



# UNCORKED BY THE SEA



## Cellar Club December 2023

### **2019 Gramona La Cuvee Brut- Corpinnat, Spain**

Gramona, based in the village of Sant Sadurní d'Anoia in the heart of the Penedés, is a dynasty of vine growers. Gramona is a long family venture of more than 125 years of supplying informed consumers with long-aged cavas and positioning themselves today among the region's most renowned cava houses. Gramona is a founding member of the new brand, CORPINNAT, which stands for a collective European Union Brand established to distinguish great sparkling wines made in the heart of the Penedès. This quality sparkling wine is fermented "Méthod Champenoise" from ecological farming. A blend of 45% Xarello, 45% Macabeo and 10% Parellada, with an in-cava ageing on the lees of 34 months. On the nose, medium intensity with elegant floral notes wrapped in stone fruit – peach, apricot, golden apple, lemon peel, and pineapple. There are also bakery notes; nuts such as almonds and some balsamic such as fennel and bay leaf. It has a round entrance, medium body, and crispy carbonic texture with citrus; apple and almond, along with a very refreshing and long finish.

Pairings: Perfect as an appetizer that can be extended to the rest of the meal. Gastronomic and versatile. A great celebration sparkling wine!

### **2020 Mastroberardino Radici Fiano D'Avellino- Campania, Italy**

The Campania region boasts a cool Mediterranean climate with extreme coastal, as well as high elevation mountain terroirs. Farther inland, as hills become mountains, the limestone soil of Irpinia supports the whites Fiano di Avellino. Mastroberardino is one of the leading wineries and wine families in all of Italy in terms of production, market impact, and innovation. This is one single family with a winemaking history which dates back to the early 18th century, and which is largely responsible for the viticultural success of Campania's remote Irpinia area. Fiano is an aromatic, white variety fully suited to the Apennine Mountains of Campania and has been documented in the region since the 13th century. It is at its best in the hills of Avellino where volcanic soils give it a charismatic aromatic lift. This is like lying in a meadow on a hot summer's day, soaking up the wild thyme, buttercup, lemon-grass and chamomile aromas. Limey citrus punctuates the summer-meadow on the medium-bodied palate, adding focus and direction. All comes together on the long finish. JS 95 PTS, WE 92 PTS

Pairings: Creamy chicken or pork pasta dishes, chicken and leek pies and pastries, and rich seafood soups and chowders work wonders.