



# UNCORKED BY THE SEA

Everyday Club June 2023



## 2021 Terra Santa Île de Beauté Rosé- Corsica, France

This wine is from the Mediterranean island of Corsica, on the East Coast, near the town of Aléria. Terra Santa means “Land Blessed by the Gods”. The wine is made from 100% Sciaccarellu (Sciacarelo), a native grape of Corsica and is known to produce highly drinkable (warning!) and lightly spiced red and rosé wines. The Union de Vignerons de l'Île de Beauté (UVIB) is an association of growers on the island of Corsica based near the town of Aléria. Their Terra Santa Rosé is 100% Sciaccarellu, a grape native to the island. It is a very pale pink with aromas of white peach, crunch strawberry, and fresh raspberry. This wine has notes of white raspberry and strawberry. The beauty of Corsican rosés is the intensity and texture of the wines. There is texture and complexity on the palate which rivals that of Provence.

Pairings: This is a wine that pairs well with everything. Think salads, roasts, sushi, and fish dishes. Fresh cow's milk cheese such as Mozzarella or Burrata, fresh shucked oysters, oven-roasted fish, or even pineapple upside-down cake.

## 2021 Makarounas Paphos Xynisteri Aerides - Cyprus, Greece

Marakounas is a small family boutique winery started by Theodoros Makarounas in 2016 after completing his studies in Oenology and Viticulture at UC Davis. All vines are ungrafted and farmed organically and they are the only winery on the island that makes wine solely from their privately-owned vineyards. Xynisteri is the main white indigenous grape of Cyprus, and in the last several years, many producers have focused on making this wine in fresh and fruity style. The name translates to “little acid” and wines made from the grape need acidity correction, which the Cypriot law allows. This 100% Xynisteri, comes from 30 year old un-grafted bush vines and is fermented with native yeast. Spontaneous fermentation occurs in steel tank and the wine is aged on the lees for 3-6 months. It is bright green to yellow color. The aromas of citrus blossoms, pears and tropical fruit characterize its rich character. Flavors of ripe concentrated lemon and salty mineral notes follow. It is finely balanced, with a refreshing acidity that leads to a long aftertaste.

Pairings: It's a great sipping wine for the patio, yet also perfect in food pairings such as fish, seafood (fresh oysters or steamed mussels), white meat, pastas, salads, light cheeses and some Asian dishes too. and even salads with fruit. Suggested recipes are: Linguine with black pepper and lemon, and Fresh Pasta with red peppers.