



# UNCORKED BY THE SEA

Everyday Club March 2022



## 2016 Enate Chardonnay- Somontano, Spain

Somontano is a Spanish Denominación de Origen Protegida (DOP) for wines, created in 1984, in the province of Huesca, (Aragon, Spain). Wine production is centered on the town of Barbastro. The name Somontano, means “beneath the mountain” – this perfectly defines this geographic area which spreads out from the foothills of the Pyrenees down to the Ebro valley. ENATE lies in the privileged environment of Somontano, at the foot of the Pyrenees. The trajectory of Enate wineries has been linked from its origin to contemporary art, in fact the winery includes a museum and exhibition hall. Enate has always enjoyed marrying wine with art, so much so that in 1992 it began to collect national and international contemporary art. Along with the museum housing works of art, each colorful, eye catching, and playful label is created from an original work of art by one of several Spanish artists. Spanish artist Pepe Cerdá was born in Huesca in Aragon, and created the beautiful watercolor and ink on paper, from which the label was made for the estate's single vineyard '234' un-oaked Chardonnay. While supple, there is a nice nerviness here, and balanced acidity, a lace of mineral, and while un-oaked, there is bounty of depth, plush tropical fruits, exotic fruits, as well fresh green apple and peach. It is pale yellow in color with a silvery green sheen. Complex and intense varietal aromas reveal green apple, ripe peach, fennel, and exotic fruit (guava and passion fruit) against a subtle mineral background. Full and unctuous on the palate yet clean and fresh due to lively acidity. A lightly honeyed finish leaves a lingering impression.

Pairings: Appetizers, cheese, pasta, fish including roasted salmon, shellfish and white meat, like grilled chicken

## 2020 Alpha Zeta Soave- Veneto, Italy

Veneto is located in north-eastern Italy, with Verona at its heart bordered by Lake Garda to the west, the alpine Trentino-Alto Adige to the north, and the capital city of Venice to the east. Alpha Zeta was founded in 1999 by two friends who believed in the ability to produce great wines from Veneto at everyday prices. UK wine importer David Gleave, a Master of Wine & New Zealand winemaker, Matt Thompson started this winery & have proven their belief to be a reality. They source their fruit from hand selected farmers & vigneron and have the fruit picked directly from the vineyard. The fruit is all hand harvested & full destemmed. The wine is vegetarian & vegan safe. This wine is 100% Garganega from select vineyards in the Alpone Valley region in the commune of Monteforte d'Alpone in eastern Soave. In the Glass, it is clean, with bright aromas of almond blossom & soft, Alpine herbal notes; the palate is fresh with great acidity & notes of apple, pear & a gentle herb-laced finish.

Pairings: Simple, bright pasta dishes: think spaghetti al limone or linguine with clams, also perfect with light fish either baked or grilled; can also work quite well as an Aperitivo wine to go with good conversation or a light salad & cheeses