



UNCORKED BY THE SEA



Everyday Club November 2021

2017 Lapostolle Grand Selection Carménère- Rapel Valley, Chile

Touching the Pacific in the west and stretching up into the Andes on its eastern side, the Rapel Valley is one of the more substantial fine red wine producing regions of Chile. In 1994, Alexandra Marnier Lapostolle, sixth generation family member, and husband Cyril de Bournet, saw the potential of Apalta Valley in Chile to produce high quality red varieties such as Carménère. Carménère found great success in Chile, however, the variety went undercover until 1994 when many plantings previously thought to be Merlot, were profiled as Carménère. This wine is 85% Carménère and 15% Syrah. It has a fresh nose with fruit notes such as strawberries and plums, along with red paprika and spices. A chewy and tight Carménère with dark berries, chocolate and walnuts. It is medium structure with very nice red fruit expression, juicy tannins and good balance. It is lovely, austere and polished, textured finish. 93 PTS JS

Pairings: Carménère naturally matches well with smoked, grilled, or roasted meats, chicken, pork, lamb, beef, and veal. It also holds up with and matches perfectly with some spicy dishes and strong, hard cheeses.

2019 Melea Tempranillo- Alicante, Spain

Madrid-based specialist Spanish wine exporter Long Wines has launched an organic wine range named Melea. The range comprises two organic and vegan wines inspired by the rare bee Anthophora Melea. The project is the result of a collaboration between managing director William Long, his wife, Barbara Long, who stitched together the bee motif used on the labels from recycled threads. The family winery is located in Alicante and is a leader in the production of high quality, organic wines. The fruit comes from organically certified, bush-trained, dry-farmed vines in the Cuenca area of La Mancha. The extreme continental climate means there is a wide temperature range conserving freshness and increasing aromatic intensity. The lack of rainfall reduces the risk of fungal diseases. This wine is deep purple with ruby highlights. The nose has aromas of black cherries, blueberries, cocoa and a hint of black olives. There are concentrated black fruits on the palate with notes of licorice and a silky texture.

Pairings: Tempranillo pairs well with lasagna, pizza and dishes with tomato-based sauces, barbecue grilled-meats, smoky dishes, grits, polenta, and dishes with corn as a major ingredient. It is also a great wine for Mexican food such as tacos, nachos, burritos, and chile rellenos.