

Discovery Club

THE **May 2017** SELECTION



£8.59 x 2

Vina Bujanda Joven 2016
Rioja, Spain

This Joven (young or youthful, as it sees no oak aging) ages in stainless steel tanks in order to maintain a fresh full-fruit character. Intense with hints of blackberry and redcurrant with a touch of creaminess. The palate is also very smooth in texture with red fruit predominant. The finish is smooth long and satisfying. A brilliant party wine or one to savour on its own or with a wide variety of foods including tapas sobrasada (chorizo paste) patés, white meats, fish and cheese fondues.

 **Serving temp:** room temp. 16-18°C
 **Suggested food match:** Tapas and Cheese Plates



£8.79 x 2

The Vines Cabernet Merlot 2013
Australia

The Vines range has a distinctive style; the wines are light in style, food friendly and instantly approachable. The Vines range will compliment most food styles and are the perfect house wines whatever the size of your table.

A blend of Cabernet Sauvignon and Merlot. Attractive red berry flavours and subtle oak provide depth and structure to this harmonious wine.

A great companion for any meat based dish and a must for barbeques.

 **Serving temp:** room temperature 16-18°C
 **Suggested food match:** BBQ, Pork, Beef, Chicken



£13.29 x 2

Cline Cellars Zinfandel 2014
Lodi, California

6 Months in 35% new French oak contributes a delicate toasty vanilla character to the wine without masking the abundant fruit. Severe selection criteria and master blending show in the final product, which showcases a wide array of dark berry fruit including black cherry and strawberry. Additionally, spice notes and a lasting finish of vanilla from oak aging and firm, supple tannins add complexity to this wine. This wine is ready to drink now and will continue to develop complexity over the next three to four years.

 **Serving temp:** cool to room temp. 14-16°C
 **Suggested food match:** charcuterie or pork-based pasta



£9.99 x 2

Altosur Malbec Tupungato 2016
Mendoza, Argentina

One of Nicholson's most popular wines, this beauty is crafted from Malbec grown at an altitude of 4000 feet high in the Andes. The grapes are picked by hand before undergoing a rigorous selection process. The wine is aged in French and American oak barrels for three to four months to soften and add texture. An attractive red colour with violet hues. Aromas are primarily those of ripe fruit - cherries, blackberries, blueberries and fresh plums combined with spicy and floral hints. In the mouth the sweet and round tannins lend elegance and balance.

 **Serving temp:** room temp. 16-18°C
 **Suggested food match:** BBQ, steak, red meats



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£7.99 x 2

Bodegas y Vinedos Monfil Garnacha 2016 Cariñena, Spain

Here at JN we're delighted that Matthew Jukes included the Monfil in his Daily Mail piece as '...the best value red of the year to date!'

'Garnacha is the Spanish name for the French red grape Grenache. Famous for making full-bodied, but juicy, red wines this grape is a superstar but one who rarely gets noted on a label. I have written up the last four vintages of this epic value, spectacularly delicious, berry-drenched wine on this very page. You simply must taste it - this is the best value red of the year so far!' (Matthew Jukes)

 **Serving temp:** room temperature 16-18°C
 **Suggested food match:** roast lamb

£7.89 x 2

Long Country Merlot 2016 Central Valley, Chile

The name Long Country alludes to Chile's topography - nearly 3000 miles long but never more than 150 miles in width.

Fresh flavours and aromas of ripe black fruits and berries characterise this easy-to-enjoy Merlot, sourced from Chile's Central Valley.

It would accompany pasta and chicken dishes with aplomb, or go particularly well with your favourite chilli recipe.

 **Serving temp:** cool to room temp. 14-16°C
 **Suggested food match:** pasta arrabiata or chilli con carne

Total case price: £113.08

Club discount: £14.08

Club case price: £99.00

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