



# UNCORKED BY THE SEA



## Everyday Club September 2021

### 2016 Tenuta Regaleali Lamùri Nero d'Avola- Sicily, Italy

The microclimates on Europe's largest volcano, Mount Etna, are where vineyards grow on drastically steep hillsides. Nero d'Avola is the most widely planted red variety. Tasca d'Almerita family has been devoted to Sicily, its land, and its unique nature. They purchased Tenuta Regaleali in 1830, a green oasis spanning nearly 550 hectares in the center of the island. A mosaic of exposures, mixed soils and elevations create a viticulture laboratory where 25 red and white varietals are planted across 382 hectares of vines. This wine is made from a selection of Nero d'Avola grapes cultivated on the high hills. Different age barriques provide soft and elegant tannins, with subtle hints of wood. Lamùri (Sicilian for l'amore or love) is a pretty, medium-bodied version of Nero d'Avola from a cool, high-altitude site. Intriguing spice and ripe cherry aromas and a mouthwatering, fresh finish. The gentle tannins creep up on you at the finish, making it even more delicious. Good length and food compatibility. V 93 PTS, JS 92 PTS, D 92 PTS, RP 90 PTS

Pairings: Nero d'Avola pairs particularly well with rich meats, including steaks, burgers, pork chops, veal, meatloaf, and even barbecue! The bold, acidic flavor of the wine allows it to cut through the fats, oils, and richness typical of these foods.

### 2017 Quinta De Linhares Azal Vinho Verde- Minho, Portugal

Vinho Verde region was established in 1908, though the area didn't receive its Denominação de Origem Controlada (DOC) until 1984. The wine is thought to have originated in the Minho province in the far north of Portugal. Quinta de Linhares is located in Penafiel, in the sub-region of Sousa, in the demarcated region of Vinho Verde. With a total area of 12 acres, this is where they produce their Vinhos Verdes, exclusively with the excellent grapes from their vineyard. Vinho Verde is a light, refreshing wine with lots of floral and green fruit notes. The wine often has a slight carbonation to it, though not enough that it could be referred to as a sparkling wine. This wine is produced from a very Portuguese variety- Azal White, a rustic and little-known grape variety, grown in the Vinho Verde region, mainly in the Penafiel, Amarante and Basto sub-regions. This wine has a delicate aroma, with slight notes of citrus fruits. In the mouth, it presents citric notes, with fruity aromas such as lime and pineapple. It is very fresh and with a good acidity.

Pairing: Because of the wine's bracing acidity and oceanic minerality, it should be considered to be the ultimate partner to raw shellfish. This bright, zesty and lively wine pairs beautifully with steamed clams, shell fish, fresh cheeses, poultry, salads and aromatic vegetable dishes. It's the perfect companion to your summer sport or relaxing hideaway.