The IN WINE Club

Discovery Club THE November 2019 SELECTION





£9.99 x 2

Umani Ronchi Podere Montepulciano d'Abruzzo 2018, Abruzzo, Italy

A young and immediately drinkable wine: ruby red colour with violet tints, delicate aromas of plum and morello cherry, robust and mediumbodied in the mouth, soft, generous tannins, with a dry and flavourful finish.

Works splendidly with; Pasta with meat sauces, roast white and red meat, chicken and rabbit chasseur, mixed grills and pizza!

占 Serving temp: room temp 16-18°c

Suggested food match: pasta, pizza and stews



£8.99 x 2

Familia Martínez Promesa Joven 2016, Rioja, Spain

This Joven (meaning young or youthful, as it sees no oak aging) ages in stainless steel tanks in order to maintain a fresh full-fruit character.

This wine is ruby red with purple highlights. Fresh and fruity, it is a perfect sipper and refreshing even in warmer weather (try it with a slight chill!). The nose shows red berry, blue fruit, and spice, while the palate is medium bodied with food-friendly acidity.

High intensity, with precise Rioja Tempranillo character, the black berries and red berries (cassis, blackberry and raspberry) showing up, mixed up with milky aromas and light recall of cream candy.

Serving temp: cool room temp 14-16°c

Suggested food match: small plates and tapas

£12.50 x 2

Villa Wolf Pinot Noir 2017, Pfalz, Germany

This was our first German Pinot Noir and its formidable success was in no small part down to its provenance - it comes from the JL Wolf estate in Pfalz which benefits from the steady knowledgeable and quality-driven direction of Ernst Loosen.

This has been a JN success story with customers returning for more after they experience the quality of this Pinot. The wine shows lovely pure fruit on the nose and palate.

Serving temp: cool room temp 14-16°c

Suggested food match: Duck confit with redcurrant sauce



% (UK) 028 4483 0091
% (ROI) LO-CALL 1890 667799
☑ SHOP@JNWINE.COM

The IN WINE Club

£9.69 x 2

£10.99 x 2

Hesketh The River Shiraz 2017, South Australia

Shiraz arrived in South Australia in 1839 after being collected from Europe by James Busby in 1832. Today it is one of the most common grapes in Australia, used either as a single varietal wine or blended creating generally powerful, full-flavoured wines. Our 2017 The Rivers Shiraz is made in a lighter, easy-drinking style.

- Serving temp: room temp 16-18°c
- Suggested food match: cheeseburgers

£8.59 x 2

Long Beach Cabernet 2018, Robertson, South Africa

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

- Serving temp: room temp 16-18°c
- Suggested food match: meats, pastas and stews

Vina Casablanca Cefiro Cool Reserve Carmenere 2017, Maipo, Chile

Carmenère, a Chilean speciality, is practically nonexistent in the rest of the world. Vina Casablanca's comes from Pichidegua, 87 miles south of Santiago in the Rapel Valley. A broad annual temperature range and the absence of rain during the harvest season allows the grapes to reach their peak maturity, which is essential for this variety.

Pair with Indian curry spicy sautéed beef or chicken tandoori.

- Serving temp: room temp 16-18°c
- **▼** Suggested food match: chilli con carne

Total case price: £119.12 Club discount: £20.12 Club case price: £99.00

Thank you for your continued subscription to The JN Wine Club



Don't forget to like us on Facebook and follow us on Twitter for all our latest news and offers

