

Discovery Club

THE **January 2018** SELECTION



£10.99 x 2

'Les Dissidents' Le Paria 2016 Languedoc, France

The Grenache that is historically used rosés, deemed uninteresting in red, makes up 100% of the "Paria" cuvee.

"100% Grenache, not picked till 20 October at a yield of 38 hl/ha. Fermented without sulphur. Four punch downs in concrete in the first few days. Malo and then three months' ageing in concrete. Styled as 'trendy and punchy'. Relatively deep crimson for a Grenache. Sweet start is the most recognisably Grenache-like thing about the palate. Quite marked tannins but no obvious decay. The no-sulphur strategy seems to have worked in this regard. Simple fruity drink. Typical wine-bar wine? 15 Points."

(Jancis Robinson, J R Purple Pages, Aug 2017)

 **Serving temp:** slightly cool 14-16°C

 **Suggested food match:**



£7.59 x 2

Bodegas y Vinedos Monfil Kalius Tempranillo Garnacha 2016, Cariñena, Spain

Delicate clean aromas, balanced and smooth on the palate with a long finish easy drinking style, soft tannins with a hint of spice. Tempranillo with a dash of Garnacha (Grenache). Pop in the fridge for 30 minutes to bring out the freshness!

Enjoy with grilled meats, pasta dishes, pizzas, tapas and cheese



Serving temp: cool 14

Suggested food match: almost anything



£10.99 x 2

Rustenberg Cabernet Sauvignon 2016 Stellenbosch, S.Africa

Stellenbosch and the Simonsberg Mountain range are synonymous with the production of great Cabernet Sauvignon. Just over one third of Rustenberg's vineyard plantings are dedicated to this variety and it is used through all of our blended red wines, and the famous site specific Peter Barlow. The Stellenbosch Cabernet Sauvignon is made in a more fruit forward and medium bodied style and is accessible in its youth but will benefit from further bottle age. We recommend decanting this wine before serving.



Serving temp: room temp. 16-18°C

Suggested food match: beef and lamb



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£7.99 x 2

Vignobles Foncalieu L'Or du Sud Merlot
2016, Languedoc, France

Ruby-red colour. Fresh bouquet with intense aromas of cassis, enhanced by hints of cocoa. Full, fruity and eminently supple on the palate.

To be drunk as an aperitif, with grilled white and red meats or pizza. Serve between 16 and 18°C.

 **Serving temp:** room temp. 16- 18°C
 **Suggested food match:** aperitif or pizza





£10.39 x 2

Morisfarms Mandriolo Maremma Rosso
Toscana 2016, Tuscany, Italy

From southern Tuscany this blend of 80% Sangiovese with 10% each of Cabernet Sauvignon and Petit Verdot from the organically-run Morisfarms estate is a flavoursome package with a nose of damson and plum following on to a smooth palate redolent of dark fruits.

It is medium bodied with a long finish, perfectly at home with tomato based Italian inspired dishes.

 **Serving temp:** room temp. 16-18°C
 **Suggested food match:** spaghetti ragu or margarita pizza



£9.99 x 2

Familia Martínez Bujanda Finca
Antigua Cabernet 2014,
La Mancha, Spain

Classic, medium-full bodied Cabernet Sauv from La Mancha in Central Spain. Notes of blackcurrant, vanilla and cigar box on the nose follow through on the palate, with a touch of spice and tobacco and pleasing acidity.

We recommend you decant this wine for an hour and serve with hearty fare.

 **Serving temp:** room temp. 18°C
 **Suggested food match:** stews and casseroles

Total case price: £115.88
Club discount: £16.88
Club case price: £99.00

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