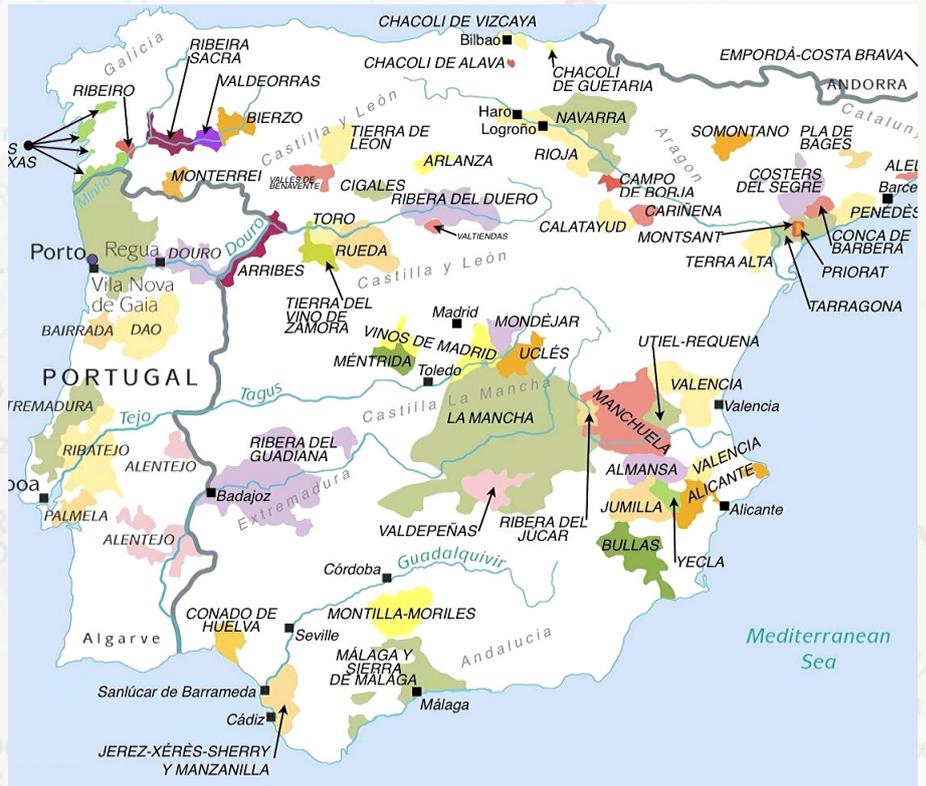




# THE STORY OF ALEXANDER JULES

From his homebase in Santa Barbara Alexander Jules owner Alex Russan has hand selected a small group of unique wineries from Spain. The company started in 2012 when Alex started bottling his own micro-lots of Sherry that he hand picked from barrels he tasted on his travels through the region. Today Alex represents 12 different properties, owns Metrick Wines in Santa Barbara, and writes for SevenFifty Daily.

We are proud to introduce these amazingly rare wines to you.



## SHERRY PRIMER

### Fino

A very dry and delicate Sherry. These wines are characterized by flor yeast. It has to contain 15 to 17% of alcohol.

### Manzanilla

Comes from the town of Sanlúcar de Barrameda by the sea, where flor yeast develops more vigorously. This wine is produced using exactly the same process as Fino, but as weather conditions are very different in Sanlúcar district it develops into a slightly different kind of wine, slightly lighter and more saline than Fino. It is entirely dry (less than 1 gram of sugar per litre) and has to contain 15 to 17% of alcohol.

### Amontillado

Starts as a Fino, but it loses its layer of flor as it grows older. It is therefore characterized by biological ageing (under flor) but also oxidative ageing (in contact with air). It is full, dry and nutty and by law it has to contain 16 to 22% of alcohol.

### Oloroso

Is deeper/darker in color due to oxidative ageing from the start. Like the previous styles it is entirely dry (less than 5 grams of sugar/l). It is full-bodied, complex and round and contains 17 to 22% of alcohol.

### Palo Cortado

Is very rare style. It is made from the finest base wines but like Oloroso it is aged oxidatively. Palo Cortado is said to combine the nose of Amontillado with the depth and body of Oloroso. It contains 17 to 22% of alcohol.

### Pedro Ximénez

Is very rich and naturally sweet dessert-style wine. It's made from raisins of Pedro Ximénez grapes dried in the sun. It contains 400-500 grams of sugar per litre and 15 to 22% of alcohol.

## THE WINES

We have decided to start the year off with 7 new producers from Alex.

These producers include:

**Alexander Jules (Sherry)**

**Akilia (Bierzo)**

**Almaroja (Arribes)**

**Vega Valterra (Utiel Requena)**

**Jaume Giró i Giró (Cava)**

**Siete Vidas (Cangas)**



### ALEXANDER JULES, JEREZ-XÉRÈS- SHERRY FINO 9/65

A selection of flor yeasts as much as a barrel selection. Nine to ten years average age, from two of the most revered vineyards in Jerez, Pago Macharnudo and Pago Añina. A very pungent, mature, saline Fino.

There were 9 barrels bottled of this 65 barrel Solera. The solera was started in 1940, as something of a hobby for an aficionado named Angel Zamorano, and it was later acquired by Juan Piñero.

This is a very Full style of Fino.

\$20.40 per bottle



### AKILIA, VILLA DE SAN LORENZO ROUGE, BIERZO 2014

Mario Rovira, whose relatively new winery in the Ponferrada zone of Bierzo, has from the beginning earned some seriously good press among the wine cognoscenti in Spain.

Organically farmed grapes, with gentle plowing and natural cover between rows, very early harvesting (13% ABV is generally the highest his reds go), then in the cellar he employs cool and gentle ferments in concrete prior to racking into used barrels.

These are delicious, transparent, subtle, wines that shine with bottle age and air.

This 100% Mencia hails from 70 year old vineyards and is fresh and bright at 12.6 ABV.

\$15.40 per bottle



### ALMAROJA, PIRITA CRIANZA 2014

When winemaker and English woman Charlotte Allen first beheld the western Spanish landscape of Las Arribes del Duero, on the border with Portugal, she was "overwhelmed by the savage beauty" of the region. She purchased 15 acres of ancient bush vines and dug in for the long haul.

Her vineyards are predominantly planted to an ancient variety called Juan Garcia and 65% of her Pirita is compromised of this expressive grape. The other 35% is Rufete and Bruñal grapes and a touch of Tempranillo.

This amazing wine is currently our office favorite! Charlotte's white wines are on the way. She spent some time working in Huet's cellar so she knows a thing or two about white wine.

\$17.80 per bottle

**HOUSTON**  
ELIZABETH  
LAUTERBACH  
970-946-9983

**AUSTIN /**  
**SAN ANTONIO**  
KEYON FAREGHI  
480-440-7658

**DALLAS /**  
**FORT WORTH**  
JODY O'BRIEN  
972-322-5900

# ELIOS

REALLY JUST 2 COOL DUDES MAKING NATURAL WINE, HONEY,  
AND OLIVE OIL IN SICILY



## Native Sons Producing Native Wines

Elios's story really brings us as many smiles as the wines do. It is a story of two friends Nicola and Guido whose fathers grew grapes and olives. They both grew up on the island but left to pursue careers. Feeling nostalgic and disconnected they returned to Sicily to start Elios from vineyards their fathers tended but up until then had been selling the grapes and olives instead of bottling their own wines.

Their vineyards are all located near the city of Alcamo on the East side of the island and are planted to Grillo, Zibbio, Catarratto, Nerello Mascalese, and Nero d'Avola. Though the vineyards are not contiguous they are located within a half hour of each other. The home Vineyard is in Alcamo while the other two holdings are located in Camporeale and Monreale. They are of course all farmed 100% naturally and hand harvested.

These two friends also harvest honey from native Sicilian bee varieties and press Olive Oil trying to make the most of the land they call home. When they are not in the vineyards you can find them at RAW Wine and many other natural wine fairs. They will be the ones with big smiles and great wines.

elios

## Modus Bibendi Bianco

**\$19.15 per bottle**

GRAPES VARIETY: Grillo (100%)

SOIL: clay calcareous

AGEING: 7 months in stainless steel tin

WINEMAKING: natural, spontaneous fermentation

### WHY WE DECIDED TO MAKE GRILLO WINE

Grillo is one of the most interesting native Sicilian grapes, though difficult to grow and manage. Its very name “Grillo”, which in Italian means grasshopper, indicates the “hopping” nature of the variety, which often does not ripen uniformly and so the production of wine is not constant.

When we set our sights on the Grillo grapes cultivated in the Camporeale vineyard back in 2015, we decided to make it into the wine it is, Grillo, and not as a high grade or as a Sauvignon blanc. We wanted to give those grapes - and therefore the wine - a very clear identity, obtaining a medium-bodied wine with good acidity, well-balanced with its alcohol content.

It has an aromatic profile reminiscent of the Mediterranean maquis rather than tropical fruit. This is our way of interpreting Grillo and we strongly believe in its revival, but only if it is vinified for what it really is, without copying French models.



## Modus Bibendi Nero d'Avola

**\$19.15 per bottle**

GRAPES VARIETY: Nero d'Avola (100%)

MACERATION for the entire fermentation period

SOIL clay calcareous

AGEING 9 months in chestnut wood tonneau barrels

WINEMAKING natural, spontaneous fermentation

In winemaking we try to protect the character of the grapes and the wine and in our opinion Nero d'Avola is not best described as “muscular”.

Our aim is to preserve the acidity and the feeling of freshness so as to sustain its alcoholic note and polyphenolic composition.

But this is not enough: rebellious characters must be tamed and so the wine is aged in chestnut barrels for around nine months. The use of chestnut wood was not an accidental choice: it maintains Sicilian authenticity (since it is a wood produced in Sicily and traditionally used for winemaking), and does not intrude upon the wine's aromatic component.



**ROSTER AUSTIN CHAMBER of COMMERCE**

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These are the Men whose efforts and money are pushing Austin forward.

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**2020  
AUSTIN  
PORTFOLIO  
SHOW**

**Tuesday February  
4th  
12 - 3**

**Aviary Wine & Kitchen  
2110 South Lamar Boulevard,  
Austin, Texas 78704**

