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Cellar Club August 2024

2019 Vinos Del Panoramico Rioja Blanco- Rioja Alta, Spain

Panorámico was born from a vision to discover extraordinary 'Majuelos' (tiny old vineyards) and craft distinctive wines from old vines. 'Wine as a Landscape' encapsulates the essence of this remarkable project. Brand new to the US, but very prominent on Michelin-starred tables across Europe and the UK are the brilliant wines of Panoramico. Daniel Rodriguez began Panorámico with his cousin, Alejandro, to begin this project focused on reclaiming tiny parcels of old vines in La Rioja Alta. Panorámico Blanco is a modern expression on white Rioja and is sourced from 50 year old vines. The grapes were hand harvested from multiple vineyards of different altitudes starting from 750 meters. A reductive, fresh style of wine that highlights this unique limestone terroir. This wine is made of 80% Viura and 20% Malvasia. At 750+ meters elevation, these are old goblet-trained vines with an average age of 40+ years. A wine that highlights this unique limestone terroir, with bright fruit and a hint of nuttiness.

Pairings: Spicy fish tacos, swordfish on the grill, any seafood, poultry, pizza, pasta, cheese, and cured meats

2019/20 Alvaredos-Hobbs Godello- Ribeira Sacra, Spain

Located in the center of the Galician region in northern Spain, the Ribeira Sacra is one of Spain's most beautiful vineyard areas with stunningly breathtaking views. Vines are planted in the steep valleys and precipitous gorges of the Rivers Miño and Sil that wind through Galicia's lush green countryside. Godello is native to northwest Spain and has experienced a major revival in the last 20 years. Godello wines are typically sleek and lightly creamy in texture. Barrel fermentation and lees stirring are typical in Valdeorras, Spain where the grape comes from. These winemaking techniques make the most of Godello's inherent structure and help bring out its lovely floral character. Acclaimed vintner Paul Hobbs arrived in Spain in 2015. He traveled with Antonio Lopez to Alvaredos, a small town surrounded by mountains and vines planted on steep, terraced slopes and a lifelong partnership was established. This wine is fresh, complex, floral and varietal with fruit-driven notes. It has a nose of lemon zest, pink grapefruit and honeysuckle. A wave of acidity washes across the palate bearing grapefruit, lemon zest and white peach flavors alongside notes of butterscotch, dried thyme and a hint of oyster shell that lingers into the vivid finish. 94 PTS WE, 92 PTS RP

Pairings: Seafood such as lobster, scallops, crab, and halibut, as well as shrimp, lighter chicken dishes and vegetables, pasta, and other white meats