

Alma Serena Verdejo

Winery: Bodegas Peñafiel

Vintage: 2023

Varietal: Verdejo

Origin: Rueda, Spain

Located in the heart of the “The Golden Mile” in the heart of the Ribera del Duero region, the estate is well-known for its quality of wines, particularly their Tempranillos. They are also known for their commitment to traditional winemaking methods and quality control. The winery controls 60 hectares of vineyard, and all their fruit is sourced regionally.

Their focus is on Tempranillo, the local clone variety. Secondary varietals sourced are Garnacha, Cabernet Sauvignon, and Merlot. The commitment to quality is key in the vineyard. The winery carefully monitors the vines in order to produce the very best of fruit. The winery carries out two grape selections: the first one is completed in the field. All the grapes are hand-harvested at night to ensure optimal freshness and balance of acidity. The secondary selection occurs in the winery, where all the grapes are examined, and the ones that do not meet their standards are eliminated. Within each plot of vineyard, there is an expected typicity of that particular terroir that is prioritized above all else. Everything that they do, is a natural result of the bodegas’ firm commitment to quality and to showcase the natural terroir.



The Alma Serena is a perfect example of Rueda fruit. A fresh, firm, dry white, with layers of melon, minerality, bright herbs, and citrus.

Flavour Profile: Melon, Chalk, Lemon, Herbs, Grapefruit

Food Pairing: Mixed fish ceviche, grilled mackerel, and spanish tortilla.

Serving Temperature: 8

Drinking Window: Now-2026

Retail: \$27.99 Club: \$22.39

Atrevida Chardonnay

Winery: Manos Negras

Vintage: 2021

Varietal: Chardonnay

Origin: Mendoza, Argentina

Alejandro Sejanovich and Jess Mausbach are co-owners of this estate; an ownership shared between friends who worked side by side, building a lasting friendship through experience and hard work. The winery name reflects their attitude toward winemaking: getting their hands dirty with a fearless, hands-on approach from bud break to bottle. This duo has been getting their hands dirty together in the vineyards for over 25 years. They began working together at the famous Bodega Catena Zapata. Their experience there taught them many valuable lessons. Jeff is a sommelier and Alejandro is the viticulturist, who is now considered one of the most knowledgeable experts on South American terroir.

Daring, bold, and adventurous. A cross between old-world traditions combined with modern wine ambitions. This Chardonnay is made from grapes grown in high altitude vineyards that stretch across the foothills of the Andes mountains. Bright and fresh, this wine has no visible oak treatment. The aromas and flavours are based on tropical fruit such as mango and passionfruit. Stone fruits are present as well. Think green apple, orchard pear, backed with hints of cut limes. Brilliant and slightly briny all balanced with a medium



palate mouthfeel and zesty acidity that brings it all together.

Flavour Profile: Passionfruit, Mango, Lime, Pear, Apple

Food Pairing: Spring vegetable risotto and grilled peaches with soft-ripened cheese.

Serving Temperature: 11

Drinking Window: Now-2027

Retail: \$27.49 Club: \$21.99

Els Ocellers Blanc

Winery: Els Ocellers

Vintage: 2021

Varietals: Garnacha Blanca, Macabeo

Origin: Catalonia, Spain

David Seijas has spent the bulk of his life in restaurants, starting with his family's humble La Perla, and culminating with a four-year period as head sommelier at legendary Spanish restaurant, El Bulli. Throughout, his passion for wine allowed him to refine his craft as one of the top sommeliers in the world.

After the restaurant's closure in 2011, Seijas embarked on a variety of projects, from publishing an annual guide book on wine, to contributing as sommelier at ElBulliLab. Gallina de Piel (which translates to goosebumps) is his latest passion project, founded in 2017 with friend and fellow sommelier Guillem Sanz.

We've featured two of David's higher-end blends in the past, so when we heard he was launching a lineup under his new El Ocellers label, we jumped at the chance to secure the first shipment to Canada for WineCollective members. The white is an unoaked blend of Garnacha Blanca and Macabeo, two key grape varieties native to Spain. Fresh and uncomplicated, this wine is best chilled and served up on the patio in the sun.



Flavour Profile: Papaya, Melon,

Lemon/Lime, Floral, Apricot

Food Pairing: Seafood risotto, poached salmon with fresh dill and fennel, and tuna crudo.

Serving Temperature: 8

Drinking Window: Now-2026

Retail: \$27.99 Club: \$22.39

La Casa de las Locas Treixadura

Winery: Bodegas Peñefiel

Vintage: 2023

Varietal: Treixadura

Origin: Ribeiro, Spain

Located in the heart of the “The Golden Mile” in the heart of the Ribera del Duero region, the estate is well-known for its quality of wines, particularly their Tempranillos. They are also known for their commitment to traditional winemaking methods and quality control. The winery controls 60 hectares of vineyard, and all their fruit is sourced regionally.

Their focus is on Tempranillo, the local clone variety. Secondary varietals sourced are Garnacha, Cabernet Sauvignon, and Merlot. The commitment to quality is key in the vineyard. The winery carefully monitors the vines in order to produce the very best of fruit. The winery carries out two grape selections: the first one is completed in the field. All the grapes are hand-harvested at night to ensure optimal freshness and balance of acidity. The secondary selection occurs in the winery, where all the grapes are examined, and the ones that do not meet their standards are eliminated. Within each plot of vineyard, there is an expected typicity of that particular terroir that is prioritized above all else. Everything that they do, is a natural result of the bodegas’ firm commitment to quality and to showcase the natural terroir.



This Triexadura is a classic example of this varietal in Ribeiro. Aromatic with a high intensity of fruit, a nose mixed with citrus and herbs, and is complimented with softer floral notes. The palate is full of grapefruit, fennel, grass, rosemary, and hints of white roses.

Flavour Profile: Apple, Pear, Floral, Peach, Pineapple

Food Pairing: Roasted snapper with an herb-based sauce, grilled turkey burgers with avocado salsa, and feta-stuffed portabello mushrooms.

Serving Temperature: 10

Drinking Window: Now-2028

Retail: \$58.99 Club: \$47.19

Château Grand Jean Bordeaux

Winery: Château Grand Jean

Vintage: 2022

Varietals: Cabernet Sauvignon, Malbec,
Merlot, Petit Verdot

Origin: Entre-Deux-Mers, France

The property is owned by Michel Dulon, who owns 80 hectares of vineyards in Bordeaux and in the sub-region of Entre-Deux-Mers. Run by his daughters, Sophie and Carole Dulon, they represent the new face of Bordeaux's young talent who are ready to break the rules and create wines that are outside the norm. The vineyards produce around 45,000 hectoliters of wine per year, using a combination of traditional and modern techniques. The vineyards consist of Cabernet vines (both Franc and Sauvignon), Merlot, and the classic white Bordeaux varietals: Sauvignon Blanc, Sémillon, and Muscadelle.

The family has its roots buried deep in Soulingac, a commune in Entre-Deux-Mers. They can trace their family history all the way back to 1737, where their earliest ancestors helped to delineate the vineyards that are still in use today. With over 10 generations in winemaking production, it is no wonder that this family is considered one of the best at their craft in this region. Château Grand Jean is not their only property in Bordeaux. Currently they own and operate four different estates.



This Bordeaux blend is unique in the sense that it is aged in American oak barrels, which is unusual as the traditional aging takes place in French oak. A structured red that is composed mostly of Cabernet Sauvignon. Good extraction gives this wine a generous texture and lingering finish that centers around black and blue fruits, graphite, and saddle notes.

Flavour Profile: Blueberry, Saddle, Graphite, Black Currant, Cedar

Food Pairing: Aged Cheeses, smoky barbecue pizza, and venison chorizo.

Serving Temperature: 17

Drinking Window: Now-2029

Retail: \$29.49 Club: \$23.59

Adrien Vacher Rosé

Winery: Adrien Vacher

Vintage: N/A

Varietal: Gamay

Origin: Savoie, France

We've been longtime fans of the wines of Savoie standard-bearer Maison Adrien Vacher, so we jumped at the opportunity to secure this delicious rosé as another Wine Collective exclusive.

Given the region's mountainous geography and higher-elevation vineyards, it's no surprise that producers here can make excellent and refreshing rosés from cool-climate grapes.

In this case, it's 100% Gamay Noir (the grape made famous in Beaujolais), which, when grown at altitude, retains lovely acidity while developing bright red fruit flavours. Grapes are picked at optimal ripeness for rose production, and fermented in temperature-controlled stainless steel to preserve freshness and aromatics.

Unlike some of the more floral, delicate rosés of Provence, Adrien Vacher's rosé is juicy and fruit-forward, perfect for pairing with summer barbecue favourites or enjoying on its own in the sun.



Flavour Profile: Cherry, Strawberry, Grapes, Peach, Watermelon

Food Pairing: Crisp green salad with berry vinaigrette, roasted pork shoulder with braised onions, and soft cheese served with berry compote.

Serving Temperature: 10

Drinking Window: Now-2026

Retail: \$29.99 Club: \$23.99

Lavradores De Feitoria Estrada

Winery: Lavradores De Feitoria

Vintage: 2021

Varietals: Viosinho, Gouveio, Moscatel,
Arinto, Fernão Pires

Origin: Douro Valley, Portugal

Portuguese wines are having a long-overdue moment in the spotlight, so we're excited to share not one, but two fantastic bottles from Douro-based cooperative, Lavradores de Feitoria. Composed of 15 families, all with deep roots in Portugal's winemaking history, the cooperative pools their know-how along with their estate-farmed grapes to make authentic expressions of the Douro's unique terroir.

The Estrada White is a blend of no fewer than five grape varieties, the majority of which are indigenous to Portugal: Viosinho, Gouveio, Moscatel, Arinto, and Fernão Pires. If your only exposure to Portuguese white wines is Vinho Verde, this is a great introduction to the varied styles that exist in this beautiful country.

Flavour Profile: Pear, Citrus, Apple, Floral,
Herbs

Food Pairing: Caramelized leek tart, cream
of mushroom soup, and crispy roast chicken
leg with garlic mashed potatoes.

Serving Temperature: 10

Drinking Window: Now-2026

Retail: \$27.99 Club: \$22.39



Les Turtilles Altugnac Origines Blanc

Winery: Les Turtilles Altugnac

Vintage: 2021

Varietals: Mauzac, Chardonnay, Chenin
Blanc, Sauvignon Blanc

Origin: Pays d'Oc, France

A project that began in 1997 by two families. Christian Collovray and Jean-Luc Terrier had been friends since school days, who by chance married a set of sisters who hailed from a wine growing family. Together, the two families took over the Domaine and made their wine estate dream a reality. The whole family plays a part in the running of the estate with all aspects of wine production covered by them alone.

Situated in the southern half of the Mâcon, a region in Burgundy known for producing quality driven whites based around the Chardonnay grape. Indeed, this parcel of land couldn't be better situated as it rests between the two Rocks of Vergisson and Solutré. The vines are cultivated between 350-500m above sea level, which gives these wines their unique character. Benefiting from a Mediterranean climate with mountain influences which helps to protect the vines from excess rain. The soils are a blend of historic marine fossils that are abundant in the vineyard plots, found on the slopes of the Upper Aude Valley. Combined with some clay-limestone in the ground, helps to slow down the maturation of the grapes and give more aromatics to the finished wines.



Flavour Profile: Peach, Pear, Lemon,
Almond, Stone

Food Pairing: Soft cheeses, sautéed
vegetables, and homemade mac & cheese.

Serving Temperature: 8

Drinking Window: Now-2027

Retail: \$28.99 Club: \$23.19

L. Tramier & Fils Pinot Noir

Winery: L. Tramier & Fils

Vintage: 2022

Varietal: Pinot Noir

Origin: Burgundy, France

L. Tramier & Fils is a wine merchant house that has deep roots in the Burgundy region in France. Created in 1842, the house's range reflects the connection to quality Burgundian vineyards, and each wine in their portfolio has its own distinctive personality. Tramier offers a remarkable diversity in their selection of wines throughout Burgundy and also the Côte Du Rhône, where the heritage of its founder can be found, his roots traced back to this region.

Tramier has partnered with Dufouleur, another Burgundian producer, and together produce the wines offered under the L. Tramier & Fils line. The company owns six different estates and operates them all under the same principals: adhering to traditional methods that are still practised in Burgundy as well as embracing new more modern developments in the cellar that enables the house to craft wines of distinction. Here, the commitment is to quality, and expressing the terroir that each micro plot of vineyard yields.

This land is the principal home of Pinot Noir, and is the example that wineries from around the world seek to emulate. Pinot Noir is known as the "finicky" grape as it is



hard to grow. This version is light skinned with a bright cherry red core and is full to the brim with fresh red berries. Light and lively with firm acidity and earthy notes that border on freshly picked mushrooms and forest floor. Hints of mint are to be found on the nose. Best served lightly chilled to enhance the fruit.

Flavour Profile: Jam, Graphite, Strawberry, Bramble, Cranberry

Food Pairing: Garlic mushroom pasta, roasted duck with honey, soy, and ginger, and skewered prawns.

Serving Temperature: 13

Drinking Window: Now-2026

Retail: \$26.99 Club: \$21.59

Château De Durfort Corbieres

Winery: Château De Durfort

Vintages: 2022 & 2023

Varietals: Grenache, Syrah

Origin: Languedoc, France

The Château De Durfort vines grow in the rocky schist soils in the craggy lands of Corbière's. Corbière's is located in the Languedoc-Roussillon region which is located in southern France and lies along a pretty coast that extends from Provence (land of rose!) to the Pyrenees Mountains and borders Spain. The area is a major wine producer, with Vin de Pays d'Oc and sparkling Crémant de Limoux being some of its best known. The region boasts over 740,300 acres of land under vine, and reds certainly dominate the scene. The soils are varied from rock, sand, and clay, and the climate is Mediterranean in nature. The climate and strong winds combined help deter pests and diseases, so growing the vines organically is easily done. The majority of the wine produced is red and Grenache is one of the dominant varieties. You will see the same varieties grown here that are grown in the Rhône plus Cabernet and some other Bordeaux varietals.

Château De Durfort is made just below the actual old château. It is made at one of France's more interesting cooperatives that was established by a group of women during WWI. The women took over the reins of a local co-operative when all the men left to fight in the war. The women did



not want the vines to be neglected and the terroir to be abandoned.

Flavour Profile: Pepper, Oak, Bramble, Chocolate, Tea

Food Pairing: Elk Tenderloin with red wine mushrooms, stuffed roasted peppers, and aged hard cheese like Comté or Gruyère with dried fruit and roasted nuts.

Serving Temperature: 16

Drinking Window: Now-2029

Retail: \$31.49 Club: \$25.19

Bodegas Y Vinedo Tinedo Ja!

Winery: Bodegas Y Vinedo

Vintages: 2023 & 2024

Varietal: Tempranillo

Origin: La Mancha, Spain

It was their great-great-grandfather, Dionisio Angulo, who bought the Tinedo Estate in 1846. He covered it with vines and in 1895, his daughter, Esperanza, built the farmhouse and winery which is still in use to this day. It is the current generation that maintains that concept of single-estate wines.

The Tinedo estate rests on 48 hectares of land. Ideally situated for sustainable viticulture. The family has always farmed the land without herbicides or synthetic products. Indeed, their grapes are certified organic by the EU. The winery is run by its own solar panels, which supply all their energy needs. The family's winemaking style is a cross between unfussed traditional techniques and simple modern views.

Ja! is a single-estate wine, sourced from a unique vineyard in their Finca Tinedo. It is the youngest wine in the winery's portfolio. After having been harvested in mid-September, the grapes were left in stainless steel tanks for fermentation, three days of cold maceration and fourteen days of alcoholic maceration. There is a freshness to this Tempranillo, and it is more fruit forward, brimming with fresh cherry, raspberry, and complimented with licorice



notes. There are hints of freshly picked garden herbs in the background. The tannins are refined, and border on the softer end of the spectrum.

Flavour Profile: Cherry, Raspberry, Licorice, Tobacco, Herbs

Food Pairing: Korean barbecue ribs, pasta arrabiata, and croquettes.

Serving Temperature: 16

Drinking Window: Now-2029

Retail: \$23.99 Club: \$19.19

Il Piatto Pizza

Winery: Il Piatto

Vintage: 2023

Varietal: Negroamaro

Origin: Puglia, Italy

Negroamaro is known as one of the classic grapes of Puglia, a hot dry region located down south towards the boot of Italy. Predominantly flat, with a hot, arid climate. The grapes are treated to occasional sea breezes that provide some relief from the intense sun. The soils are fertile and rich in minerals and provide the backbone for these quality grapes, year in and year out.

This variety produces wines that are very deep in colour and tend to be rustic in character. Negroamaro produces notes of perfumed red and black fruit with an earthy bitterness. It is highly prized in Salice Salento where it is sometimes blended with Malvasia Nera.

This wine is produced by Sgarzi Luigi, a Cantina located in Bologna, Italy. The Cantina is located in the beautiful Castel San Pietro Terme. Founded in 1933 by Luigi Sgarzi. Cantine Sgarzi Luigi is now run by fourth generation family members who all maintain the passion and drive for producing wines from all different regions in Italy.

Sustainable agriculture is at the forefront of this business, which shows the commitment to the natural environment. Once



harvested, the grapes are destemmed and gently crushed. The fermentation takes place at a controlled temperature of 24C over a period of 10 days. The wine has been aged in-cellar before being bottled.

Flavour Profile: Cherry, Pepper, Coffee, Jam, Olive

Food Pairing: Beef empanadas, grilled tuna steak, and bison burgers.

Serving Temperature: 16

Drinking Window: Now-2027

Retail: \$20.49 Club: \$16.39

Miros de Ribera Roble

Winery: Bodegas Peñafiel

Vintage: 2022

Varietal: Tempranillo

Origin: Ribeiro, Spain

Located in the heart of the “The Golden Mile” in the heart of the Ribera del Duero region, the estate is well-known for its quality of wines, particularly their Tempranillos. They are also known for their commitment to traditional winemaking methods and quality control. The winery controls 60 hectares of vineyard, and all their fruit is sourced regionally.

Their focus is on Tempranillo, the local clone variety. Secondary varietals sourced are Garnacha, Cabernet Sauvignon, and Merlot. The commitment to quality is key in the vineyard. The winery carefully monitors the vines in order to produce the very best of fruit. The winery carries out two grape selections: the first one is completed in the field. All the grapes are hand-harvested at night to ensure optimal freshness and balance of acidity. The secondary selection occurs in the winery, where all the grapes are examined, and the ones that do not meet their standards are eliminated. Within each plot of vineyard, there is an expected typicity of that particular terroir that is prioritized above all else. Everything that they do, is a natural result of the bodegas’ firm commitment to quality and to showcase the natural terroir.



This Roble is 100% Tinta Fina, the local name for Tempranillo. Round and elegant, with powerful tannins and supple acidity. The fruit centers on dark, rich cherry and black fruit. The wood is well integrated, with smooth notes of roasted coffee and licorice.

Flavour Profile: Black Currant, Coffee,

Cedar/Oak, Cranberry, Strawberry

Food Pairing: Roasted vegetable vegan lasagna, double smoked pork chops, and dark chocolates.

Serving Temperature: 18

Drinking Window: Now-2030

Retail: \$58.99 Club: \$47.19

Brandini Filari Lunghi Dolcetto d'Alba

Winery: Agricola Brandini

Vintage: 2022

Varietal: Dolcetto d'Alba

Origin: Monforte d'Alba, Italy

Agricola Brandini is run by the two idealistic Bagnasco sisters, Serena and Giovanna, with the support of their father, Piero, who was the former CEO of Fontanafredda. Piero hails from a small Alta Langa village, Cortemilia, in the Langhe. It was at the world-famous Eataly in 2006 (a food and wine venture) that Piero met the owners of Brandini. Piero fell in love with the estate that was named after the tiny frazione (hamlet or neighborhood) in La Morra, a famous cru for the production of Barolo.

In 2007, he bought the estate even though he was warned against making the purchase. The property was considered to sit at too high of an altitude and faced the Alps which was considered too cold for the vines. He bought it anyway. A lifelong interest in organic and biodynamics led Piero to farm in this way. The family exemplifies the adaptation to climate change within the wine industry. Organic culture was not popular in Barolo, which made their movements in the vineyard a little controversial. However, their decision proved right.

Brandini moves to the tune of their own beat. They are respectful of the traditions in



the region and have a tremendous capacity for ingenuity and progress.

Dolcetto is known as the “little sweet one”. Aromatic and full of morello cherry with a bracing acidity and sweetness of character.

Flavour Profile: Cherry, Plum, Bramble, Spice, Cocoa

Food Pairing: Fennel salami, eggplant parmesan, and chicken enchiladas.

Serving Temperature: 17

Drinking Window: Now-2028

Retail: \$42.99 Club: \$34.39

Brandini Filari Corti Nebbiolo

Winery: Agricola Brandini

Vintage: 2022

Varietal: Nebbiolo

Origin: La Morra, Italy

Agricola Brandini is run by the two idealistic Bagnasco sisters, Serena and Giovanna, with the support of their father, Piero, who was the former CEO of Fontanafredda. Piero hails from a small Alta Langa village, Cortemilia, in the Langhe. It was at the world-famous Eataly in 2006 (a food and wine venture) that Piero met the owners of Brandini. Piero fell in love with the estate that was named after the tiny frazione (hamlet or neighborhood) in La Morra, a famous cru for the production of Barolo.

In 2007, he bought the estate even though he was warned against making the purchase. The property was considered to sit at too high of an altitude and faced the Alps which was considered too cold for the vines. He bought it anyway. A lifelong interest in organic and biodynamics led Piero to farm in this way. The family exemplifies the adaptation to climate change within the wine industry. Organic culture was not popular in Barolo, which made their movements in the vineyard a little controversial. However, their decision proved right.

Brandini moves to the tune of their own beat. They are respectful of the traditions in



the region and have a tremendous capacity for ingenuity and progress.

Nebbiolo is the king of grapes in this region, famous for its smoky attributes and intense violet aromas. They are serious wines, with an elegance in their youth.

Flavour Profile: Floral, Graphite, Smoke, Cherry, Raspberry

Food Pairing: Wild mushroom and truffle ravioli, and veal scallopine.

Serving Temperature: 18

Drinking Window: Now-2030

Retail: \$52.99 Club: \$42.39

Famille Fabre Château Fabre Gasparets Cru Boutenac

Winery: Château Fabre Gasparets

Vintage: 2020

Varietals: Carignan, Mourvèdre, Syrah,

Origin: Languedoc, France

This winery is the flagship of the Fabre family, located in the historical center of Corbières-Boutenac (cru-classé since 2005). This is Carignan and Mourvèdre country. The terroir is located on the Miocene hills which is the start of the Massif Des Corbières. Their oldest vines are from 1934. Gasparets is situated in one of the 10 municipalities that make up the famous Golden Triangle of the Corbières-Boutenac. The soils are varied with some siliceous pebbles in a mixture of limestone that dates back to the Miocene period. The rocky soil combined with the austere climate yields wines of intense complexity. Famille Fabre has been maintaining a respectful relationship with the lands that they farm, since 1991, Louis Fabre began the conversion to organic farming and was one of the first Languedoc winemakers to go 'green'. He continues to prioritize and develop eco-conscious farming and winemaking. He is constantly looking towards developing new solutions to the environmental issues winemakers and viticulturists face daily. The vines used in this wine are 20 years old and come from very rocky terraces that are 75 meters above sea level. All the grapes were handpicked and de-stemmed to limit the



tannins. The wine saw 12 months in French oak barrels for 80% of the wine and 20% were aged in neutral oak vats then blended together. The nose is intensely spicy with hints of Morello cherry, black fruits, and spices. The finish is long and rich.

Flavour Profile: Cherry, Blueberry, Oak, Cranberry, Nutmeg/Clove

Food Pairing: Ribeye steak with trumpet mushrooms, grilled venison sausages with creamy polenta, and creamy corn soup with roasted peppers.

Serving Temperature: 17

Drinking Window: Now-2030

Retail: \$43.49 Club: \$34.79

Amandum Cabernet Franc

Winery: Amandum

Vintage: 2018

Varietal: Cabernet Franc

Origin: Friuli Venezia Giulia, Italy

Amandum Di Dai Morars is a family-owned winery for over three generations located between the beautiful and ancient valleys of Vipacco and Isonzo in Gorizia. The winery enjoys a favourable aspect: sheltered to the north by the impressive Julian Alps and enjoys the influence of the Adriatic Sea that is nearby. Bordered by the Isonzo River overlooking the plains. The farming of the vines was begun by the matriarch of the family, Bianca, and joined by her daughter Anna, who travelled on new paths and expanded the business. Now it is her grandchildren, Enrico and Carlo Alberta Agostinis who apply the same passion to the growth and development of the winery. The wineries focus on varietals such as Merlot, Refosco Dal Peduncolo Rosso, Cabernet Franc, Cabernet Sauvignon, Pinot Nero, Friulano, Sauvignon, Pinot Grigio, Pinot Bianco, and Chardonnay. Amandum's wines are highly regarded and praised by professionals for their distinctive character and complexity and of course, reflect the unique terroir of the Friuli region. The Cabernet Franc vines are grown in reddish brown clay rich in iron oxide and aluminum on a stony gravel plain. The grapes were picked in late September and gently destemmed and lightly crushed. Fermentation occurred in stainless steel



tanks and was subjected to frequent pump overs for a period of three weeks. The wine was then aged for 18 months. The resulting wine is a brilliant ruby colour with purple flecks in the core and shows remarkable clarity. The fruit components show cherry and blackberry with fresh vegetal notes of fresh-cut grass and green pepper. Slightly spicy with hints of tea. On the palate, the wine is pleasantly tannic and fresh with a long savoury length.

Flavour Profile: Blackberry, Cedar, Pepper, Tea, Cherry

Food Pairing: Beef tenderloin with a green peppercorn demi-sauce, green olive and roasted eggplant tagine with crusty French bread, beef brisket with wild mushrooms.

Serving Temperature: 17

Drinking Window: Now-2030

Retail: \$47.99 Club: \$38.39

Lavica Aglianico

Winery: La Guardiense

Vintage: 2020

Varietal: Aglianico

Origin: Campania, Italy

This is a rugged and wild area in the south of Italy. Campania is an area largely covered by volcanic rocks and grey tuff that was the result of the Phlegraean volcanic eruptions of more than 30,000 years ago. The volcanic terroir in the Telesina basin gives the wines their characteristic mineral notes and the nutrition that the vines need to produce the most singular of wines. With a strong concentration of flavour and freshness, these wines are complex and capable of cellar aging for the further potential to be noted.

The vines used for this wine are an average of 15 years old and everything is harvested by hand when picking time comes. The juice has seen skin maceration for 10 days and aging was done in traditional concrete vats.

With an intense ruby core, this wine recalls notes of black cherry, licorice, and dried Italian herbs. Savoury herbs. The palate releases notes of minerality and wet stones, and the tannins are wrapped around the fruit tightly. If you are going to drink this early, better decant this wine to help release its aromas and relax. There is even a slightly ferrous note at the end of this wine that further showcases the dense mineral structure of these extremely fertile soils.



In rugged Campania, Italy, volcanic terroir enriches wines with mineral notes. This hand-harvested red, aged in concrete, features an intense ruby core with black cherry, licorice, and savoury herbs, plus a mineral finish. Decant for best flavour.

Flavour Profile: Liquorice, Stone, Herbs, Cherry, Blueberry

Food Pairing: Traditional bolognese sauce, venison sausages in a blueberry demi, roasted guinea fowl with dates and caramelized shallots.

Serving Temperature: 18

Drinking Window: Now-2030

Retail: \$40.49 Club: \$32.39