



RETAIL CATALOGUE 2020

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OUR HISTORY

WineCase has been established in 2013 by a group of wine enthusiasts and industry professionals in their endeavor to offer high quality wines, at reasonable prices. Initially WineCase started as a wholesaler to Restaurants and Hotels within Limassol and then to the rest of the island, but soon after that a retail shop was established in the heart of the business and commercial area of Limassol. Currently, we consider WineCase as one of the major wine merchants on the island.

OUR PRODUCT PHILOSOPHY

All our wines are extensively tasted by our team, to ensure that they meet our high standards and requirements.

The WineCase passion driven management, works closely with our principal winemakers, thus a perfectly harmonious cooperation is achieved which is being transferred to the end customer. Our product philosophy clearly mirrors the “Quality beats Quantity” say. As a result, we do select what we and the customers need from the producers only, rather than having all the producer’s range.

Our mission is to provide the right wine for each customer.

OUR TEAM

Our team consists of wine academics, wine specialists, experienced food/wine pairer and a professional marketeer.

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WINES



Winery Skoff



Walter Skoff's love of winemaking is ubiquitous and has turned into a passion concerning one type of wine in particular: He is enamoured with Sauvignon Blanc. It is not without reason that experts respectfully refer to him as Mr. Sauvignon. With fine feeling and in perfect harmony with nature, Walter Skoff manages to bring out the seemingly infinite facets of this type of wine like no one else does—without interfering with the authenticity of the grape variety. He draws on plentiful resources. Our thirteen vineyards include famous names such as Grassnitzberg, Kranachberg, Obegg and Hochsulf. Each has its own unique style—a paradise of flavours.

Wines' descriptions



22. Sauvignon Blanc 2018

WHITE, DRY, MEDIUM TO FULL BODY,
12% alc.



Price: €14

Characteristics: wine with a clear, juicy and delicate taste and distinctive minerality. Its aroma of gooseberries, elderflower, citrus, grapefruit and ripe pear transitions to a very juicy and mineral finish.

GRAPE VARIETY:

Sauvignon Blanc

FOOD PAIRING: light fish

dishes, white meat, poultry, curd cheese, goat cheese and sheep's milk cheese

IDEAL SERVING TEMPERATURE:

8-10°

23. Ried Kranachberg Sauvignon Blanc 2017



**WORLD CHAMPION
SAUVIGNON BLANC**

WHITE, DRY, MEDIUM TO FULL
BODY, 12% alc.

Characteristics: Its aroma is very complex and intensive. A subtle spiciness and the aroma of gooseberries, elderflower and yellow pepper in combination with a long mineral aftertaste make this wine the ambassador of Southern Styria.

GRAPE VARIETY: Sauvignon Blanc

FOOD PAIRING: light fish dishes, poultry, risotto, mushrooms, pasta, curd cheese, goat cheese and sheep's milk cheese.

IDEAL SERVING TEMPERATURE:

8- 10°



Price: €26

24. Ried Grassnitzberg Morillon 2017

WHITE, DRY, FULL BODY, 13.5% alc.



Price: €24

Characteristics: strong, elegant body and aroma of dried fruit, ripe pineapple, yellow stone fruit, toasted hazelnut, mango and papaya. An elegant body and delicate minerality in combination with a pineapple aroma and taste of fully ripe exotic fruit result in a long-lasting mineral aftertaste.

GRAPE VARIETY: Chardonnay

FOOD PAIRING: dark meat, smoked fish, rich fish and mushroom dishes, pasta and chanterelles.

BARREL MATURATION:

Yes 90% large wooden barrel + 10% barrique

IDEAL SERVING TEMPERATURE: 8-10°

Winery Hirsch (Kamptal)



HIRSCH
| WEINGUT HIRSCH SEIT 1878 MIT RIGENSINN |



Living and working on a 500 year-old tithing farmstead in the village of Kammern in the Kamptal, the Hirsch family dedicates itself with all of its passion to the production of Grüner Veltliner and Riesling. Here, uncompromising wines – wines with attitude, from biodynamically cultivated vineyards – come into being. These wines reflect the vitality of the region; wines of elegance and composure, full of vigour and spirit.

Wines' descriptions

1. Gruener Veltliner Hirschvergnuegen 2017, WHITE, DRY, MEDIUM BODY, 11,5 % alc



Price: €14

GRAPE VARIETY: Gruener Veltliner
CHARACTERISTICS: Bright yellow-green colour, fresh lemon zest, green apple notes with highly attractive, floral nuances. Light-bodied with crisp acidity, refreshing citrus notes with mineral and salty characters.

FOOD PAIRING: White meat, fish.

IDEAL SERVING TEMPERATURE: 8-10°C

*biodynamic

2. Riesling Zoebinger Heiligenstein 2015*, WHITE, DRY, FULL BODY, 13% alc.



Price: €25
Magnum: €50

GRAPE VARIETY: Riesling
CHARACTERISTICS: Medium yellow-green, fine nuances of yellow peach, a hint of greengage plums and inviting blossom-honey. Light acidic structure. Limes and lemons in the finish, mineral salts.

FOOD PAIRING: Steamed or grilled fatty fish, crabs or chicken cooked in rich creamy sauces.

BARREL MATURATION: Yes (in large oak casks)

IDEAL SERVING TEMPERATURE: 10-12°C

*biodynamic

3. Gruener Veltliner Kammerner LAMM 2012 WHITE, DRY, FULL BODY, 13% alc.



GRAPE VARIETY: Gruener Veltliner
CHARACTERISTICS: Medium yellow-green, fine yellow fruit – pineapple and papaya; fresh meadow herbs, yellow apple and mineral nuances.

FOOD PAIRING: Chicken, Rabbit and fatty fish *ie* Salmon, trout and hard cheeses.

BARREL MATURATION: Yes (large wooden casks)

IDEAL SERVING TEMPERATURE: 10-12°C

4. Gruener Veltliner Kammerner Gaisberg 2015 WHITE, DRY, FULL BODY, 13% alc.

GRAPE VARIETY: Gruener Veltliner

CHARACTERISTICS: Bright green yellow; subtle aromas of mango and papaya, over honeyed characters and fresh orange zest. Juicy, elegant texture, ripe white fruit aromas, crispy acidity and a mineral character aftertaste. Good development potential.

FOOD PAIRING: Fatty fish, poultry, seafood like lobster, crabs and mussels, cheeses.

BARREL MATURATION: Yes (large wooden casks)

IDEAL SERVING TEMPERATURE: 10-12°C

*biodynamic

Price: €32

5. Hirsch Hirschin Riesling 2018 WHITE, SWEET, FULL BODY, 8,5% alc.



Price: €30

CHARACTERISTICS: Subtle, slightly chalky nose with fresh and bright spiciness, crystal clear candied fruit aromas, red peaches, papayas and a touch of apricots, velvety and seductive; refreshing and energetic.

FOOD PAIRING: Excellent after a meal or with desserts such as Crème Brulee, Tiramisu or fruit cake.

GRAPE VARIETY: Riesling

BARREL MATURATION: Yes (large wooden casks)

IDEAL SERVING TEMPERATURE: 6-8°C

2012

Price: €50

Magnum: €100

2015

Price: €50

Magnum: €100

Winery Lang (Mittelburgenland)



After the family restructured the former and more than 300 years old Streckhof (country house), it combines tradition and modernity. With much passion of all family members, a modern red wine estate was created, which uses "old things" and new findings and methods appropriately and innovatively. All this is important to the Lang family - not only in the private sector, but in all matters relating to wine and the environment, its soil and, of course, in the spirit of the wine lovers who value their wines.

Wines' descriptions



6. Cuvee Fusion One* 2016

RED, DRY, MEDIUM TO FULL BODY, 14% alc.



Price: €18

CHARACTERISTICS: Rich ruby in appearance, a blend of ripe blueberry, dark cocoa and liquorice. Gentle aromas of blueberry and cocoa in the nose, and a plush texture. A wine with a gentleman's character – classy and complex

FOOD PAIRING: Great with white meat and spicy meat dishes.

GRAPE VARIETY: Merlot, Blaufraenkisch

BARREL MATURATION: 10 months in small French oak casks (2-3 years old)

IDEAL SERVING TEMPERATURE: 16-18°

**Falstaff Magazine 91 points*

8. Blaufraenkisch V-max Grande Reserve 2015

RED, DRY, FULLM BODY 14.5% alc.



Price: €40

CHARACTERISTICS: Deep ruby appearance. Intense fruit notes with dark berries to the fore, combined with roast coffee, concentrated sugar and dark chocolate. Elegant and complex, but harmonious with excellent potential. A never-ending story

FOOD PAIRING: Enjoy with hearty meat dishes and game or dark chocolate.

GRAPE VARIETY: Blaufraenkisch

BARREL MATURATION: 30 months in new French oak casks

IDEAL SERVING TEMPERATURE: 18°

7. Blaufraenkisch L1 Reserve DAC 2016

RED, DRY, FULL BODY, 13,5% alc.



Price: €22

CHARACTERISTICS: Dark ruby red tones. Ripe blackberry, roast coffee and nougat tastes, gentle and complex, with wonderful sweet notes. Multifaceted with a never-ending finish. As fluffy as a chocolate marshmallow.

FOOD PAIRING: Enjoy with hearty meat dishes and game.

GRAPE VARIETY: Blaufraenkisch

BARREL MATURATION: 15-18 months in new French oak casks

IDEAL SERVING TEMPERATURE: 16-18°

**Falstaff Magazine 93 points*

Winery Zull (Weinviertel)



Producing authentic wines with character means taking full account of natural conditions. with utmost appreciation for soil quality and respect for tradition, mindful of natural resources and in the heart of a delightful landscape we create wines that have been grown on soils aged over millions of years. even in the middle ages the microclimate of the northern weinviertel was recognised as being ideal for wine, as the area around schrattenthal, austria's smallest wine-growing town, boasts a unique terroir. in order to be able to exploit the natural potential of soil, climate and vine to the full, more attention than ever must be paid to precise, systematic working in the vineyard. here, even taking into account decades of experience, no effort is spared in the continuing striving for quality and improved results. we enjoy the challenge.

9. Gruener Veltliner DAC 2018

WHITE, DRY, MEDIUM BODY 13% alc.



Price: €14

CHARACTERISTICS: Delicately peppery herbs and spices mixed with a fragrant fresh fruit basket, fruit on the palate elegant presence of pears, supple fruit fusion.

FOOD PAIRING: Excellent with asparagus or typical dishes of Viennese cuisine as offal, fried chicken or Wiener Schnitzel. All kinds of fish and seafood.

GRAPE VARIETY: Gruener Veltliner

IDEAL SERVING TEMPERATURE: 8-10°C

***92 points Falstaff Magazine**

10. Riesling Innere Bergen 2017

WHITE, DRY, MEDIUM TO FULL, 13% alc.



Price: €18

CHARACTERISTICS: Complex aromas of flowers and ripe stone fruit, mineral - inspired herbs and spices, delicate smoky notes resulting clearly from the terroir.

FOOD PAIRING: Goes well with grilled meat dishes, goose, duck and wildfowl, fatter fish like salmon and catfish, sushi and sashimi, as well as more mature blue cheese.

GRAPE VARIETY: Riesling

IDEAL SERVING TEMPERATURE: 8-10°C

***91-93 points Falstaff Magazine**

11. Rose 2018

ROSE, DRY, MEDIUM BODY, 12% alc.

CHARACTERISTICS: Clear, lustrous pink-rosé, fine fragrance of fresh red fruits, highlighted by subtle spicy nuances.

FOOD PAIRING: Culinary versatile: recommended to prosciutto as well as to ox tongue, wild duck or veal.

GRAPE VARIETY: 80% Zweigelt, 20% Pinot Noir

IDEAL SERVING TEMPERATURE: 8-10°

***90 points Falstaff Magazine**



Price: €12

12. Zweigelt 2017

Weinviertel, Austria

RED, DRY, MEDIUM BODY, 13% alc.



Price: €13

CHARACTERISTICS: Precise fruit concentration of ripe cherries and dark chocolate, fruit - charming and elegant, delicate flavor and tannin structure on the palate, full-bodied and soft, back to more complex.

FOOD PAIRING: Culinary versatile: recommended to prosciutto as well as to ox tongue, wild duck or veal.

GRAPE VARIETY: Zweigelt

BARREL MATURATION: Yes (6 months)

IDEAL SERVING TEMPERATURE: 12-14°C

13. Pinot Noir 2013

RED, DRY, FULL BODY, 13% alc.



Price: €29

CHARACTERISTICS: Delicate aromas of raspberry and spicy notes reminiscent of moist soil, elegant and fruit charming, elegant on the palate spices, delicate integrated tannins.

FOOD PAIRING: Pairs well with wild fowl and duck breast or deer.

GRAPE VARIETY: Pinot Noir

BARREL MATURATION: Yes (approximately 20 months in barrique)

IDEAL SERVING TEMPERATURE: 14-16°C

***92 points Falstaff Magazine**

14. Beerenauslese 2006

WHITE, SWEET, DESSERT WINE, FULL BODY, 10,5 % alc., 0,5l



Price: €25

CHARACTERISTICS: Fine intensive fruity nose of apricots, peaches and roses, multifaceted sweetness with juicy acidity and lots of spiciness, initially compact on the palate, then expanding fruity bloom.

FOOD PAIRING: Kaiserschmarren (chopped-up sweet raisin omelette) with stewed plums, ice cream or desserts with local fruits – or simply for drinking on its own.

GRAPE VARIETY: Riesling

IDEAL SERVING TEMPERATURE: 6-8°C

***92 points Falstaff Magazine**

Winery Faber-Koechl (Weinviertel)



We respect nature and our resources. That is why we produce self-produced compost and sow green plants to build an active soil life. We vinify carefully by hand and can therefore selectively and gently introduce grape material and produce long-lived and wholesome wines in our low-energy winery.

Maria Faber-Koechl and daughter Anna as a young wine maker, live women's power at the winery. With feminine intuition, expert knowledge and with a lot of love we make lively wines on a consistently high level.

The conversion to biological management has begun. In 2018 we officially reap our first biological grapes

15. Gruener Veltliner Saazen 2018*

WHITE, DRY, MEDIUM BODY, 13% alc., dry

CHARACTERISTICS:

Juicy mouthfeel, wine with good concentration, good spice on the palate.

FOOD PAIRING:

Chicken filet in prosciutto, avocado and mozzarella salad with mango, asparagus risotto, veal liver.

GRAPE VARIETY : Gruener Veltliner

IDEAL SERVING TEMPERATURE: 8-10°C

**Fallstaff Wine Guide (2016/2017)*
91/100 points



Price: €14

17. Quercus 2015

RED, DRY, FULL BODY, 13,5% alc.

CHARACTERISTICS:

Intense colour and colour depth, fruity, spicy, elegant, tannins beautifully integrated on the palate, powerful, long lasting.

FOOD PAIRING:

Wild boar roasted pink with red wine shallots; Roast beef with rosemary potatoes

GRAPE VARIETY : 2013 vintage Blend

(Zweigelt, Blaufraenkisch, Blauburger), 2015 vintage (Zweigelt, Blaufraenkisch, Merlot)

BARREL MATURATION: Yes (12months in barrique)

IDEAL SERVING TEMPERATURE 14-16°C

**90 points Falstaff Magazine*



Price: €19

16. Gewuerztraminer 2018

WHITE, DRY, MEDIUM BODY 14% alc.

CHARACTERISTICS:

Flowery after roses, exotic notes, juicy structure, full, round, harmonious with good length.

Vegan wine.

FOOD PAIRING:

Salmon with coconut and lime, lime dumplings with marinated physalis

GRAPE VARIETY: Roter Traminer (Gewuerztraminer)

IDEAL SERVING TEMPERATURE:

8-10°C



Price: €13

18. Pinot Noir 2016

RED, DRY, FULL BODY, 13% alc.

CHARACTERISTICS:

Fine cherry, red berry notes, delicate spice, tight on the palate, vivid texture, fine fruit glaze, fine tannins, long finish.

FOOD PAIRING:

Rack of lamb with curry onions with couscous raisins; raspberry red cabbage and oyster mushrooms

GRAPE VARIETY: Pinot Noir

BARREL MATURATION: Yes (9 months in barrique)

IDEAL SERVING TEMPERATURE: 14°C



Price: €20

Winery Peter Bernreiter (Vienna)



The vineyards cultivated by Peter Bernreiter are on the southern slope of the Bisamberg. They are actually still within the city limits of Vienna, and span about 12 ha.

The Bisamberg is a rather small mountain in the north east of Vienna. It is the last mountain of the Alps, and it provides quite a good view over Vienna. The soil is dominated by loess, and compromised only to a small degree by clay.

Most of our work in the vineyards is done by hand, including the grape harvest. We take care of the plants without using herbicides or insecticides.

Peter Bernreiter especially focuses on the pinot family, which has always been one of the best wines in Vienna. Of course, this also goes for the Gemischter Satz - a special field blend found in Vienna. Peters Gemischter Satz DAC Gabrissen was voted the best in Vienna in 2014, and admitted to Salon Österreichische Weine in 2016.

All wines coming in a bottle are vegan

Wines' descriptions



20 Wiener Gemischter Satz DAC Gabrisen 2017

WHITE, DRY, MEDIUM BODY 12,5% alc.



CHARACTERISTICS: This Viennese speciality is a mix of different white grape varieties that are planted next to each other and harvested at the same time in a single vineyard. Very fruity aroma. Palatable, harmonious finish.

FOOD PAIRING:

Seafood, fish, white meat

GRAPE VARIETY: Gruener Veltliner, Riesling, Pinot Blanc, Gewuerztraminer

IDEAL SERVING TEMPERATURE 8-10°C

Price: €15

* Gold medal Viennese wine award

21 Pinot Grigio 2017

WHITE, DRY, MEDIUM TO FULL BODY, 13,5% alc.



CHARACTERISTICS:

Aroma of yellow fruits, with a spicy finish.

FOOD PAIRING:

Seafood, fish, Asian cuisine

GRAPE VARIETY: Pinot Grigio (Grauburgunder)

IDEAL SERVING TEMPERATURE: 8-10°C

Price: €16

Winery Maglock-Nagel (Kamptal)



MAGLOCK-NAGEL

STRASS – KAMPTAL



The winery

The vineyard is located in the heart of the Strassertal between the great locations of Wechselberg and Gaisberg. The varied soil and the microclimate of the Kamptal are the basis for various grape varieties and offer the winemaker scope for multifaceted wines.

Our philosophy Our ambitions are to optimize the advantages of each year.

This includes:

- targeted leaf work
- consequent grape thinning
- selective handles
- gentle processing



25. Riesling Kamptal DAC Reserve Gaisberg 2018

WHITE, DRY, MEDIUM TO FULL BODY, 13 % alc.



CHARACTERISTICS:

Fresh herbs, a touch of yellow apple, tobacco nuances. Strong body, fine spiciness, delicate after honey melon, mineral touch in the reverberation.

FOOD PAIRING:

Versatile food companion.

GRAPE VARIETY: Riesling

IDEAL SERVING TEMPERATURE: 8-10°

Price: €18

27. Zweigelt Reserve Lammberg 2015

RED, DRY, FULL BODY, 13,5% alc.



CHARACTERISTICS:

Deep dark, delicate, juicy sour cherry, underpinned by light roasted aromas, delicate tannin finish.

FOOD PAIRING:

Lamb, Beef, hard cheese, blue cheese

GRAPE VARIETY: Zweigelt

BARREL MATURATION: Yes (small barrique)

IDEAL SERVING TEMPERATURE: 14-16°

Price: €22

26. St. Laurent 2016

RED, DRY, MEDIUM BODY, 12,5% alc.



CHARACTERISTICS:

Ruby red, hints of black currant and delicate plum fruit, balanced, fine tannins, nice drinking flow.

FOOD PAIRING:

Red meat prepared in different ways, pastas with tomato sauce.

GRAPE VARIETY: St. Laurent

BARREL MATURATION: Yes (large oak casks)

IDEAL SERVING TEMPERATURE: 12-14°

Price: €15

28. Pinot Blanc 2015

WHITE, DRY, MEDIUM TO FULL BODY, 14% alc.



CHARACTERISTICS:

Fine yellow pear fruit, delicate honey, a hint of candied orange peel. Complex, juicy, pleasant fruit taste, fine acid structure, a touch of dried fruit, citrus touch, good length, has maturity potential.

FOOD PAIRING:

Fish, seafood, creamy sauces.

GRAPE VARIETY: Pinot blanc

IDEAL SERVING TEMPERATURE: 8-10°

Price: €13

Winery Schloss Gobelsburg (Kamptal)



QUI BON VIN BOIT
DIEU VOIT
SPRUCH DER ZISTERZIENSER

SCHLOSS GOBELSBURG, a Cistercian monastic estate, is one of the oldest wineries in the Austrian Danube area with a documented history that dates back to 1171. All the vineyards are located on slopes and terraces around the valley of the river Kamp near the town of Langenlois and the village of Gobelsburg. Schloss Gobelsburg specialises in Grüner Veltliner and Riesling and produces authentic and noble wines from different single vineyard, village and regional appellations. The winery is member of the association 'Österreichische Traditionsweingüter', which is working on a vineyard classification project for the Danube area.

Wines' descriptions



29. Gruener Veltliner Loess 2018

WHITE, DRY, MEDIUM BODY, 12% alc.



Price: €13

CHARACTERISTICS: On the nose are aromas of hay and spice with a whiff of rhubarb; flowery and still a bit reserved. Lean and compact with yellow fruit nuances. With its depth, this wine is a classic expression of the Danube vineyards – a bit of roundness and suppleness combined with a lengthy finish.

FOOD PAIRING: Seafood, fish, light cooked poultry and light pastas.

GRAPE VARIETY: Gruener Veltliner

IDEAL SERVING TEMPERATURE: 8-10°C

30. Gobelsburg Rose 2018

ROSE, DRY, MEDIUM BODY, 12% alc.



Price: €15

CHARACTERISTICS: The fine fragrances and fruit nuances – wild cherry and fresh berries – make this Rosé an ideal universal food accompaniment.

GRAPE VARIETY: Zweigelt

IDEAL SERVING TEMPERATURE: 8-10°C

31. Steinsetz* 2018

WHITE, DRY, MEDIUM TO FULL, 12,5% alc.



Price: €22

CHARACTERISTICS: Vital and dignified, penetrating play of fruits and fine aroma of blossoms, pinch of pepper; impressively full-bodied, again spicy, some citrus and strong Veltliner pepperiness, nervous structure, harmonious.

FOOD PAIRING: Seafood, fish and pastas.

GRAPE VARIETY: Gruener Veltliner

BARREL MATURATION: Yes (large oak casks)

IDEAL SERVING TEMPERATURE: 8-10°C

***92 points Wine Enthusiast**

32. Riesling Gaisberg 2017

WHITE, DRY, FULL BODY, 13,5% alc.



Price: €26

CHARACTERISTICS: Fully ripened apricot and a touch of lecithin, grapy and balanced, immediately gains depth; youthful and powerful, texture firm, then again yellow-fruit components, generally juicy and very fruity, remains on the palate, promising, spirited acidity on the finish, many points for popularity.

FOOD PAIRING: Seafood, fish and poultry in rich, creamy sauces.

GRAPE VARIETY: Riesling

BARREL MATURATION: Yes (in 2500l oak casks)

IDEAL SERVING TEMPERATURE: 10-12°C

***Wine Enthusiast 95/100 points**

33. Grüner Veltliner Langenlois 2018

WHITE, DRY, FULL BODY, 13 % alc.



Price: €20

CHARACTERISTICS: Vital and dignified, penetrating play of fruits and fine aroma of blossoms, pinch of pepper; impressively full-bodied, again spicy, some citrus and strong Veltliner pepperiness, very harmonious.

FOOD PAIRING: Perfect with fish, seafood or mild curries.

GRAPE VARIETY: Gruner Veltliner

BARREL MATURATION: In 2500l Austrian oak casks.

IDEAL SERVING TEMPERATURE: 8-10°C

***Wine enthusiast 91/100 points**



Wines' descriptions

34. Riesling Tradition Kamptal DAC Reserve 2016*,

WHITE, DRY, FULL BODY, 13,5% alc.



Price: €35

CHARACTERISTICS: Intensely fruity with aromas of apples, and vanilla beans, stone fruits and floral notes.

Can age well developing aromas of petrol and dried fruits.

FOOD PAIRING: Seafood, fish and poultry in rich, creamy sauces.

GRAPE VARIETY: Riesling

BARREL MATURATION: Yes (18 months in large oak casks)

IDEAL SERVING TEMPERATURE: 10-12°C

*Falstaff 95/100 points

35. Brut Reserve (Champagne method)*

WHITE, DRY, SPARKLING, FULL BODY, 12% alc.



Price: €27

CHARACTERISTICS: Matured rose clay/tone, breath of vanilla, beautiful dark yellow, fine mousse, champagne-like, smooth and velvety, light patina at the same time fine fruit notes.

FOOD PAIRING: As a classic aperitif, has the ability to accompany fish, seafood and white meat very well.

GRAPE VARIETY: Riesling, Gruener Veltliner, Pinot Noir

BARREL MATURATION: Yes 6 months in large oak casks, 36 months on lees.

IDEAL SERVING TEMPERATURE: 5-7°C

* PARKER: Rating 90/100,

* World Championship Champagnes 2016: Silver

36. Blanc de Blancs Brut (Champagne method)*

WHITE, DRY, SPARKLING, FULL BODY, 12% alc.



Price: €30

CHARACTERISTICS: From its struck-match, toasted hazelnut nose to its steely, mouthwatering palate, it is quite superb. A real standout.*

FOOD PAIRING: As a classic aperitif, has the ability to accompany fish, seafood and white meat very well.

GRAPE VARIETY: Gruener Veltliner, Welschriesling, Chardonnay

BARREL MATURATION: Yes, 6 months in large oak casks, 36 months on lees

IDEAL SERVING TEMPERATURE: 5-7°C

*Gault Millau: Austrian Sparkling of the year, Susie Berrie Master of Wine: 96/100 points

37. Trockenbeerenauslese 2015

WHITE, DESSERT WINE, 7,5% alc.



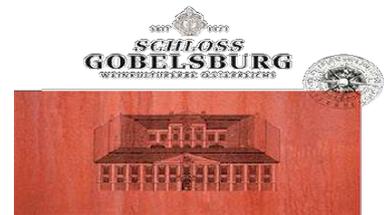
Price: €38

METHOD OF PRODUCTION: Because of the Danube region's dry continental climate, large quantities of grapes infected with noble rot (Botrytis) is a rare occurrence indeed. But when there is Botrytis in sufficient quantities, we select the infected berries and bunches from the vineyards very carefully, and then separate the grapes in a second selection process for Auslese, Beerenauslese or Trockenbeerenauslese wines.

CHARACTERISTICS: Aromas of sweet pear, mandarin, honey, and a hint of smoke distilled pit fruits and sweet green herbs. Pineapple, caramelized peach, honey, pit fruits and persistently juicy citrus inform a satisfyingly long finish. Allowing for its youth, this could easily be masking some additional complexities.

SERVING TEMPERATURE: 6-8°

Awards: 94 points Falstaff Magazine



38. Cuvee Bertrand 2015

RED, MEDIUM TO FULL BODY, 13% alc.

CHARACTERISTICS:

An animal edge at the beginning, but with air, the wine quickly opens and is very harmonious. Rich with fruit sweetness. On the palate, the vast proportion of Pinot presents a fine and smooth oily expression and ripe raspberry tone. Dense and lengthy.

FOOD PAIRING:

Venison, duck breast, stews or pork fillets would all be a great match for this wine.

GRAPE VARIETY:

Pinot Noir (60%), St. Laurent(30%), Zweigelt(10%)

BARREL MATURATION:

Yes (6 months 2500l and 600l casks)

IDEAL SERVING TEMPERATURE:

12-14°C



Price: €20

40. Zweigelt Haide 2010

RED, MEDIUM TO FULL BODY,

CHARACTERISTICS: Furry on the nose with a hint of stewed plum, well-matured and resonant, more than surprising for this vintage; compact and finely structured, even a hint of fruity sweetness, peppery note like dried tomatoes, slight paprika flavor and soft tannins with a rather lingering final note.

FOOD PAIRING: Veal, Duck

GRAPE VARIETY: Zweigelt 100%

IDEAL SERVING TEMPERATURE: 14-16°



Price: €40

39. Zweigelt Reserve 2015

RED, DRY, FULL BODY, 13% alc.

CHARACTERISTICS:

Generous fruit nuances, including blood orange and sloe, right from the beginning. Very ripe and powerful; dense and tightly woven with fine contours. Cool fruit - plum sets the tone –and ripe tannins, good length and plenty of age ability.

FOOD PAIRING:

Leaves plenty of room for food pairing. Veal, duck and all types of venison match fabulously.

GRAPE VARIETY:

Zweigelt

BARREL MATURATION:

Yes (in large oak casks)

IDEAL SERVING TEMPERATURE:

14-16°



Price:

2015 €33

2010 €40

Winery Anton Bauer (Wagram)



Anton Bauer, born in 1971, represents the 4th generation to manage the now 29-hectare winery. After his graduation from the School of Wine and Fruit Growing in Krems, Lower Austria, and a training in Burgundy he worked for more than four years as an oenologist with a renowned Lower Austrian winery. Since 1992, when he took over the winery from his parents, at this time 3,2-hectare, he has been uncompromisingly pursuing his ideas of quality, paying great attention to underlining the typically regional features and the terroir character of the wines that make them incomparable and unique.

This philosophy turned out to be a success, and his wines are continuously in great demand. The typically Austrian wines, topped with a certain international touch, stand their ground even in the most competitive world markets: 70% of the annual production is exported, with the most important customers being based in the United States, Great Britain, Switzerland, Germany, Netherlands and in Belgium.

*Voted by Falstaff magazine as Austrias best vintner in 2017

Wines' descriptions

41. Zweigelt Feuersbrunn 2015

RED, DRY, FULL BODY, 13% alc.

CHARACTERISTICS:

Shining ruby with shimmering crimson; in the nose cherry fruit with berry undertones, fine aroma; on the palate multi-layered – a vegetable touch joins the young berry fruit to add additional fine spice: ripe, with extract sweetness coated tannin; tones of Mon Cheri and chocolate finish the expressive range of flavours.

FOOD PAIRING:

From cooked to grilled meats over to stews and pasta. This wine is always a great match.

Also delicious by its own.

GRAPE VARIETY:

Zweigelt

BARREL MATURATION:

Yes (16 months in large oak casks and used barrique)

IDEAL SERVING TEMPERATURE:

14-16°C



Price: €14

42. Roter Veltliner 2017

WHITE, DRY, MEDIUM TO FULL BODY, 12% alc.

CHARACTERISTICS: Light yellow, spicy nose, subtle almond note lively on the palate, fine fruit and spice-play, exotic with some herbs and orange, very complex, pleasant acidity.

FOOD PAIRING: White fish, Chicken

GRAPE VARIETY: Roter Veltliner

BARREL MATURATION: Yes

IDEAL SERVING TEMPERATURE: 14-16°C



Price: €14

Winery Schneeberger (South Styria)



The Schneeberger family has found the right path for themselves: relaxed but concentrated work, appreciation for nature and the love of enjoyment. According to Schneeberger only those that appreciate the strengths of southern Styria are good winemakers and popular hosts. Southern Styria provides excellent conditions for wine- growing. The mineral slate and cuddly soils, the special climatic relationship and, above all, the century cultivated knowledge, allow winemakers to produce outstanding wines.

Wines' descriptions



43. Muskateller 2018

WHITE, DRY, MEDIUM BODY, 12,5% alc.



Price: €15

CHARACTERISTICS: Typical nutmeg aroma on the nose. On the palate a mix of exotic fruits and herbs, tangerines, some passion fruit, mint, soft, round and balanced.

GRAPE VARIETY: Muscat blanc a petit grains

FOOD PAIRING: Ideal as an aperitif or with light starters.

IDEAL SERVING TEMPERATURE: 8-10°

44. Sauvignon Blanc 2018

WHITE, DRY, MEDIUM TO FULL BODY, 12,5% alc.



Price: €15

CHARACTERISTICS: Elegant aromas of paprika and elderflower, fresh acidity, nice fruit play on the palate, the alcohol is very well integrated, long finish.

GRAPE VARIETY: Sauvignon Blanc

FOOD PAIRING: Especially tasty with shellfish, fish and vegetables. Ideal also for fine snacks and vegetable appetizers.

IDEAL SERVING TEMPERATURE: 8-10°

45. Chardonnay 2017

WHITE, DRY, MEDIUM TO FULL BODY, 12,5% alc.



Price: €14

CHARACTERISTICS: Elegant, fruity nose, juicy pears, melon, nutty notes, intense aromas, fresh and fruity on the palate, fine mineral notes, elegant and harmonious, round, balanced, long finish.

GRAPE VARIETY: Chardonnay

FOOD PAIRING: Fish in strong creamy sauces and white meat. Also especially suitable for seafood, oysters, salmon, pies and cold appetizers.

IDEAL SERVING TEMPERATURE: 8-10°

46. Sauvignon Blanc Kittenberg 2017

WHITE, DRY, FULL BODY, 13 % alc.



Price: €27

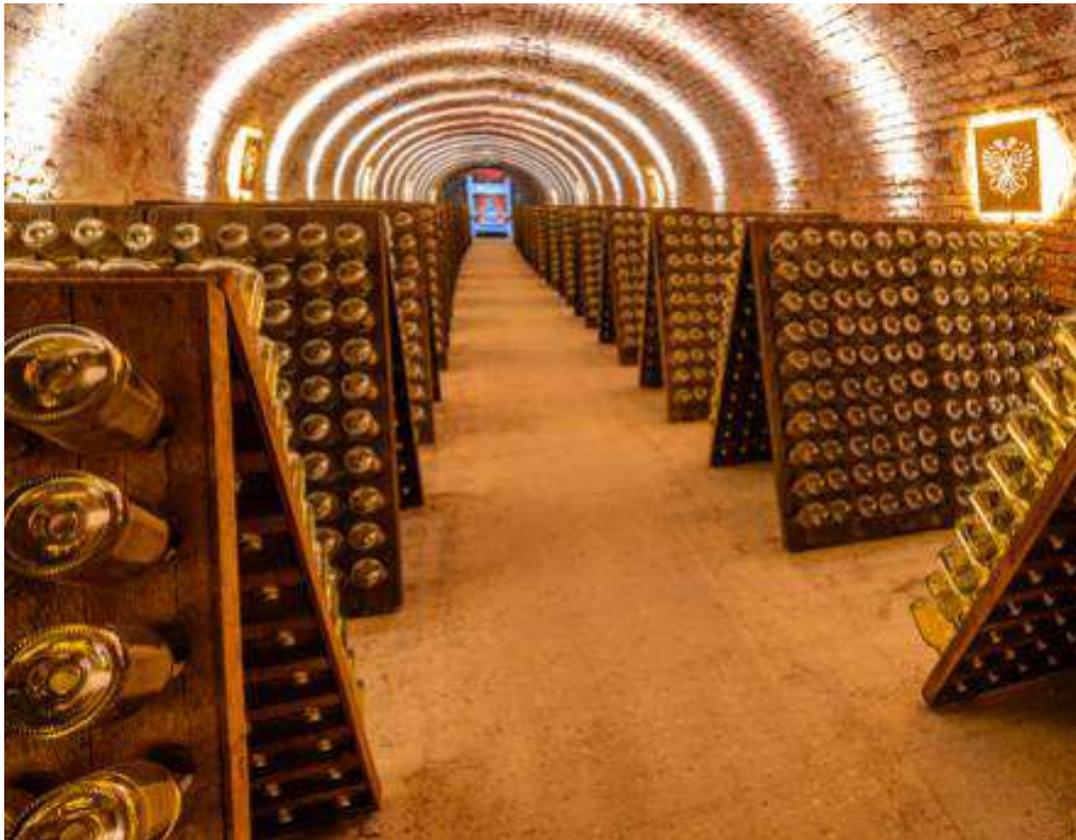
CHARACTERISTICS: Elegant, pronounced nose after flint, very mineral. Full, cool style. From the terroir shaped, powerful and elegant, with a lot of origin character.

GRAPE VARIETY: Sauvignon Blanc

FOOD PAIRING: Fish in strong creamy sauces and white meat. Also especially suitable for seafood, oysters, salmon, pies and cold appetizers.

IDEAL SERVING TEMPERATURE: 10-12°

Schlumberger sparkling



Schlumberger was founded in 1842 by Robert Alwin Schlumberger. He was the first producer of sparkling wine in the traditional Champagne method in Austria and managed to make his company from its founding until his death in 1879 to a supplier of the royal courts of Europe. Today Schlumberger is considered Austria's premium sparkling wine producer and exports worldwide.

Wines' descriptions

47. White Secco* (20cl)

WHITE, DRY, SPARKLING, MEDIUM BODY,
11,5% alc.



Price: €5

CHARACTERISTICS:

Delicate bouquet of grapes, highly complex, refreshing and invigoratingly fruity.

FOOD PAIRING:

Desserts, confectionery and canapes. An ideal aperitif!

GRAPE VARIETY:

Welschriesling, Pinot Blanc, Chardonnay

IDEAL SERVING TEMPERATURE:

5-7°C

***Champagne method (15 months on lees)**

48. Rose Secco* (20cl)

ROSE, DRY, SPARKLING, MEDIUM BODY,
11,5% alc.



Price: €5

CHARACTERISTICS:

An extravagant rosé sparkling of a new kind, raspberry red color, fragrant, intense fruit, aromatic bouquet of raspberries, strawberries and roses, well-balanced with fine texture.

FOOD PAIRING:

Perfect as a summery aperitif. Seafood, cream cheese, melon with ham, sorbets and fruity sweet desserts or simply on ice with fresh strawberries.

GRAPE VARIETY:

Blaufraenkisch, Zweigelt, St. Laurent

IDEAL SERVING TEMPERATURE:

6-8°C

***Champagne method
(15 months on lees)**

49. Gold* (20cl)

WHITE, DRY, SPARKLING, MEDIUM BODY,
11,5 % alc.



Price: €5

CHARACTERISTICS:

Elegant nose of elderflower and ripe apple. Aromatic and stimulating with vibrant freshness.

FOOD PAIRING:

Poultry: chicken, turkey, pheasant, tapas, aperitif

GRAPE VARIETY:

Welschriesling, Pinot Blanc, Chardonnay

IDEAL SERVING TEMPERATURE:

5-7°C

***Champagne method
(15 months on lees)**

50. Gruener Veltliner*

WHITE, DRY, SPARKLING, MEDIUM TO FULL
BODY, 12% alc.



Price: €16

CHARACTERISTICS:

Expressive fruity aroma, distinctively spicy with a lingering aftertaste. Remarkably refreshing.

FOOD PAIRING:

Fresh salads, grilled fish, light Asian cuisine and matured cheese.

GRAPE VARIETY:

Gruener Veltliner

IDEAL SERVING TEMPERATURE:

5-7°C

***Champagne method
(15 months on lees)**

Wines' descriptions



51. Goldeck die Edle*

WHITE, DRY, MEDIUM TO FULL BODY, 11,5% alc.

CHARACTERISTICS:

A zesty, green spicy game of fruits. Well incooperated mousseux, and a long-lasting finish with many nuances.

FOOD PAIRING:

Fish and Asian cuisine.

GRAPE VARIETY:

Gruener Veltliner

IDEAL SERVING TEMPERATURE:

5-7°

* Champagne Method
(12-15 months on lees)

* Berliner Wine Trophy Gold



Price: €13

52. Rose Brut

ROSE, DRY, SPARKLING, MEDIUM TO FULL BODY, 11,5% alc.

CHARACTERISTICS:

Fine aroma of delicious wild berries, vibrant mousse. The taste of finesse, soft, velvety finish.

FOOD PAIRING:

Fish: steamed and poached, aperitif, chocolate desserts

GRAPE VARIETY:

Pinot Noir, St. Laurent

IDEAL SERVING TEMPERATURE:

6-8°C

*Champagne method
(15 months on lees)



Price: €16

53. Prestige Cuvee, 2012*

WHITE, DRY, SPARKLING, FULL BODY, 12% alc.

CHARACTERISTICS:

Muted pale yellow. Delicate vanilla and roasted aromas. Distinct yeast notes, elegant ripe and honey tones. Dense, complex, long.

FOOD PAIRING:

As an aperitif, shellfish, lobster, caviar

GRAPE VARIETY:

Pinot Noir, Chardonnay

IDEAL SERVING TEMPERATURE:

6-8°C

*Champagne method
(48 months on lees)



Price: €26

54. Chardonnay Reserve 2015

WHITE, DRY, SPARKLING, FULL BODY, 12 % alc.

CHARACTERISTICS:

Chardonnay Brut Reserve charms with fine creamy notes of ripe apple and delicate aroma of citrus.

FOOD PAIRING:

As an aperitif, shellfish, lobster, caviar

GRAPE VARIETY:

Chardonnay

IDEAL SERVING TEMPERATURE:

6-8°C

*Champagne method
(21 months on lees)

* 94 points Falstaff Magazine



Price: €26

ARGENTINA

Winery Zorzal (Mendoza)



Zorzal Wines has been dedicated to the production of high-quality wines since 2008. Zorzal belongs to Canadian partners and to the Michelini brothers, who are outstanding in their passionate, personal leadership in the work of the vineyards and winery.

Since November 2011, Grupo Belén has been marketing the Zorzal wines exclusively all over the world. The winery is located in Gualtallary - Argentina, 1,350 metres above sea-level.

83. TERROIR UNICO MALBEC 2017

RED, DRY, MEDIUM BODY, 13,8% alc.

GRAPE VARIETIES: 100% Malbec

AROMA: Very mineral, with strong evidence of calcareous soils, such as chalk.

FLAVOUR: Very fresh on entry, with great volume and texture. The tannins are somewhat edgy and the finish is a long one.

MATURATION:

In concrete basins.

FOOD PAIRING: Barbeque, beef, chicken, duck, game, lamb pork or by its own

SERVING TEMPERATURE: 14-16c°

***Silver Decanter World Wine Awards, Robert Parker 92 points**



Price:

84. EGGO TINTO DE TIZA 2018

RED, DRY, FULL BODY, 14% alc.

GRAPE VARIETIES: 92% Malbec, 5% Cabernet Franc, 3 % Cabernet Sauvignon

AROMA: Deep, intense and complex, with the aromas typical of Gualtallay, such as chalk, wet cement and minerals.

FLAVOUR: With great structure and volume and a silky body with textured tannins, the acidity gives plenty of freshness, making it a very direct wine.

MATURATION: In egg shaped concrete containers(eggo) for 12 months.

FOOD PAIRING: Barbeque, beef, chicken, duck, game, lamb pork or by its own

SERVING TEMPERATURE: 16-18c°

***Gold Decanter World Wine Awards, Wine & Spirits Magazine 95 points, Robert Parker 94 points**



Price: €25

CHILE

Winery Morande (Maipo Valley)

MORANDÉ
Pioneering Spirit



Viña Morandé was founded in 1996 with the aim of producing innovative wines of great quality, with a clear focus on the development of its brands. They have always prided themselves on providing an excellent service and commitment to their customers, consumers and the environment. To achieve this they have developed production processes and quality guarantees that includes the following: selection of terroirs, grape varieties and clones, vineyard architecture, advanced irrigation systems, organic management and systems for monitoring the growth, ripening and development of the fruit.

Wines' descriptions

MORANDE
Pioneering Spirit

83. CARMENERE RESERVA 2016*

RED, DRY, FULL BODY, 14% alc.



Price: €13

GRAPE VARIETIES:

100% Carmenere

AROMA: Intense black fruit recalling blackberries along with notes of herbs and spices such as cinnamon and cloves.

FLAVOUR: Rich in fresh red-fruit flavors with notes of tobacco and white pepper.

MATURATION:

In French oak barrels for 12 months and 6 months in bottle.

FOOD PAIRING:

Red meat cooked or grilled, cheese or to be enjoyed by its own.

SERVING TEMPERATURE:

14-16c°

* Gold 11th Annual Wines of Chile Awards, Gold Concours Mondial de Bruxelles

FRANCE

Winery Xavier Vignon (Côte du Rhône)



He is one of those unshakeable, courageous and innovative winemakers who have dedicated themselves to the vinification of uncompromising terroir wines: Xavier Vignon! After several years as an oenologist in the best houses in Châteauneuf-du-Pape, Xavier Vignon decided to make his own wines. His modern wines clearly carry the signature of their homeland, which tastes good when an abundance of flavors encounters spicy notes. His work is highly recognized by international wine critics.

Wines' descriptions

84. COTE DU RHONE 2016

RED, DRY, MEDIUM BODY, 14,5% alc.



Price: €14

GRAPE VARIETIES: Grenache, Syrah, Mourvredre

CHARACTERISTICS: The nose presents itself with primary aromatic notes including hints of berries (elderberry), wild berries, licorice and floral notes. On the palate, the blend is juicy, fruity and fresh with good mouthfeel, pleasant structure and length.

MATURATION: Partly in oak(20%) and concrete vat(80%).

FOOD PAIRING: Grilled lamb ribs, braised beef and spicy pork chops.

SERVING TEMPERATURE:
16-18c°

85. COTE DU RHONE 2017

WHITE, DRY, MEDIUM BODY, 13,5% alc.



Price: €14

GRAPE VARIETIES: Grenache Blanc (50%), Viognier (50%)

CHARACTERISTICS: The aroma and taste profile of the wine shows lovely balance between dry and fruity. The Viognier contributes floral undertones and the white Grenache delivers a soft, almost creamy texture. Together they create a beautiful expression of a well made Southern-Rhone white.

MATURATION: Concrete Tank.

FOOD PAIRING: Asian food, chicken, fish, white pasta, pork, shellfood in particular oysters

SERVING TEMPERATURE: 8-10c°

86. COTE DU RHONE ROSE 2018

ROSE, DRY, MEDIUM BODY, 13% alc.



Price: €12

GRAPE VARIETIES: Mourvedre, Grenache, Syrah and Cinsault

CHARACTERISTICS: It's a clean, refreshing and elegant wine that has vibrant watermelon, flower blossom, raspberry and a touch of salty minerality on the nose. Well-made, balanced and highly drinkable.

MATURATION: Concrete Tank.

FOOD PAIRING: As an aperitif, salmon, starters, light dishes

SERVING TEMPERATURE: 8-10c°

87. ARCANE XV LE DIABLE 2015

RED, DRY, FULL BODY, 15% alc.



Price: €26

GRAPE VARIETIES: 100% Mourvredre

CHARACTERISTICS: A deep dark, fragrant varietal Mourvedre, which impresses in the glass with its intense aromas of blueberries, blackberries, some pepper, herbs and fine sweet spicy notes. The palate is created by the perfect, elegant tannins, fine saltiness and the wonderful freshness to a very special drinking pleasure, which ends in a finish carried by fine liquorice notes. A wine with a lot of structure and excellent purity!

MATURATION: French oak

FOOD PAIRING: Game, cheese, grilled meat.

SERVING TEMPERATURE: 16-18c°

***94 points Robert Parker**

Wines' descriptions

88. ARCANE XV LE SOLEIL 2015*

RED, DRY, FULL BODY, 15% alc.

GRAPE VARIETIES: 80% Grenache, 10% Syrah, 10% Mourvedre

CHARACTERISTICS: The Cotes du Rhone Villages Arcane XVIII Le Soleil is youthfully dark in colour and fruit-forward, but it also shows softening, silky tannins. It is full bodied but not overblown, with a sensationally seductive mouthfeel. Black cherries define the fruit, joined by hints of dark chocolate and enough garrigue to give it a seriously savoury character despite the fruit.

MATURATION: French oak

FOOD PAIRING: Barbeque, beef, cheese, chicken, duck, game, lamb pork

SERVING TEMPERATURE: 16-18c°

***94 points Robert Parker**



Price: €26

Magnum: €55

89. ARCANE V LE PAPE 2010

RED, DRY, FULL BODY, 14,5% alc.

GRAPE VARIETIES: 100% Grenache

CHARACTERISTICS: Inky purple in color, with a sensational, youthful bouquet of crushed flowers, blueberries, blackberries, cured meats and spice, it hits the palate with incredible richness, a thick, unctuous mid-palate and ripe, yet present tannin.

MATURATION: Once fermented the wine was put in special barrels with stainless steel circling, the barrels themselves were plunged into concrete tanks filled with Chateauneuf. This hyperreductive ageing last for 60 months.

FOOD PAIRING: Hare "a la Royale" - Doe Tournedos with truffle sauce - Wagyu Beef

SERVING TEMPERATURE: 15-17c°



Price: €125

90. CUVÉE SM

RED, DRY, FULL BODY, 14% alc.

GRAPE VARIETIES: 50% Old vines of Syrah (60 years) from Northern Rhône Valley, 50% of Grenache (more than 80 years) from Southern Rhône Valley.

CHARACTERISTICS: "The NV Côtes du Rhône S.M. is thrilling stuff. Made from equal parts Grenache and Syrah and aged half in concrete and half in barrel, it offers a full-bodied, voluptuous and decadent style to go with overflowing notes of plum and darker fruits, licorice and violets.

MATURATION: Ageing of the Grenache in concrete tanks to preserve the fruit purity. Ageing of the Syrah in barrels of one wine during 14 months

FOOD PAIRING: Grilled T-Bone served with rosemary potatoes, Pork with tapenade noire.

SERVING TEMPERATURE: 15-16c°



Price: €28

91. CUVEE ANONYME'

CHATEAUNEUF-DU-PAPE 2012

RED, DRY, FULL BODY, 15% alc

GRAPE VARIETIES: Grenache, Syrah, Mourvredre and other varieties

CHARACTERISTICS: Dark, almost black violet in colour, this magic wine flows into the glass. The opulent bouquet is extremely dense and compact, with a whole kaleidoscope of aromas full of blueberries, black cherries, elderberries, floral notes, Mediterranean herbs and a well-tempered mineral. Furious waiting extract, perfectly integrated in massive fruit density and lush texture. The reverberation with a bold mixture of hedonistic smelt and cool finesse of burgundy.

MATURATION: French oak

FOOD PAIRING: Barbeque, beef, cheese, duck, game, lamb

SERVING TEMPERATURE: 16-18c°

***95 points Robert Parker**



Price: €50

Magnum: €110

92. CUVEE ANONYME'

CHATEAUNEUF-DU-PAPE 2015

RED, DRY, FULL BODY, 15% alc

GRAPE VARIETIES: Grenache, Syrah, Mourvredre, Cinsault, Muscardin.

CHARACTERISTICS: Huge nose of blackberry jam, garrigue, crushed violets, and incens. Ripe, unctuous and opulent. Floral notes and ripe cherries. 10-20 years ageing potential.

MATURATION: 25% French barrels, 25% oak vats, 25% demi muids, 25% concrete

FOOD PAIRING: Veal, Roasted pigeon, Strong cheeses

SERVING TEMPERATURE: 16-18c°

***94 points Robert Parker**

***96 points Jeb Dunnuck**



Price: €45

Winery Lisennes (Bordeaux)



Lisennes is a family vineyard owned and managed for five generations of the Soubie family.

Very near Bordeaux, this 55 hectare chateau and vineyard with it's 15th and 18th century buildings reflects the spirit of how we manage Lisennes.

The vineyard is managed environmentally and the winemaking uses modern techniques that compliment traditional know-how. Thus our excellent wine reflects Lisennes unique situation and terroir.



Wines' descriptions

93. LISENNES CUVÉE TRADITION 2015

RED, DRY, MEDIUM TO FULL BODY,
13% alc.

CHARACTERISTICS: Floral and fresh on the nose with black fruit and spice notes. Big and expressive black fruit tones in the mouth with a solid structure and a long finish. This wine is drinking very well now and offers exceptional value.

VARIETALS: 72% Merlot, 15% Cabernet Sauvignon, 13% Cabernet Franc

AGEING : 12 months in French oak barrels

CELLARING POTENTIAL: 2018 – 2024

PAIR WITH: Lamb, ribeye or sirloin steak, cheese platter

IDEAL SERVING TEMPERATURE: 16°C

ENVIRONMENTAL CERTIFICATION: Terra Vitis - Sustainable Agriculture, High Environmental Value level III (HVE III)

***90 points wine enthusiast**



Price: €18

95. CHATEAU DIMACY ST. EMILION GRAND

CRU 2016

RED, DRY, FULL BODY, 13% alc.

CHARACTERISTICS:

AROMA:

The notes of red fruits are very concentrated, behind them develop a wide range of aromas including vanilla and leather with aging in barrels.

TASTE:

The three main varieties of the appellation come together and complement each other to magnify the whole. Merlot brings fruity, when Cabernet Sauvignon gives tannins and Cabernet Franc spicy notes.

GRAPE VARIETIES: Merlot 70%, Cabernet Franc 20%, Cabernet Sauvignon 10%

AGING: In 50% new and 50% old barrels

AVERAGE AGE OF THE VINES: 30 years

SERVING TEMPERATURE: 18°C

Decanting recommended

IDEAL WITH: Red meat, Game, Aged Chees



Price: €30

94. BLANC DE LISENNES AOC ENTRE-DEUX-MERS 2018

WHITE, DRY, MEDIUM BODY, 12% alc.

CHARACTERISTICS: aromatic nose of tropical fruits, grapefruit and a hint of lemon. A subtle and fresh entry gives way to a full and silky mid palate with elegant fruity notes and great length

VARIETALS: 50% Sauvignon Blanc, 25% Sémillon, 25% Muscadelle

PAIR WITH: Seafood, fish, oysters, cheese

IDEAL SERVING TEMPERATURE: 6-10°C



Price: €11

Champagnes Edouard Brun



The family & tradition house Edouard Brun & Cie stands for tradition, progress and above all for highest quality. With around 8 hectares of its own vineyards in the Montagne de Reims and in Ay (the most famous Cru of Champagne), since 1898 the family business has managed to preserve the traditional method of Champagne production and combine it with modern processes. The result is champagne in a league of its own and with a long tradition.

Wines' descriptions

99. RESERVE PREMIER CRU*

WHITE, DRY, FULL BODY, SPARKLING, 12% alc.

GRAPE VARIETIES: Pinot Noir 75%, Chardonnay 25%

CHARACTERISTICS: Fine and elegant on the nose, this champagne displays an intense and luscious bouquet of fruity and slightly roasted aromas, as well as a lot of finesse with a fresh, long and complex finish.

MATURATION: Barrique, 30 months on lees

FOOD PAIRING: Ideal with fish.

SERVING TEMPERATURE: 6-8c°

***91 points Robert Parker**



Price: €37

101. ROSE BRUT

ROSE, DRY, FULL BODY, SPARKLING, 12% alc.

GRAPE VARIETIES: 50% Chardonnay, 50% Pinot Noir

CHARACTERISTICS: Immensely quaffable, a brilliant balance between strawberry fruit and perfectly judged acidity, refreshing and delicious.

MATURATION: 24 months on lees

FOOD PAIRING: With all kinds of foods even meat dishes.

SERVING TEMPERATURE: 6-8c°



Price: €40

100. RESERVE BLANC DE BLANCS

WHITE, DRY, FULL BODY, SPARKLING, 12% alc.

GRAPE VARIETIES: 100% Chardonnay

CHARACTERISTICS: The intoxicating elegance of Chardonnay, an exclusive Champagne grape variety, takes us between apple, pear and citrus aromas, and notes of white flowers, almonds and hazelnuts, lit up by a minty touch. The taste is full, rich and round with a long and pleasant finish.

MATURATION: Barrique, 24 months on lees

FOOD PAIRING: As an aperitif, with shell food in particular oysters.

SERVING TEMPERATURE: 6-8c°



Price: €40

102. L'ELEGANT PRESTIGE CUVEE GRAND CRU

WHITE, DRY, FULL BODY, SPARKLING, 12% alc.

GRAPE VARIETIES: 80% Chardonnay, 20% Pinot Noir

CHARACTERISTICS: A young and fresh champagne with distinct aromas of currants and raspberries, and at the same time the scent of white fruits is discovered. Fine honey and roasted notes flatter the palate and the very fine perlage completes the whole range until the final with a long finish.

MATURATION: Barrique, 24 months on lees

FOOD PAIRING: As an aperitif or for special moments with or without food.

SERVING TEMPERATURE: 6-8c



Price: €65

GREECE



Winery Glinavos (Loannina)



Founded in 1978 at the hill of Prophet Elias in Zitsa, by the oenologist and viticulturist Lefteris Glinavos. The main concern of the founder was for the winery to be in harmony with the features and characteristics of the area. Glinavos winemaking equipment is based on modern technologies in order to produce wines of high quality but always in respect to tradition. The primary focus is to ensure that the functionality of the winery and machinery constantly meet the need in creating exceptional wines and distillates.

Wines' descriptions



55. Aspra Homata 2018

WHITE, DRY, FULL BODY, 12.5% alc.

CHARACTERISTICS:

COLOUR: Pearled with greenish nuances.

NOSE: Aromas of fresh peach, pineapple, mango, melon, citron and hints of vanilla tea.

MOUTH: Rich and full-bodied with balanced acidity and intense mouth aromas. It has long aftertaste with notes of vanilla.

GRAPE VARIETIES: Malagouzia and Debina

FOOD PAIRING: Fatty Fish, scallops, tuna.

SERVING TEMPERATURE: 10-12°



Price: €19

57. Primus Zitsa 2016

WHITE, DRY, MEDIUM TO FULL BODY, 12% alc.

NOSE:

The aromas are delicate, predominantly from apple, pear and hints of fresh white peach. The notes of citrus blossoms complement the excellent aromatic profile.

MOUTH: Youthful taste with finesse and acidity which brings out the freshness of the fruits.

GRAPE VARIETY: Debina

FOOD PAIRING: Small or big fish, seafood, scallops, clams, caviar, sushi, salads

SERVING TEMPERATURE: 8-10°



Price: €14

56. Paleokerisio (0,5l)

ORANGE WINE, SEMY DRY, SEMI SPARKLING, 10,5% alc.

CHARACTERISTICS: A unique in its kind orange, semi-sparkling and semi-dry wine, which impresses with its distinctive and totally traditional vinification. Intense and highly complex aromatic composition with characteristic aromas of apple, butter, and sweet spices like cinnamon and cloves.

GRAPE VARIETIES: Debina and Vlahiko

FOOD PAIRING: Traditional fried to foie gras, sweet preserves, sweet tarts, sweet cakes or smoked eel.

SERVING TEMPERATURE: 10-12°



Price: €10

58. Rose Prive 2017

ROSE, DRY, MEDIUM BODY, 12% alc.

NOSE: Intense and fresh aromas with rose, pomegranate juice, wild strawberry and some hints of spices dominating.

MOUTH: Fresh, with rich flavours of red fruits, wild strawberry, pomegranate, raspberry. Harmonious spicy character and discrete presence of tannins. Balanced acidity and finish with intense aromatic duration.

GRAPE VARIETIES: Syrah, Vlahiko

FOOD PAIRING: Small or big fish, seafood, scallops, clams, caviar, sushi, red, white meat, game poultry or pasta.



Price: €12

Wines' descriptions

59. Red Velvet 2016

RED, DRY, MEDIUM TO FULL BODY, 12,5% alc.

NOSE: The dominant aromas are those of sweet spices such as vanilla and cinnamon and also of red berries like blueberry, blackberry and raspberry.

MOUTH: Velvety, full of flavour balanced body with gentle tannins and the predominant aromas of red fruit and nicely integrated oak. It has a long finish with hints of liquorice.

GRAPE VARIETIES: Vlahiko, Bekari, Agiorgitiko

FOOD PAIRING: Red and white meat, game, poultry, all types of cheeses, grilled appetizers in different forms.

BARREL MATURATION: Yes 12 months in small French barriques

SERVING TEMPERATURE: 16-18°



Price: €14

61. Glivanos Plagies, 2019

WHITE, DRY, MEDIUM BODY, 12% alc.

NOSE: Tropical fruit, citrus with medium to high intensity

MOUTH: Refreshing acidity, oily with long and cool aftertaste dominated by citrus

GRAPE VARIETIES: Assyrtiko and Roditis

FOOD PAIRING: Small or big fish, seafood, scallops, clams, caviar, sushi, salads

SERVING TEMPERATURE: 8-10°



Price: €10

60. Vlahiko 2015

RED, DRY, FULL BODY, 12,5% alc.

NOSE: The aromas of red and black fruits such as blackberry, black cherry and plum are predominant while freshly cut mushroom and spicy elements complete the complex aromatic profile.

MOUTH: The robust tannins and its fresh acidity show that it is a wine with great aging potential. The abundant black fruit, the spicy spices vigorously create an explosive bouquet in the mouth.

GRAPE VARIETIES: Vlahiko, Bekari

FOOD PAIRING: Red and white meat, game, grilled or cooked, all sorts of cheese, foie gras, traditional fried appetize

BARREL MATURATION: Yes 2 years in French oak barrels

SERVING TEMPERATURE: 16-18°



Price: €23

62. Glivanos Plagies 2017

RED, DRY, MEDIUM TO FULL BODY, 12% alc.

NOSE: Black fruits such as vanilla and berries with hints of spices.

MOUTH: Gentle, balanced with very discreet tannins

GRAPE VARIETIES: Merlot

FOOD PAIRING: Meat (red, white, game, poultry, grilled or white sauce), cheeses, appetizers

SERVING TEMPERATURE: 16-18



Price: €10

Winery Lyrarakis (Crete)



Lyrarakis Family first got involved in viticulture and winemaking back in 1966. Today the winery is in the hands of the second generation.

During these dynamic 50 years, the family has put all its effort in the revival of the indigenous Cretan grape varieties, producing wines that highlight their value and notable characteristics.

Lyrarakis Winery is considered a pioneer of Crete mainly because of the focus of the family on vinified indigenous varieties as well as their blends with other international varieties.

The multiple international awards and distinctions, in addition to the continuously increasing export activity justify the recognition gained by Lyrarakis Winery worldwide.

The winery's modern facilities are located in the community of Alagni, in Heraklion, Crete. The wine cellar, where the oak barrels are kept for aging, is open to public, offering visitors a unique tasting experience in front of the family's 14-hectar vineyard and the gracious Lassithi mountains.

Wines' descriptions

63. Assyrtiko Voila 2018

WHITE, DRY, MEDIUM TO FULL BODY, 13,5% alc.

CHARACTERISTICS: Bright platinum colour. Pure floral aromas with ginger spices and delicate notes of ripe citrus. Marvelously ripe grapes have given this wine a crispy and rich mouthfeel with a mineral and chalky character.

FOOD PAIRING: All sea food, grilled fish, as well as white meat cooked with lemon.

SERVING TEMPERATURE: 12-14c°

Awards:

- 2018 TEXSOM International Wine Awards, Best Greek White Wine - Judges' Selection Award
- Gold medal 2018 Decanter World Wine Awards
- Silver medal 2018 Wine & Spirits Magazine
- 91 points - Best Buy, Year's best Greek wines 2018 Jancis Robinson.com 16,5 points



Price: €16

64. Viadiano Ippodromos 2018

WHITE, DRY, FULL BODY, 13,5% alc.

CHARACTERISTICS: Intense aromas of ripe apricot and peach with hints of buttery, spicy and earthy elements. A unique in texture taste, full of honeyed richness with great concentration of fruit and an impressively lengthy aftertaste.

FOOD MATCHES: Rich dishes with creamy sauces, grilled fish, as well as white meat cooked with lemon.

SERVING TEMPERATURE: 12-14c°

AWARDS: 17.5 points Jancis Robinson



Price: €19

Winery La Bollina



The winery La Bollina proudly cultivates 120 hectares of vineyards in the popular Italian wine region of Piedmont. The company is headquartered in the town of Serravalle Scrivia but even in Italy's top regions of Tuscany and Apulia, La Bollina conjures first-class wines into the bottle. La Bollina is present in the market with several successful wine ranges including Corte Medicea. Italy's most renowned wine critic Luca Maroni is convinced of the outstanding quality of La Bollina wines and awards up to 99 points

Piedmont

65. Minetta 2018*

RED, DRY, MEDIUM BODY, 13,5% alc



Price: €13

AROMA: Fruity, spicy with hints of blackberry, licorice and black pepper.

FLAVOUR: The taste is full and dry, pleasant and generous.

GRAPE VARIETY: Barbera

FOOD PAIRING: Perfect with pasta dishes, raw meats, roasts and mature cheeses.

SERVING TEMPERATURE: 16 -18 ° C

MATURATION AGEING: 3 months in steel

***95 points Luca Maroni**

66. Barolo Pier Barbis 2013

RED, DRY, FULL BODY, 14,5% alc.



Price: €38

VARIETY OF VINE: Nebbiolo 100%

REFINEMENT: 30 months in large oak barrels and 6 months in bottle

CHARACTERISTICS: Delicate fragrance of anise, clove, rose, liquorice and cocoa. On the palate the wine is full-bodied, velvety, harmonic and elegant.

SERVING TEMPERATURE: 16-18°C

***94 pts The Best Italian wines Luca Maroni 2018**

67. Langhe Arneis DOC Moroso 2018

WHITE, DRY, MEDIUM TO FULL BODY, 13% alc.



Price: €15

VARIETY OF VINE: Arneis 100%

REFINEMENT: 6 months in stainless steel wine vats and 3 months in bottle

CHARACTERISTICS: On the nose notes of orange blossoms, hawthorn, peach, spice and some floral touches. The palate is lively and full

SERVING TEMPERATURE: 10-12°C

FOOD PAIRING: Cold and hot appetizers and hors d'oeuvres, and first fish courses.

*** 90 pts The Best Italian wines Luca Maroni 2018**

68. Gavi DOC, 2018

WHITE, DRY, MEDIUM BODY, 13% alc.



Price: €13

VARIETY OF VINE: Cortese

AGING: Steel

COLOR: Straw yellow with greenish reflection.

AROMA: Delicate fragrance of fresh fruits and spring flowers.

FLAVOR: Dry, pleasantly cool, with soft flavor, moderately intense and persistent.

PAIRING: Particularly suitable for fish dishes and appetizers.

SERVING TEMPERATURE: 10-12 ° C

*** 95 pts The Best Italian Wines Luca Maroni 2018 + Silver Medal Concours Mondial de Bruxelles**

69. Pinot Grigio 2018

WHITE, DRY, MEDIUM BODY, 13% alc.



Price: €12

GRAPE VARIETY: Pinot Grigio

CHARACTER:

Ripe fruit flavors of pear paired with nuances of sage and spicy notes. The palate is dominated by elegance and harmony. Pleasant acidity paired with freshness, creamy body and concentration. In addition a long fresh reverberation.

ALCOHOL: 13%

FOOD PAIRING: Goes well with fresh cheese, seafood and poultry.

AGEING: In wooden barrels for a short time

***97 points Luca Maroni (best Pinot Grigio of Italy)**

Piedmont

70. Armason, 2017

WHITE, DRY, MEDIUM TO FULL BODY, 13,5% alc.

VARIETY OF VINE: Chardonnay

AGING: Aging for 6 months 60% in steel and 40% in new barriques (225lt) on yeast with periodic battonage.

COLOR: Yellow straw.

AROMA: Composition of fruit, hints of chamomile, of vanilla and a slight tropical that recalls passion fruit and pineapple.

FLAVOR: Strong but balanced acidity, fresh, elegant and persistent.

PAIRING: Particularly suitable for combinations such as chicken soup, omelets, shrimp, grilled fish.

SERVING TEMPERATURE: 10-12 °C

Awards: 97 pts The Best Italian wines Luca Maroni 2018 + Silver Medal Concours Mondial de Bruxelles



Price: €17

71. MONFERRATO CHIARETTO DOC "TINETTA", 2017

ROSE, DRY, MEDIUM, 13% alc.

VARIETY OF VINE: Nebbiolo

AGING: Aging in steel

COLOR: Soft coral and brilliant wine.

AROMA: Intense and persistent bouquet with floral notes, cherry and strawberry

FLAVOR: Balanced, ground and fresh with sensation of fruit sweets in mouth

PAIRING: Suitable for appetizers, starters and fish dishes

SERVING TEMPERATURE: 10-12 °C

Awards: 97 points Luca Maroni



Price: €13

Tuscany

72. Chianti DOCG 2016

RED, DRY, MEDIUM TO FULL BODY, 13% alc.

GRAPE VARIETIES:

Sangiovese 85%, Merlot 15%

NOSE: Traditional red tuscan wine, with the typical cherry sensations of Sangiovese grapes

PALATE: Good acidity, freshness and length in mouth

AGING: 6 months in tanks

SERVING TEMPERATURE: 16°/18° C

SUGGESTED SERVING: Grilled beef, pasta and pizza



Price: €20

73. Cletus 2016*

RED, DRY, MEDIUM TO FULL BODY, 13,5% alc.

GRAPE VARIETIES: Sangiovese, Merlot

NOSE: Clean, chocolate, vanilla and fresh red fruit

PALATE: Smooth tannins, long and silky

AGING: 6 months in oak barrels and 2 months in bottle

SERVING TEMPERATURE: 16°/18° C

SUGGESTED SERVING: Traditional Tuscany food, fresh cheese, grilled chicken and pizza



Price: €13

*96 points Luca Maroni

Wines' descriptions

74. BOLGHERI ROSSO "ZOTIKOS" 2016*

RED, DRY, FULL BODY, 14,5% alc.

GRAPE VARIETIES: 40% Merlot, 30% Sangiovese, 20% Cabernet Franc, 10% Syrah

NOSE: Cinnamon, raspberry, blueberry, pepper, cocoa and licorice are elegantly mixed.

PALATE: Harmonious taste, good texture with very persistent and pleasant finish, with scents of jam.

AGING: 14 months in French oak barrels

SERVING TEMPERATURE: 16°/18° C

SUGGESTED SERVING: Aged cheeses, game and red meat.

***98 points Luca Maroni and best Bolgheri Rosso of Italy**



Price: €33

75. TOSCANA ROSSO "ATOS" 2015

RED, DRY, FULL BODY, 14% alc.

GRAPE VARIETIES: 100 % Merlot

NOSE: Chocolate, liquorice and spices are blended together with blueberry and ribes.

PALATE: Mellow, velvet and long.

AGING: 18 months in 225 lt french oak barrels and the rest of the time in bottle

SERVING TEMPERATURE: 16°/18° C

SUGGESTED SERVING:

Aged cheeses, game and red meat.

***99 points Luca Maroni, Gold Medal Berliner Wine Trophy 2018 + Silver Medal Mundus vini 2018**



Price: €28

76. BRUNELLO DI MONTALCINO DOC MARCO

LAZZERETTI 2014

RED, DRY, FULL BODY, 14,5%

GRAPE VARIETY: Sangiovese 100%

VINTAGE: 2013

AGING: 30 months in 35/40 hl Slavonia oak barrels and 8-12 months in bottle

COLOUR: garnet ruby red

BOUQUET: wrapping and intense, ethereal and fruity aromas, well combined with the sweet refining woods

TASTE: soft and full-bodied

SERVING TEMPERATURE: 18-20 ° C

BEST WITH: roast meat, particularly game, seasoned cheese as Parmigiano and Tuscan pecorino

Awards: 93 pts James Suckling + 90 pts Wine Enthusiast



Price: €40

South Italy

77. SICILIA Rosso "COSMO" 2016*

RED, DRY, FULL BODY, 14,5% alc.



Price: €24

GRAPE VARIETIES: 50% Nero d'Avola 50% Cabernet Sauvignon

NOSE: Hints of cherry and sour cherry, typical of Nero d'Avola, accompanied by aromas of blueberry, strawberry, rosemary and pink pepper from the Cabernet.

PALATE: Fruity, full and long, hints of red fruit and velvety taste, that give great importance and drinkability to this wine.

AGING: 6 months in fine French wood barrels.

SERVING TEMPERATURE: 16°/18° C

SUGGESTED SERVING: Red meat, game and seasoned cheese.

***97 points Luca Maroni**

79. PRIMITIVO DI MANDURIA "TAVROS" 2016*

RED, DRY, FULL BODY, 14,5% alc.



Price: €25

GRAPE VARIETY: Primitivo

NOSE: Wide and complex to the nose, fruity, with a prune and cherry jam aroma, with notes of tobacco, slightly spicy.

PALATE: A full-bodied wine, soft and rich in fine tannins, with notes of cocoa, coffee and vanilla in the end.

AGING: 18 months in fine French wood barrels.

SERVING TEMPERATURE: 18° C

SUGGESTED SERVING: Red meat, game, savoury first courses. Meditation wine.

*** 98 points Luca Maroni, 94 points**

78. AGLIANICO DEL VULTURE "HORATIUS" 2014*

RED, DRY, FULL BODY, 14,5% alc.



Price: €24

GRAPE VARIETY: Aglianico del Vulture

NOSE: Smell of balsamic herbs and woody hints, red flours and wild berries

PALATE: Pleasing to the palate, with soft and smooth tannins sustained by a good acidity and a final roundness.

AGING: 18 months in fine French wood barrels.

SERVING TEMPERATURE: 16°/18° C

SUGGESTED SERVING: Red meat, baked or spit-roasting, game and seasoned cheese.

*** 97 points Luca Maroni**

Winery Luciano Arduini (Valpolicella)



luciano arduini
VIGNAIOLO



The winery Luciano Arduini is located in San Pietro in Cariano, not far from Lake Garda and only 13 km northwest of Verona. As a small family business with just 7 hectares of vineyards, Luciano Arduini shows impressively how one can assert oneself with diligence and commitment in the concert of the big ones. The winery that has roots going back to the 1940s is widely considered one of the finest producers of Amarone and Ripasso in Italy. The two best terms to define their work is “Passione i Tradizione” in other words passion and tradition.



Wines' descriptions

80. ROSSO VERONESE IGT 2015

RED, DRY, MEDIUM TO FULL BODY, 13,5% alc.



Price:

GRAPE VARIETIES: Corvina (40%), Corvinone (30%), Rebo (30%)

DESCRIPTION: Ruby red color, with strong hints of red fruits and sweet spices. Soft on the palate, with harmonious roundness and good persistence.

FOOD SUGGESTIONS: Very good with starters, red meat dishes and any other soft meal.

MATURING: 12 months in 225 lt french oak barrels and the rest of the time in bottle

SERVING TEMPERATURE: 16-18c°

***96 points Luca Maroni**

81. VALPOLICELLA RIPASSO DOC 2017

RED, DRY, FULL BODY, 14,5% alc.

GRAPE VARIETIES: Corvina (60%), Corvinone (20%), Rondinella (20%)

DESCRIPTION: Its typical characteristic is the particular production method used called "Ripasso". The best part of the Valpolicella is fermented on the Amarone marcs to increase the alcoholic percentage, obtaining a wine richer in colour, extracts and flavours. It has a ruby red colour with light purple shades. The nose is fresh, floral and featured with berry notes. Harmonious and dry in the mouth.

FOOD SUGGESTIONS: Red, roasted meat and matured cheeses.

MATURING: 12 months 1/3 in French barrique 1/3 in US barrique 1/3 in Slavonian oak barrel and the rest of the time in bottle

SERVING TEMPERATURE: 16-18c°

***97 points Luca Maroni and best Ripasso of Italy**



Price: €22

82. AMARONE DELLA VALPOLICELLA DOCG 2015*

RED, DRY, FULL BODY, 16% alc.



Price: €38

GRAPE VARIETIES: Corvina (60%), Corvinone (20%), Rondinella (15%), Molinara (5%)

DESCRIPTION: This wine has a ruby red colour and an intense perfume. It has a soft and velvety texture with scent of dried grapes. Amarone is made by blending Corvina, Corvinone, Rondinella and Molinara grapes. These grapes are let wither from the end of September to the end of January.

FOOD SUGGESTIONS: Wild game, spit, meat, roasts and matured cheeses

MATURING: For 12 months part in French oak barrique and part in US barrique, and other 12 months in Slavonian oak barrel. The rest of the time in bottle.

SERVING TEMPERATURE: 16-18c°

***98 points Luca Maroni and best Amarone of Italy**

83. VALPOLICELLA CLASSICO 2017

GRAPE VARIETIES: Corvina (50%), Corvinone (30%), Rondinella (20%)

ALCOHOL CONTENT: 13% alc.

It is the typical wine of the Valpolicella area: soft and dry. The colour is ruby red and the smell is young and fruity. The taste is soft and delicate. Excellent with starters, white meat dishes and any other simple meal.

SERVING TEMPERATURE 18° C.

***95 pts The Best Italian wines 2018 by Luca Maroni**



Price: €14

SPAIN

Gómez Cruzado
HARO - RIOJA
BODEGA FUNDADA EN 1886

Winery Gomez Cruzado (Rioja)



With an annual production of less than 200,000 bottles, Gómez Cruzado is the boutique winery of el Barrio de la Estación. Their project brings together all the ingredients necessary for creating wines of extremely high quality: classified origin and marked typicity, dedicated to the fine style of Haro's Barrio de la Estación.

Wines' descriptions

84. BLANCO 2018

WHITE, DRY, MEDIUM BODY, 13% alc.

GRAPE VARIETIES: 85% Viura, 15% Tempranillo Blanco

CHARACTERISTICS: Intense but delicate nose, white flowers and fresh fruit, especially white fruit. Certain herbaceous character, like freshly cut grass. More pure notes coming from the soil -chalk and wet limestone- can also be appreciated. The onset on the mouth is wide, with a noticeable ageing on lees. Anything but heavy, a citrus acidity appears soon that makes it agile and appealing.

MATURATION: Half of the wine spends 5 months in French oak on lees, half in concrete tank also on lees.

FOOD PAIRING: Fish grilled or steamed and white meat.

SERVING TEMPERATURE: 8-10c°

** 92 points Tim Atkin (MW)*



Price: €14

85. CRIANZA 2015

RED, DRY, MEDIUM BODY, 14% alc.

GRAPE VARIETIES: 80% Tempranillo, 20% Crianza

CHARACTERISTICS: Expressive nose with aromas of red fruit(cherry) and lactics. Fine and complex. Fresh and agile in the mouth with a superb fruitiness. Balanced.

MATURATION: 12 months in new American oak.

FOOD PAIRING: Red meat, roasted meat, cheese.

SERVING TEMPERATURE: 14-16c°

**91 points Tim Atkin(MW), 91 points James Suckling*



Price: €14

86. RESERVA 2011

RED, DRY, FULL BODY, 14% alc.

GRAPE VARIETIES: Tempranillo

CHARACTERISTICS: Intense on the nose with dominant tertiary aromas: spices and cigar box. Other aromas from the grapes include licorice and black fruit. Deep. Round in the mouth, easy to drink and a long finish.

MATURATION: 18 months in new and old American (50%) and French (50%) oak. Followed by 2 years bottle ageing in cellar.

FOOD PAIRING: Red meat, roasted meat, cheese.

SERVING TEMPERATURE: 16-18c°

**Tim Atkin MW Best Rioja (Wines of Spain awards)*



Price: €27

87. HONORABLE 2015

RED, DRY, FULL BODY, 14,5% alc.

GRAPE VARIETIES: Tempranillo(96%), Granacha, Graciano, Mazuelo, Viura

CHARACTERISTICS: Intense and fruity nose. Complex. Aromas characteristic of its terroir. Wide and fresh mouth. Elegant fruity and spiced hints. Faithful expression of Rioja Alta and Alavesa's best vineyards. This wine is only made in those years when the grapes are the utmost quality.

MATURATION: 18 months in French thin grained oak barriques.

FOOD PAIRING: Red meat, roasted meat, cheese.

SERVING TEMPERATURE: 16-18c°

** 93 points Tim Atkin Master of Wine*



Price: €32

Wines' descriptions

82. MONTES OBARENES 2015*

WHITE, DRY, FULL BODY, 13,5% alc.

GRAPE VARIETIES: Viura 85%, Tempranillo Blanco 15%

CHARACTERISTICS: On the nose, high intensity, complexity and elegance from the beginning. White fruit and stone fruit, also mineral notes appear in the mouth, spectacular tour with great initial volume, citric acidity that vertebrates it and makes it sapid and fresh. In the aftertaste we find again clearly the fruit notes that were perceived in the nose.

MATURATION: In fine French oak barrels(60%) and concrete egg (40%) for 12 months. 14 months maturation in the bottle.

FOOD PAIRING: White meat, fatty fish, rich creamy sauces.

SERVING TEMPERATURE: 10-12c°

*93 points Guia Proensa



Price: €48

97. PANCRUDO 2016*

RED, DRY, FULL BODY, 14% alc.

GRAPE VARIETIES: 100%

Garnacha(Grenache)

CHARACTERISTICS: The color is a rich robe of clean and bright cherry red. High-intensity aromas, fine and elegant character. Acidic red fruit, strawberry-sweet, delicate yet very fragrant. Mineral and saline notes appear as well. Fresh yet persistent in the mouth. Fruity. A faithful reflection of the Garnacha vineyards in this special terroir.

MATURATION: Malolactic fermentation 65% in new French oak and 35% in egg-shaped concrete tanks.

FOOD PAIRING: Red Meat (cooked or grilled), Game

SERVING TEMPERATURE: 16-18c°

* 95 points Tim Atkin (Master of wine)



Price: €45

96. VENDIMIA SELECCIONADA 2018

RED, DRY, MEDIUM TO FULL BODY, 14,2% alc.

GRAPE VARIETIES: Tempranillo 50%, Garnacha 50 %

CHARACTERISTICS: Freshness and very fruity character. This vintage is reminiscent of Rioja's classic vintages: very fluid wines with great potential for aging.

MATURATION: Part of the wine is aged in French oak barrels for 5 months, the rest remains in a concrete tank with the lees.

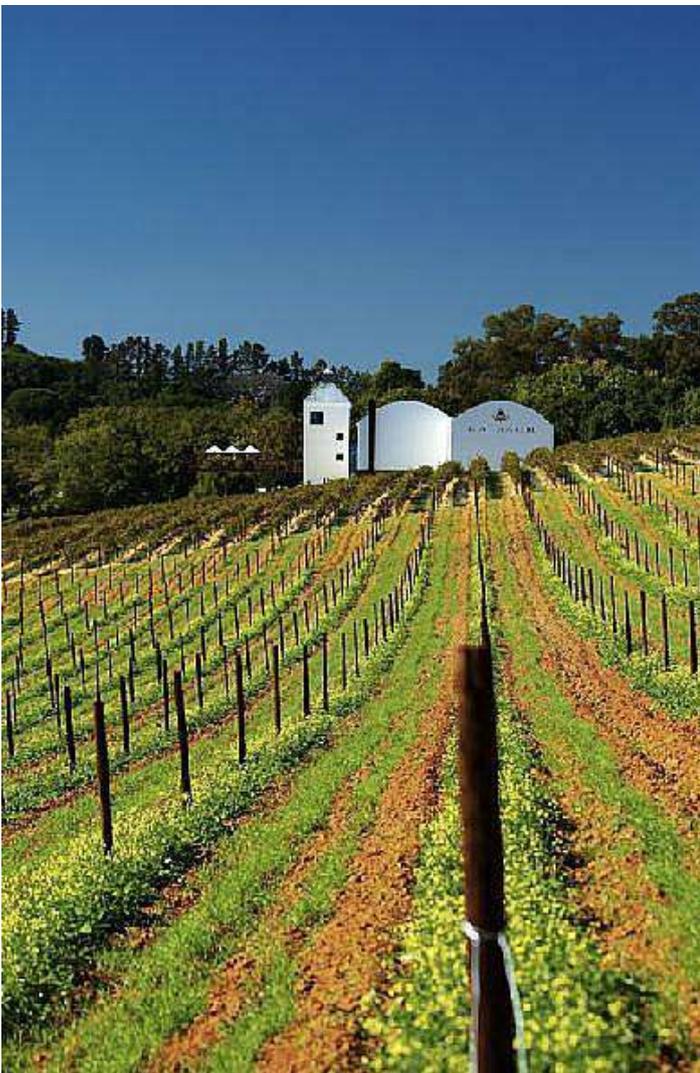
FOOD PAIRING: Cured meat, Hard Cheese, Poultry.

SERVING TEMPERATURE: 16-18c°



Price: €15

Winery Laibach (Stellenbosch)



At Laibach Vineyards we are committed to producing wines of outstanding quality, that best reflect the unique terroir and the microclimate of the Simonsberg ward near Stellenbosch, one of South Africa's prime wine-growing areas for noble cultivars. Therefore we use a blend of tradition and innovation, adhering to a philosophy of continuous improvement. The history of our wine farm can be traced back until the year 1818. Originally named "Good Success" and owned by Dutchman Daniel Johannes van Ryneveld from Amsterdam, this vast farm extended to most of the catchment area in the valley enclosed by the Simonsberg, Kanonkop and Klapmutsberg. Later on it was divided in three farms: Warwick, De Goede Suces and the remainder of the farm Good Success, which has become Laibach in 1994, when entrepreneur Friedrich Laibach realized his 30-year dream of owning a vineyard.

98. CHENIN BLANC SUR LIE 2018

WHITE, DRY, MEDIUM TO FULL BODY,
13,5% alc

CHARACTERISTICS:

A very exotic nose with tropical, papaya and white peach in abundance. On the palate a lovely lingering freshness with oodles of fruits and a bit of tannin.

Polished palate with lime and minerals quite evident. A very complex wine with lots of potential to age a few years.

GRAPE VARIETY: 100% Chenin Blanc

AGING: All fermentation was done in old barrels (50%), concrete Nomblot style

eggs (25%) and 25% in stainless all on its lees.

FOOD PAIRING: Rich seafood, Cheddar cheese

SERVING TEMPERATURE: 10-12c°

*Organically produced



Price: €20

99. PINOTAGE CLASSIC 2016

RED, DRY, FULL BODY, 14,5% alc.

CHARACTERISTICS:

Aromas of wild spice, fynbos and cranberry. Medium bodied with good freshness and an array of complexed clean flavours. The expensive wood is well integrated and the wine has a lingering soft velvety finish. Still very much primary but with enough structure to last 5 – 8 years.

GRAPE VARIETY: 100% Pinotage

AGING: In used Burgundian oak barrels

FOOD PAIRING: Ostrich steak, pork fillet

SERVING TEMPERATURE: 14-16°

*Organically produce



Price: €20

SPIRITS



Single malt whiskies

1. REISETBAUER 7YO WHISKY, 43 % alc., dry



Price: €70

CHARACTERISTICS:

The latest trick from Reisetbauer, a whiskey trio edited in 2018, which Hans Reisetbauer developed together with his son. The youngest participant is a 7-year-old single malt, made from self-grown grain from the Austrian Hausruckviertel. The Austrian Malt is inserted after its 2-fold distillation in former wine barrels, which Reisetbauer has acquired from the winegrowers Velich and Gesellmann. The bottling is of course without the addition of dyes.

Nose: gentle, malty toasted notes, with spices, herbs, nuts, grains and subtle notes of wood.

Palate: medium-heavy texture with delicate smoky notes, delicate spicy accents, malt, pastries and a pinch of spices.

Finish: mid-length, spicy finish.

2. REISETBAUER 15YO WHISKY, 48 % alc., dry



Price: €130

CHARACTERISTICS:

Voila, here he is, the oldest of Reisetbauer & Son Whiskey Trios. Made from our own winter barley for which Hans Reisetbauer Junior takes care of, while Hans Senior lets his know-how flow into the "finishing", into the mashing, distilling and storing. The maturing barrels refers Reisetbauer of friendly winemakers and were previously occupied with Trockenbeerenauslese (Dessert wine) and Chardonnay. The filling takes place after cooling filtration at 0 degrees Celsius and of course without the addition of dyes.

Nose: voluminous fragrance, with spices, rosy notes, vanilla, malt and oak.

Palate: powerful, with dense woody notes, spices, nuts, malt, espresso, toasted notes and a light grassy note.

Finish: long, crisp-spicy finish.



Reisetbauer gin (Austria)



In our opinion, the production of Premium-Gin needs passion, attention to detail and the desire for quality.

Our journey begins with wheat. More precisely with the wheat variety "Mulan". It grows on fields in Upper Austria and is a beautiful raw material to start our distillate because of the region where it is found.

The distillation takes place in a traditional, small copper pot still. Due to the low temperature, this is the most gentle method for distilling spirits. After the pot-still-distillation to the so called "fine distillate", the botanicals come into play. Different, meticulously chosen botanicals from all over the world are incorporated by "maceration". This wonderful smelling essence is then allowed to rest for a while and after that, it is distilled for the third and final time.

The end result is Gin. Better said BLUE GIN and the journey continues.

GINs' DESCRIPTIONS



Price: €35

3. BLUE GIN*, 43% ALC., DRY

CHARACTERISTICS:

The first and finest Austrian vintage gin with elegant and fresh juniper flavor and spicy lemony flavor. Exceptional quality!

IDEAL SERVING SUGGESTION:

Pure, as gin tonic or use in various cocktails

* Gold medal at World Spirits Competition 2017 in San Francisco



Price: €35

4. SLOEBERRY BLUE GIN, 28% ALC., DRY

CHARACTERISTICS:

The name giving element is the sloe berry (lat. prunus spinosa), which is part of the rose family and has a very high vitamin C content.

Aromatic aromas of red berries, with a strong emphasis on juniper, accompanied by spicy coriander and lemon zest, in perfect harmony with a peppery spiciness and slow-growing sloeberry notes.

IDEAL SERVING SUGGESTIONS:

As a Sloeberry gin tonic



Vodka

5. REISETBAUER AXBERG VODKA, 40% ALC.

CHARACTERISTICS:

For our AXBERG VODKA we use a single wheat variety "Mulan", which grows and is harvested from our own fields in upper Austria. This perfect raw material produces length, great mouthfeel and no sugar. That is why "Mulan" is perfectly suited for a Vodka with incomparable clarity & flavor. Axberg is copper pot distilled several times with the most careful attention paid to the separate methods, until perfection has been reached. The result is a crystal clear, full flavored Vodka. The most advanced filtration system available is used to remove any small imperfections. The spring water used for AXBERG VODKA comes from an alpine spring in the Mühlviertel, a district in the northern part of upper Austria. This pure, clear water springs from primary rocks formed in the tertiary period, equal to the excellence of AXBERG VODKA.



Price: €35

Grappa

6. GRAPPA STRAVECCHIA 20cl



Price: €24

Made from the Trester of the grapes Cabernet, Prosecco and Merlot. The Stravecchia Monte Sabotino presents itself in a great Boquet with marks of perfume after ripe red fruits, like orange, into the bargain marks of chocolate and spices. In the mouth it is very round, soft and pleasant, with fine Tannines. In the departure one notices the red ripe fruits and light flowers mildly white tobacco and leather mar

Freihof Spirits



PREMIUM QUALITY FOR MAXIMUM ENJOYMENT

Since 1885, our family has devoted itself to producing exquisite fruit brandies. For the discerning connoisseur, selected fruits are processed to the finest, 100% pure distillates in perfect Freihof quality according to strict selection criteria.

Freihof Quality guarantee:

With over 100 years of experience, the leading Austrian fruit brand ensures the highest quality.

Fruit mapping and label embossing:

The fruit mapping and label embossing are a symbol for the strict selection of the quality. Only selected fruits are distilled into incomparable Freihof noble fruit brandies.

Bottle number and vintage:

With a year of harvest, lot and bottle number, Freihof guarantees the high quality of every single bottle. The glass quality "brilliant white glass", so-called "blanc-blanc", brings clarity to pure distillates. Highest quality requirements combined with reliability and safety make Freihof the absolute premium brand in the digestive and premium segment.

1. WILLIAMSPEAR*, 38% ALC. (FRUIT VERSION 40% ALC.), DRY



CHARACTERISTICS:

Clean, intense-fruity pear, fresh fruit, light walnut, some citrus, spicy, intense Williamspear character; long lasting, aromatic.

IDEAL SERVING TEMPERATURE: 14-16°C

** Gold medal at World Spirits Awards 2015*

Price: €35

Price: €25

2. MARILLE (APRICOT), 38% ALC., DRY

CHARACTERISTICS:

Clean scent, typical apricot, light orange, white pepper, bright chocolate, harmonious, spicy, complex structure.

IDEAL SERVING TEMPERATURE: 14-16°C

** Gold medal at World Spirits Awards 2015*



Price: €25

3. HASELNUSS (HAZELNUT)*, 38% ALC., DRY

CHARACTERISTICS:

Scent: very nice aroma, slightly roasted hazelnuts, slightly almond-marzipan, caramel, cocoa beans, elegant essential oils

Taste: malty-creamy, typical hazelnut cream associations, finely roasted nuts, nougat, tender bitter almond, vanilla, marzipan sweetness, dense, harmonious and very long finish

IDEAL SERVING TEMPERATURE: 14-16°C

** Gold medal at World Spirits Awards 2015*



Price: €25

Pumpkin seed oil (Austria)

SCHANTL/KERNÖL



1. 100 % PURE PUMPKIN SEED OIL, 0,5L

Rich, moist and green. That is how Styrian gold should look like. No additions, no thinning, no watering down. Only 100 per cent pure, real Styrian pumpkin seed oil, obtained from the first pressing is used for kernels connoisseur's oil. Nothing else!

METHOD OF PRODUCTION:

The precious oil is traditionally pressed gently in an old Styrian oil mill. The pure oil is obtained exclusively from 100% Styrian pumpkin seeds of the highest quality and is thus allowed the quality seal PDO (protected designation of origin) which guarantees its origin and quality, and a genuine, full taste.

The oil must also take time in the vaulted cellar to recover and thus to get the unmistakable nutty, fine aroma. In manual filling and without pressure, the best possible quality determined for connoisseurs is achieved.



Price: €18

ROASTED PUMPKIN SEEDS

What is special about kernels for connoisseurs?

It is the pure, honest-to-goodness way they are processed by hand, from harvesting to packaging and, of course, the attention to detail. Mass-produced, machine-processed seed-kernels stay flat (and taste flat) only when they are swollen and round do they have that light, tasty, crispy and crunchy freshness.



Accessories

1. UNIVERSAL WINE GLASS

PRODUCT DESCRIPTION:

Elegant design, outstanding sensory characteristics, highly robust, suitable for use in dishwashers. Ideal for full-bodied, white wines and light red wines. H 210mm, 410ml. Sold in a unit of 6 glasses.

Price per glass: €5



2. RED WINE RESERVE GLASS

PRODUCT DESCRIPTION:

Elegant design, outstanding sensory characteristics, highly robust, suitable for use in dishwashers. Ideal for full-bodied red wines. H 214mm, 690ml, Sold in a unit of 6 glasses.

Price per glass: €5



3. SPARKLING WINE GLASS

PRODUCT DESCRIPTION:

Elegant design, outstanding sensory characteristics, highly robust, suitable for use in dishwashers. Ideal for sparkling wines and dessert wines. H 213mm, 260ml. Sold in a unit of 6 glasses.

Price per glass: €5

