



Høst/vinter 2023



JP Wine AS og/eller
JP Wine Horeca

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Forbehold om trykkfeil og prisjustering.
Horeca priser er basert på et avtalt minimumskjøp pr ordre og ubrutt kartong. Egen distribusjon samt Vinhuset, Asko og Servicegrossistene. (12. oktober 2023)

Vinområdene i Spania



Denominaciones de Origen

Magnum

VMP nr.	Alko	Produsent	Årgang	Salgspris VMP	Horeca ex.	Type	Land	Distrikt
6206405	13,5	Pazo Señorans Albariño	2021	492,70	492,-	Hvitvin	Spania	Galicia
	12,5	Ximenes-Spinola Exept. Harvest	2019		520,-	Hvitvin	Spania	Jerez
13898105	15,0	Barbara Palacio Barbarot	2015	563,00	545,-	Rødvin	Spania	Rioja
	15,0	Barbara Palacio Puppi	2019		415,-	Rødvin	Spania	Rioja
12118905	14,0	Bardos Romántica	2017	431,90	325,-	Rødvin	Spania	Castilla y León
15142005	14,5	Carmelo Rodero Reserva	2016	939,00	714,-	Rødvin	Spania	Castilla y León
15070105	14,5	Clos de l'Obac	2010	2 002,40	1547,-	Rødvin	Spania	Catalonia
11417205	13,5	Finca Valpiedra Reserva	2001	1 809,90	1250,-	Rødvin	Spania	Rioja
14181605	13,5	Finca Valpiedra Reserva	1999	1 644,00	1261,-	Rødvin	Spania	Rioja
14181905	13,5	Finca Valpiedra Reserva	1996	1 644,00	1261,-	Rødvin	Spania	Rioja
14182105	14,0	Finca Valpiedra Reserva	2009	1 152,70	878,-	Rødvin	Spania	Rioja
12441305	14,5	Mas Doix Les Crestes	2018	645,30	489,-	Rødvin	Spania	Catalonia
3859205	14,5	Matsu El Picaro	2019	374,60	290,-	Rødvin	Spania	Castilla y León
3858905	14,5	Matsu El Recio	2018	479,80	362,-	Rødvin	Spania	Castilla y León
7920305	15,0	Matsu El Viejo	2019	858,40	653,-	Rødvin	Spania	Castilla y León
	14,0	Mustiguillo Finca Terrerazo	2018		570,-	Rødvin	Spania	Terrerazo



Pazo de Señorans - Salnes

Pazo de Señorans is one of the leading winegrowers in the Rias Baixas appellation, and is renowned throughout the world for their outstanding quality, intense aromatic character and unique freshness. Located near the village of Vilanoviña, Salnes, the lowland vineyards, with their fine, sandy, acidic soils, are less than 10 km from the sea where they enjoy gentle temperatures and elevated precipitation that levels off during the summer months. The original winemaking cellar is a magnificent example of the ancestral homes of rural 19th century Galicia, a manor house built in the countryside with all the charm and nobility of a bygone era.

D.O. Rias Baixas - Galicia

Over 99% of all wine produced in Rías Baixas is white. Differences in microclimates, terroir and grape varieties in the five sub-zones, as well as different winemaking techniques, make for wonderful diversity. Styles range from a crisp, aromatic "melon" character in Val do Salnés, to a peachier, softer style in O Rosal, and a less fruity and earthier style in Condado do Tea.



	Albarino	Colección	Selección Anada	Tras Los Muros	Aguardiente de Orujos	Aguardiente de Hierbas
Årgang:	2022	2019	2013	2014 – kommer	2018	Druebrennevin
Alkohol:	13,00 %	13,50%	13,00%	13,00%	13,00%	41,00%
Drue:	Albarino	Albarino	Albarino	Albarino	Albarino	Albarino
Jordsmonn:	Sand/Granitt	Sand/Granitt	Sand/Granitt			
Produksjon/lagring:	Ståltank	Ståltank	Ståltank	6 mndr fransk eik	Dobbel destillert	Dobbel dest. Urter i 40 dager
Flasker produsert:	280.000	10.000	Ca 16.000	3 000	15.000	15.000
Sukker/syre (g/l):	<2/6,4	<2/6,4	2/7,2	2/8,5		
Pris Horeca: (Magnum)	175,-	227,-	407,-	451,-	385,- (0,5 l)	385,- (0,5 l)
Varenr./utv.:	45348 01 - BU	112204 01 – BU	13639001 - BU	6163601– BU	13639301 – BU	114175 02 – BU
Pris VMP:	235,-	306,-	537,-		599,-	498,-
						501,-

Adega Algueira

The Algueira winery is located in the midst of old chestnut and oak tree forests, on the banks of the river Sil, where the monks built their monasteries back in the 12th Century. A scenario which reflects the calm and peacefulness necessary for the creation of our wines.

The building is integrated into the surrounding nature, and it resembles a monastic Romanesque building. The winery relies on leading technologies for the elaboration and bottling of wine.

We bet on autonomous varieties, and we base our production entirely on grapes from our own vineyards which are located on the banks of the River Sil, which benefit from the exceptional micro-climate conditions for the production of first grade quality grapes. Our first aim is to highlight quality over quantity, thereby creating a genuine wine which is sure to please the palates of wine lovers.

Red Mencía, Alvarello, Merenzao, and Caíño grapes, and whites from Godello, Loureiro, Albariño and Treixadura are the musical chords we use to compose our masterpieces.

The orientation of our vines, the microclimate, growing them on slopes looking towards the river, as well as the special care we take with our vineyards in search of low stock yield are the biggest secrets to our success.

D.O. Ribeira Sacra



	Brandan	Cortezada	Mencia	Caravel	Pizarra	Fincas
	Hvit	Hvit	Rød	Rød	Rød	Rød
Årgang:	2017	2017	2017	2016	2015	2015
Alkohol:	13,00	13,50 %	13,00%	13,00%	14,00%	13,00%
Sukker/syre g/l:	1,4/5,9	1.5/5.1		1.5/6.1		
Druer:	Godello	40% Godello, 40% Albarino, 20% Treixadura	Mencia	Mencia	Mencia	Caino og Souson
Eik:	Ståltank	Ståltank	Ståltank	Ståltank, 12 mndr fransk eik	Fot tråkket. 14 mndr fransk eik	Fot. Tråkket. 12-15 mndr Kastanje og fransk eik
Horeca:	181,-	235,-	169,-	264,-	368,-	368,-
Vare nr./utvalg:	110765 01 – BU	22409 01 – BU	110623 01 – BU	22407 01 – BU	103598 01- BU	35808 01 - BU
Pris VMP:	243,-	314,-	227,-	351,-	483,-	486,-



Mengoba – Gregory Perez D.O. Bierzo



Grègory Pérez

Graduated from Blanquefort Bordeaux's School of Enology and Viticulture in 1998, Gregory had his beginnings in Château Grand-Puy-Lacoste, particularly in Château Cos d'Estournel from 1997 to 2000.

After his first steps in France, his roots and a friend's encouragement brought him to Spain, the Bierzo region, to be exact.

Gregory Perez is one of the new generation's most promising, dedicated to the elaboration of fantastic Spanish wines in his winery, Mengoba.

A project in which he dedicates all of his energy and passion and a philosophy which is shared among his colleagues – respect and sustain the winery, a philosophy which highlights the remarkable personality of each "terroir," thus contributing to the production of original natural wines.

Apéritif



UKENS VIN

Vinene til denne spanske stjerneprodusenten er virkelig god valuta



Gregory Perez's «8. bud»:

- I. **Knowledge of the soil** Familiarity with the composition of the soil and treat it as a living system. Plow, dig, pile and aerate the soil. Controlled use of organic fertilizers.
- II. **Protect the Biodiversity** Preserve the rich and diverse ecosystem. Take care of the seeded land, fallow land and maintain naturally wooded areas and their surroundings. Protect wildlife by using natural products to repel insects while respecting and supporting the presence of bees.
- III. **Indigenous Varieties** Work with native varieties which are better adapted to the environment and reflect their authenticity in each wine.
- IV. **Non-aggressive treatments** The dose of each treatment should be proportionate to the threat of each disease or pest. Lower doses combined with the use of biodegradable molecules can provide a more gentle treatment for the vineyard and ensure its health and survival.
- V. **Prohibit the use of herbicides** The use of herbicides is strictly prohibited. The vineyards are plowed and the surroundings are cleared in moderation.
- VI. **Low yields** Essential to the quality of a wine. Low yield per vine ensures optimum ripeness and concentration. Cluster thinning is only performed if absolutely necessary, as well as the use of organic fertilizers. Pruning is adapted for winter and in bloom.
- VII. **Vineyard selection and maturation** Depending on the type of wine, selection takes place in the vineyard, before even setting foot in the winery, and always by the manual harvest of healthy, perfectly ripe grapes.
- VIII. **Traditional winemaking** Only the most traditional methods are capable of reflecting the "terroir". The use of yeasts specific to each vineyard ensures a diversity of flavours and personality for each wine. By respecting the origin of the grape, an authentic wine is attained.



Mengoba – Gregory Perez

D.O. Bierzo

I det vestlige hjørnet av Castilla y Léon, helt inntil Galicia, ligger Bierzo. Kulturelt og historisk er Bierzo sterkere tilknyttet Galicia enn Castilla y Léon. Naturen er frodig og grønn takket være den gode blandingen av et varmt kontinentalt klima og det kjølige og fuktige atlanterhavsklimaet. Med dette klimaet og et skritt jernholdig jordsmonn er Bierzo et ideelt område for druedyrking. Vinstokkene er plantet i skråninger eller terrasser på 450 – 1000 meters høyde.

Området er kjent for sine flotte rødviner laget på Mencia druene. Druen har mange av de samme kvalitetene som Cabernet Franc, og gir friske rødviner med fasthet, dybde og aromaer av mørke og røde bær, fioler og urter. De hvite vinene lages på de lokale druene Godello og Doña Blanca.

De siste 10 årene har det skjedd en rask kvalitetsutvikling her. Få andre vinregioner har så høy gjennomsnittskvalitet som Bierzo. (Kilde: Vinmonopolet).



Familiarity with the composition of the soil and treat it as a living system. Plow, dig, pile and aerate the soil. Controlled use of organic fertilizers.

Fra: www.mengoba.com

	Brezo Blanco	Sobre Lias	Las Tinjas	Brezo	Mengoba Tinto	Mencia de Espanillo
Årgang:	2020 - hvit	2021 - hvit	2016- hvit	2021- rød	2016 - rød	2018 - rød
Alkohol:	12,50 %	13,00 %	12,50 %	13,00 %	13,50 %	13,50 %
Drue:	80 % Godello, 20% Dona Blanca	Godello	Godello	85% Mencia, 15% Alicante Bouchet	85% Mencia, 15% Alicante Bouchet	Mencia Alicante Bouchet
Vinmark:	30-80 år gamle vinst. 550 moh	20 år i gjennomsnitt	Las Tinjas 60 år gamle stokker	30 år gamle vinst. Ca 550 moh	30-80 år gamle vinst. 550-850 moh	80 år + fra vinmarken Espanillo 750 moh
Jordsmonn:	Leire, sand	Skifer, sand		Leire, sand	Skifer, sand	Skifer sand
Prod./lagring:	Ståltank. 5 mndr på bunnfall	7 mndr på bunnfall. Store eikefat	500 l amphoras i 10 mndr	Ståltank	Ståltank, 10-12 mndr. på 5000L fat	11 mndr på 2.500 l fat
Sukker/syre (g/l):	1,0/5,8	3/5,8	2/6,4	1,4/5,0	1,3/4,9	
Pris Horeca:	152,-	197,-	389,-	144,-	217,-	295,-
Varenr./utvalg:	2927201 – BU	7340401 – BU	10837201 – BU	1978301 - BU	1978201 – BU	13444301 – BU
Pris VMP:	206,-	Kr 256,-	534,-	190,-	290,-	392,-

Coto de Gomariz/Ailalà - D.O. Ribeiro (Galicia)

Ribeiro DO er en vin region i Galicia i nord-Spania, og er lokalisert mellom de berømte Rias Baixas i vest og Ribeira Sacra i øst. DO tittelen ble offisielt etablert i 1957. Siden tidlige tider har vin vært regionens primære kilde til inntekt og sysselsetting. Fire elver - Barbatino, Avia, Arnoia og Miño – går sammen her.

Innflytelse av Atlanterhavs klima er tydelig i Ribeiro, med relativt mye nedbør og fuktighet, men beliggenheten i innlandet gir en beskyttelse fra hovedtyngden av de atlantiske stormer. Det er også varmere enn hos den vestlige nabo og får også halvparten av den gjennomsnittlig årlig nedbør. Gjennomsnittlig årlig solskinn på mer enn 1900 timer. Syrenivået i hvite viner fra Ribeiro er naturlig høyt.

De viktigste druetyper i de hvite vinene er Treixadura, Torrontes, Godello, Loureiro og Albariño. Hvite viner står for rundt 85 prosent av alle vinene som produseres i DO som passer meget bra til bl.a. sjømat. Coto de Gomariz produserer en del viner av druer fra sin «hovedbodega», men produserer også fra andre egne vinmarker i Ribeiro.



D.O. Rias Baixas (Galicia)

Adega Corisca: liten produsent i Condado de Tea som lager ca 10.000 flasker i året. En av de få i DO Rias Baixas som er økologisk sertifisert.

Casa do Sol: en liten produsent i Ulla, som er et distrikt innen DO Rias Baixas som ligger nord-vest for Salnes. 80% av vinmarkene deres er i Ulla og 20% i Salnes. Ulla ligger noe lenger inn landet, og har et noe kjøligere klima enn kystområdene. Dette øker modningstiden, som igjen øker kompleksiteten i vinene.

Atlantis: kommer fra vinmark som ligger nært elvebredden til elven Mino ved grensen til Portugal, i distriktet Condado de Tea.

Coto de Gomariz					Adega Corisca	
	The Flower and the bee	Gomariz X	Ailalà	Corisca	Atlantis	
Type:	Hvit	Rød	Hvit	Hvit	Hvit	Hvit
Årgang:	2021	2020	2017	2018	2020	2022
Alkohol:	13,00%	13,50 %	13,00 %	13,50 %	12,00%	12,50%
Drue:	Treixadura	Souson	95 % Albarino,, 5 % Treixadura	Treixadura	Albarino	Albarino
Jordsmonn:	Granitt, sand	Granitt, sand	Skifer		Granitt	
Produksjon/ lagring:	Ståltank	Spontanferm. Ståltank, 3-4 mndr på eikefat	Ståltank	Ståltank	Ståltank. 3 mndr på bunnfall	Ståltank
Øko/ biodynamisk:	Bio, men ikke sertifisert	Bio, men ikke sertifisert	Bio, men ikke sertifisert	Nei	Øko sertifisert	
Sukker/syre (g/l):	3/5,5	0,95/5,81	1.90/6.30	2,5/6		1,5/5,78
Horeca eks mva:	164,-	167,-	179,-	162,-	211,-	158,-
Varenr./utvalg:	1978801 – BU	115079 01 - BU	19789 01 - BU	19793 01 – BU	1178101 - BU	11509301 – BU
Pris VMP:	221,-	225,-	241,-	218,-	282,-	228,-



La Zorra - D.O.P Salamanca



LA ZORRA – A small and unique winery in the up and coming region of Salamanca. Beautiful vineyards in small plots mixed in with wild vegetation on the slopes of the mountains. Rufete is the local grape, unique to the region and makes a perfect pair with Aragones (Tempranillo). La Zorra is one of the leading producer in the region. Located in a natural reservation. Produced organic.



Leyenda de Paramo - Leon



LEYENDA DE PARAMO

A superb relatively new winery in a up and coming wine régión, LEON. Pioneers of the region. They work with Prieto Picudo and Albarin -grapes that is unique to their region. They have organic wines from their local grapes and more interestingly, the Prieto Picudo grapes which grow along the ground. They have 60 to over 80 year old vines.



	La Zorra			Leyenda de Paramo	
	La Zorra	Raro	Ituero	El Aprendiz	
Årgang/type:	2016 - rød	2018 - rød	2018 - rød	2018 - hvit	2016 - rød
Alkohol:	14,00 %	13,00 %	14,00 %	14,00 %	14,50 %
Drue:	50% Rufete, 50% Aragones (Tempranillo)	100% Rufete. 60+ år gamle vin stokker	100% Rufete. 70+ vinstokker. 850 moh	100 % Albarin	100 % Prieto Picudo
Ant. prod:	22.518	8.127	1.911	20.000	30.000
Produksj./ lagring:	11 mndr 50/50 fransk og amr. toasted eikefat	Fermentert amr/franske fat. Ståltank	9 mndr franske eikefat	5-6 måneder på bunnfall	75/25 fransk og amr. eik
Sukker/syre (g/l):	3,6/8	1,4/5	1,8/5,42	1,64/3,4	1,65/3,34
Pris Horeca:	181,-	198,-	288,-	185,-	185,-
Varenr./ utvalg:	115114 01 - BU	12546501 – BU	12546401 – BU	115116 01 - BU	115115 01 - BU
Pris VMP:	242,-	265,-	382,-	249,-	248,-



A family winery pioneering Garnacha-driven reds in DO Méntrida (Central Spain), Jiménez-Landi tend 20Ha of their own plus 5Ha of rented vineyards. Vines are located on the pasture, scrubland landscape of Méntrida, the village in the lower part of the region, and the rugged hills of El Real de San Vicente, the only village in the appellation within the boundaries of the Gredos mountains. Vines are planted at 550-650m on the plain and at 750-850m on the mountains. Sandy granitic soils are dominant in both areas.



	Naranja	Malvar	Valdinebla	Natural	El Corralón	Sotorrondero	Piélagos	Ataulfos
Type:	Orange	Hvit	Rose/Claret	Rød	Rød	Rød	Rød	Rød
Årgang:	2020	2022	2021	2020	2019	2018	2018	2018
Alkohol:	14,50%	13,5%	14,50%	14,50%	14,50 %	14,50 %	14,50 %	14,50 %
Flasker prod:	1.300		3.700	3.000		10.000	5.000	1.000
Drue:	85% Grenache, 15% Malvar	100% Malvar	85% Grenache, 15% Muscatel	85% Syrah, 15% Cabernet Sauvignon	85% Garnacha, 10% Syrah, 5% Cab. S.	70% Garnacha og 30% Syrah fra Sierra de Gredos 750-900 moh	Garnacha	Garnacha
Produksj./lagring:	10 mndr franske eikefat	Ståltank	8 mndr fransk eik	10 mndr franske eikefat	6 mndr 500 l fransk eik	11 mndr store franske eike fat	15 mndr franske eikefat	20 mndr franske eikefat
Sukker/syre (g/l):	2/5,2		2/5,2	2/5	2/5,4	2/5,3	2/5,35	2/5,4
Pris Horeca:	245,-	254,-	257,-	207,-	181,-	214,-	340,-	570,-
Varenr./utvalg:			14506301	14182001	11668201	11666001	12439701	12439801
Pris VMP:			356,-	281,-	243,-	286,-	450,-	685,-

Matsu - D.O. Toro



Kolleksjonen av Matsu viner er en hyllest til de tre generasjonene som har arbeidet på vinmarkene gjennom mange år.

Vinene er laget av Tinta del Toro. Dette er Tempranillo druene som kalles Tinta del Toro fordi den tar tykkere skall enn det Tempranillo druene har normalt. Det er dette som bl.a. gir vinen en fyldig og kraftig smak.

Druene dyrkes uten noen form for kjemisk behandling. Spontanfermentert og tappes ufiltrert.

I 2021 introduserer Matsu sin første hvitvin – La Jefa 2018.



Dropp amarone – gå heller for disse

Fra Spania kommer tre viner som konkurrerer ut så å si all amarone. Og det til helt andre priser.

	La Jefa	El Picaro	El Recio	El Viejo
Årgang:	2019	2022	2022	2020
Alkohol:	13,00 %	14,50 %	14,50 %	15,00 %
Sukker/syre g/l:	2,3/6,2	3,6/4,18	1,7/4,79	3,1/5,02
Druer:	80% Malvesia, 10% Viura, 10% Verdejo	Tinta de Toro	Tinta de Toro	Tinta del Toro
Alder vinstokker:	50-150 år	50-70 år	70-100 år	100 år +
Lagring:	14 mndr 600l fransk eik	Sement tanker	14 mndr fransk eik	16 mndr. fransk eik
Pris Horeca:	257,-	133,-	175,-	324,-
Vare nr./utvalg:	11910801	2065101	2064801	3473801
Pris VMP:	342,-	174,-	230,-	429,-
Magnum:	NA	3859205- BU	3858905 – BU	7920305 - BU
Årgang:	NA	2020	2020	2020
Pris magnum Horeca/VMP:	NA	290,-/375,-	362,-/480,-	653,-/858,-

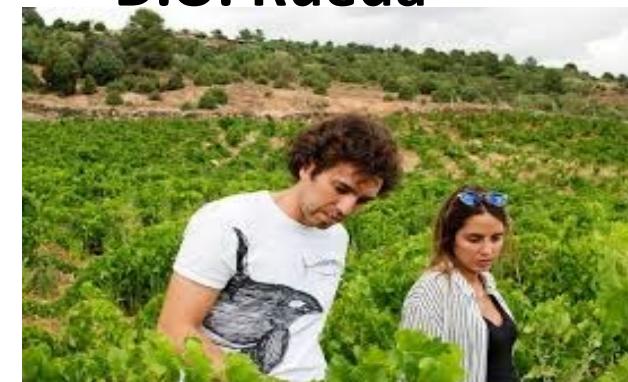
Fra venstre: La Jefa, El Picaro, El Recio og El Viejo

Bodegas José Pariente

Følgende skrev Aperitif i sitt magasin i artikkel om Rueda, det "Det spanske hvitvinsparadiset", om José Pariente: "José Pariente er produsenten som imponerer aller mest med sine nydelige vellagete hvitviner av utsøkt klasse. José Pariente var en entusiastisk vinmaker i Rueda med lidenskap for kvalitettsvin som han kunne servere i sin restaurant. Hans datter Victoria har ført driften videre og bygget nye moderne produksjonslokaler i 2008. Nå er også tredje generasjon med Martina og Ignacio aktive i familiefirmaet. Her produseres det fem hvitviner, hvorav tre med verdejo og de andre med sauvignon blanc. Deres siste verdejo-vin er produsert i sementegg-tanker og er lansert på markedet for noen få år siden.

I tillegg produserer nå Pariente noen røde viner fra Castilla y Léon området. En av disse er Confines, som er en meget liten produksjon laget på druer fra 100 år gamle vinstokker som ligger over 1.000 moh i Sierra de Gredos.

D.O. Rueda



	Souvignon Blanc	Verdejo	Fermentado en Barrica	Special Cuvée	Finca Las Comas	Apasionado	Confines
Type:	Hvitvin	Hvitvin	Hvitvin	Hvitvin	Hvitvin	Dessert vin	Rødvin
Årgang:	2022	2022	2020	2017	2019/20	2019	2016
Alkohol:	13,0%	13,0%	13,5%	13,5%	13,5%	11,0%	14,5%
Flasker produsert:		500.000	20.000	5.000	3.300	8.000	2.000
Sukker/syre g/l:	2,5/5	2,7/5,54	2,9/5,76	3,2/5,17	2,4/5,26	70,8/6,75	0,7/5,40
Druer:	100% Souv. B	100% Verdejo	100% Verdejo	100% Verdejo	Verdejo 100 år gamle stokker	100% Sauvignon Blanc	Garnacha 100 år gamle stokker
Produksjon:	Ståltank	Ståltank/bunnfall	7. mndr fransk eik på bunnfall	Sement egg på bunnfall	12 mndr 2250 l. foudres	Ståltank/ 5 mndr bunnfall	11 mndr 600 l fransk eik
Pris Horeca:	149,-	149,-	214,-	315,-	355,-	173,-/ 0.50 liter	299,-
Vare nr./utvalg VMP:	1587501	99311 01 - BU	99314 01 - BU	72960 01 - BU	13386101 – BU	72959 02 - BU	7296101 - BU
Pris VMP:	197,30	193,-	286,-	407,-	470,-	231,-	396,-



* Fermentado en Barrica
2020 Øko. Horeca kr
214,00

Bodega Bardos



D.O. Ribera del Duero

The de Bardos winery is part of the Grupo Vintae winery group that is crafting wines in the Ribera del Duero D.O. of Spain. This winery has selective " pago" rated vineyards that are spread throughout this region providing for unique grapes that produce unique wines. The wines by the De Bardos winery present a unique character of their terroir in the. All of the wines by De Bardos are crafted by hand in a fully artesian manner.



	Verdejo D.O. Rueda	Roble	Romantica	Altura	Reserva	Suprema	Villalvaro	Moradillo de Roa
Årgang:	2022 - hvit	2018 - rød	2020 – rød	2020	2018 - rød	2016-rød	2021	2020
Alkohol:	13%	14,5%	14,50%	15%	14,5%	14,5%	14%	15%
Drue:	Verdejo	Tempr.	Tempranillo	95% Tempr + Albilo, Garnacha.	Tempr./ Cab.S.	Tempranillo	95% Tempr. + diverse	95% Tempr. + diverse
Produksj./ lagring:	Bunnfall 4 mndr	4-6 mndr på eikefat	14 mndr fransk eik	12 mndr fransk 60% gamle	16 mndr. fransk eik	80 år vinst. 30mndr fat	12 mndr 5.000l fat	12 mndr 5.000l fat
Sukker/syre (g/l):	1,8/5,86	2,6/4,94	2,4/5,5	3,4/5,01	2,5/5,3	2,4/4,94	2,4/3,96	2,8/4,83
Pris Horeca:	129,-	147,-	153,- (mag 325,-)	183,-	192,-	332,-	356,-	360,-
Varenr./ut- valg:	11508101 - BU	12797201- BU	10782301 - BU	16511901 - BU	12797101 – BU	13386401- BU	16511601 - BU	16511401 - BU
Pris VMP:	170,-	198,-	206,- (mag 432,-)	245,-	257,-	439,-	472,-	477,-



Bodegas Carmelo Rodero

D.O Ribera del Duero

Carmelo Rodero has his roots firmly fixed in Pedrosa de Duero's wine-making traditions. The fourth generation to become involved, he follows in the footsteps of his great-grandparents, who used traditional wine-presses, and his grandparents, founder members of Pedrosa's wine-producing cooperative.

After running the family vineyards for several years, he ventured out and sold grapes from 50 ha of vineyards to Vega Sicilia for 14 years. Having gained a real understanding of the importance of superior quality grapes in wine-making, he started up on his own in 1990. The company proudly points out that since the first vintage of 1991 appeared the next year, their wines have consistently won national and international awards, placing them among the Ribera's most prestigious.

The estate now covers 103 ha, with vineyards of bush and trellised vines averaging 30 years old, located near Roa, by the River Duero. A complete range of wines is offered, as the older vineyards, with some 70 year-old vines, produce the Crianzas, Reservas and Gran Reservas, while the Tinto Joven and Roble (oaked for a short while) are served by the younger vineyards. The indigenous varietal Tinta del País (Tempranillo) accounts for 85% of plantings, along with 10% Cabernet Sauvignon and 5% Merlot; density is generally around 2,500 vines per hectare. Not afraid to move with the times, Carmelo Rodero has modernized and modified the Pedrosa de Duero winery to incorporate new ideas into this family business. A revolving platform enables the vats to move round to receive the grapes, and pumping over is avoided by using a small mechanised tank. A traditional approach goes hand in hand with applying innovation, to extract the best from the grapes and maintain their quality in the production of very fine wines.

	9 Meses	Crianza	Reserva	Pago Valtarrena	TSM
Årgang:	2020	2020	2019	2019	2017
Flasker produsert:	300.000	200.000	40.000	12.000	11.500
Alkohol:	14.50%	14.50%	14.50%	14.50%	14.00 %
Sukker/syre g/l:	0.89/4.43	2.16/5.90	2,3/5,00	0.17/5.17	2,4/5,01
Druer:	Tempr.	90% Tempr, 10% Cab S	90% Tempr, 10% Cab S	Tempranillo	75% Tempr, 15% Merlot, 10% Cab S
Alder vinst./moh				45-55 år/800 moh	40 år/ 800 moh
Fat:	9 mndr fransk eik	15 mndr fransk/amr. eik	21 mndr fransk eik	24 mndr 225l franske eik	18 mndr fransk eik
Pris Horeca	181,-	263,-	357,-	480,-	625,-
Vare nr./utvalg:	66826 01 - BU	66827 01 – BU	66828 01 – BU	78883 01 – BU	113215 01 – BU
Pris VMP:	243,-	350,-	470,-	632,-	821,-



Gorka Izagirre - D.O. Txakoli de Bizkaia



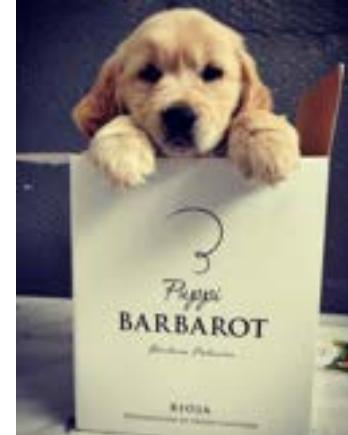
Very few wine producers around the world can boast about having a both 1 and 3 Michelin-starred restaurant as neighbor but this is the case at Gorka Izagirre, in the village of Larrabetzu (Basque Country), just 20 kilometers from Bilbao. Producer Gorka Izagirre along with his nephew chef Eneko Atxa, run a family business which includes ample Txakoli winemaking facilities, a state-of-the-art restaurant (Azurmendi, 3 Michelin stars) and an informal bistro (Eneko, 1 star Michelin). Total production stands at around 270,000 bottles. All vineyards are their own or have been rented in order to have full control over them. Altogether they farm 40 hectares located in different villages like Larrabetzu, Euba, Amorebieta-Etxano, Mungia (the closest to the sea) or Dima. Two white varieties are grown: Hondarrabi Zuri (the Basque name for Courbu Blanc) and Hondarrabi Zerratia (Petit Courbu) which is also locally known as Small-Leaf Hondarrabi. Winemaker José Ramón Calvo favors a south-east exposure to take full advantage of the first sun rays, which dry out the skins of the grapes and keep humidity away. In his opinion, a good exposure is far more important than being close to the sea. Atlantic climate and rain go hand in hand. With 1,000-1,300mm annual rainfall, organic growing is difficult. Contact herbicides and treatments against mildew, which is endemic in the area, are common practices, yet they avoid spraying the vines within 25-30 days of picking. Green harvesting helps to expose bunches to the sun. They use selected yeasts, which are as neutral as possible, and all the winemaking processes are handled in a cool, inert atmosphere thanks to the use of dry ice.

Bat Gara - D.O. Arabako Txakolina



	Ny Ilun Rød	Gorka Izagirre	Ny G22	Zura	Bodega Bat Gara - Goianea	
Årgang:	2022	2019	2022	2020	2020	
Alkohol:	13,5%	12,50%	13,00 %	13,00 %	12,50 %	
Drue:	Hondaribi Beltza	50/50 Hondaribi Zarrantia/Zuri	Hondaribi Zerratia	Hondaribi Zerratia	95% Hondaribi Zuri, 5% Riesling	
Jordsmonn:	Sand/leire	Sand/leire	Sand/leire	Sand/leire		
Prod./lagring:	Ståltank	Ståltank. Lagret på bunnfall	Ståltank. På bunnfall i 8 mndr	Fermentert på franske eikefat. Ståltank på bunnfall	Spontanfer m. Ståltank	Spontanferm. 4 mndr eikefat
Sukker/syre (g/l):	3/6,4	3,8/6,98	2,4/6,68	3/6,7	3,2/8,4	3,6/7,8
Pris Horeca:	N.A	179,-	203,-	259,-	174,-	223,-
Varenr./utvalg:	15749901 - BU	80645 01 – BU	80644 01 - BU	15063301 BU	100400 01 - BU	115113 01 - BU
Pris VMP:	248,-	240,-	258,-	344,-	234,-	311,-

Barbara Palacio



Barbara Palacios López-Montenegro is the granddaughter of Don Jose Palacios Remondo and, as is tradition in this family, was formed in Bordeaux, although their concern and interest in viticulture and enology, have led to this persevering woman to travel around the world: Barbara has worked not only in some of the most representative wineries of Médoc (Château Margaux, Chateau Pichon Longueville Baron), but also in Tuscany (Italy), Napa Valley (USA), Marlborough (New Zealand), McLaren Valley (South Australia), Curicó (Chile) and more recently in Mendoza (Argentina).

With this precious wealth of experience and a great experience, Barbara finally returns to La Rioja to meet its objective: create your own cellar, to which has a vineyard in Bilibio Crags, an area of Haro, his father Antonio had planted with tempranillo and, interestingly, merlot, because the soil, clay, limestone, and altitude (490-550 m), reminded him of the French soil.

Barbara Palacios made from this vineyard its unique Barbarot a very personal and innovative wine whose name is a symbiosis of 'Barbara' and 'Merlot' (his pet dog and the winery).

D.O.Ca. Rioja

	Rioja Alta	Puppi	Barbarot
Årgang:		2019	2014
Alkohol:		14,00 %	14,00 %
Sukker/syre g/l:		1,4/5,8	1,4/5,8
Druer:		85% Tempr., 15% Merlot	87% Tempr., 13% Merlot
Antall flasker prod.:		4.000	4.500
Produksjon:		85% på fransk i 6 mndr	16 mndr fransk
Horeca ex. mva:		193,-	251,-
Vare nr./utvalg:		11221301 - BU	116659 01- BU
VMP pris:		259,-	335,-





	El Pacto		Hacienda Lopez de Haro					
Type:	Hvit	Rød	Rød Tempranillo Organic	Rød Graciano	Hvit Viura	Hvit Viura Fatlagret	Blanco Reserva	Hvit Gran Reserva
Årgang:	2020	2020	2016	2019	2022	2018	2018	2014
Alkohol:	13,00%	14,00%	14,00%	14,00%	12,50 %	12,5 %	12,5%	12,50%
Sukker/ syre g/l:	2,5/5,27	1,8/5,1	2,8/6,6	2,9/5,24	2,6/5,6		2,6/6,19	1,5/5,99
Druer:	Viura + others (Malvasia, Garnacha B.)	Tempr.	Tempranillo Organic	Graciano	Viura	Viura	80% Viura + andre hvite	85% Viura, 10% Malvasia, 5% Garn. Blanca
Område/ alder vinstokker:	Rioja Alta	Rioja Sonsierra/ 70 år	Rioja Alta	San Vicente/ 20-70 år		Gamle stokker Alta og Alvesa	Sonsierra og Alto Nejerilla	San Vicente Rioja
Eik:	8-10 mndr på brukte franske fat	14 mndr fransk	14 mndr brukt/ny fransk, øst-europeisk og amr.	10 mndr	20% på fat i 2 mndr	6 mndr brukte franske	18 mndr	36 mndr
Pris horeca:	204,-	154,-	160,-	146,-	122,-	142,-	179,-	229,-
Vare nr./utvalg:	13680401- BU	21072 01 – BU	12441401 - BU	106126 01 - BU	21940 01 - BU	13386601 – BU	16511201 - BU	13541101- BU
Pris VMP:	264,-	202,-	210,-	191,-	157,-	193,-	242,-	305,-



Hacienda Lopez de Haro



D.O.Ca. Rioja

The Hacienda López de Haro Winery is located on a hill in the historic town of San Vicente de la Sonsierra, surrounded by centuries-old vineyards and sheltered by the Sierra del Toloño, in the heart of Rioja Alta. Here exist some of the best Tempranillo vineyards in the area, a thousand-year-old tradition, and the respect for the elaboration to create wines to become.

Hacienda López de Haro is the collection of wines which pay homage to the authentic essence of Rioja. The place chosen to bring this project to life is San Vicente de la Sonsierra, the heart of La Rioja Alta and the area where the best old Tempranillo vineyards are located, thanks to its special climatic characteristics, its orography and its soils.

López de Haro wines are elegant, complex and aromatic and have become the new classics of Rioja. Because, according to the winery, to be a classic it is not necessary to be hundreds of years old, nor come breathe the magic of something well done, made with care and passion.

In San Vicente de la Sonsierra the climatic conditions are perfect for the wine. It is located under the Sierra de Cantabria, at the foot of Mount Toloño, which shelters it from the rains of the Bay of Biscay, but at the same time refreshes with its winds (the Cierzo) every summer afternoon.

Most of the soils of the town are calcareous clay, although there are also more sandy areas near the Ebro and terraces with pebbles in the meanders that form the river. In general, they are very well drained soils, given the sinuous orography of the region, and with a very low content in organic matter, which turns them into poor soils that induce low yields in the vineyards and thus increase the quality of each cluster.

	Rosè	Tempranillo	Crianza	Reserva	San Vicente	Gran Reserva		
Årgang:	2022	2021	2019	2017	2020	2014	2004	2005
Alkohol:	12,5%	13,5%	13,5%	13,5%	14,00 %	14,0%	14,0%	14,0%
Sukker/syre:	2,0/6,3	2,6/4,34	3,2/5,2	2,7/4,67	3/5,3	1,8/5,6	2,7/5,46	1,8/5,12
Druer:	60% Garnacha, 40% Viura	Tempranillo	85% Tempranillo, 10% Garnacha, 5% Graciano	85% Tempranillo, 15% Graciano	90 % Tempr., 10% Mazuelo Ny San Vicente	90% Tempranillo, 10% Graciano	85% Tempr, 15% Graciano	90% Tempr, 10% Graciano
Område/vin stokker:	San Vicente, Rioja	San Vicente, 50-70 år	Rioja, gamle vinstokker	San Vicente, gamle vinstokker	San Vicente	San Vicente	San Vicente	San Vicente
Eik:	Nei	20% av vinen i 3-4 mndr på nye fat	10 mndr fransk og amerikansk eik	18 mndr fransk og amerikansk eik	18 mndr, fransk/ungarsk eik	30 mndr fransk og amerikansk eik	30 mndr fransk og amerikansk eik	42 mndr fransk og amerikansk eik
Horeca ex mva:	120,-	125,-	128,-	145,-	146,-	204,-	478,-	478,-
Vare nr./utvalg:	21073 01 – BU	21071 01 - BU	20649 01 - BU	20660 01 – BU	106232 01 - BU	20650 01 - BU	14182401- BU	16512001 - BU
Pris VMP:	159,-	165,-	163,-	188,-	191,-	267,-	604,-	630,-



Pedro Balda Viticultor

D.O.Ca. Rioja

As the son and grandson of wine growers from **San Vicente de la Sonsierra**, Pedro Balda, 38, used to hate everything that had to do with vines. From an early age, his father took him to farm the family plots. "In summer when my friends were swimming at the pool, I would be bud pruning or removing stones", he recalls. "I wanted to be an architect but I wasn't that good at drawing so I finally took Agronomy. I loved attending Viticulture lessons because it had nothing to do with what I had experienced and I thought, I really want to work at this."

In 2008, he started teaching and working on his PhD with leading grape expert **Fernando Martínez de Toda** at La Rioja University. At the same time he decided to make wine from **Larrad**, a 0.5Ha vineyard planted by his grandfather. He was supported by celebrated winegrower **Abel Mendoza**, who lives next door to his parents.

He currently produces two reds from two different harvests at the Larrad plot. The first one, called **Vendimia Seleccionada** (Selected Harvest), from which just one barrel is usually made, comes from less compacted bunches that are manually destemmed ("grain by grain" as it is also customary in a couple of **Abel Mendoza's** reds). "There's no other way to achieve such fine tannins", says Pedro.

The second wine is called Cosecha and it is made with the remaining grapes that are thoroughly destemmed. Quantities are tiny and most bottles are exported. Anyone wishing to drink Pedro Balda's wines in Spain should try [Celler de Can Roca](#) (Girona) or [La Cigaleña](#) (Santander), two restaurants stocking a great selection of natural and organic wines.

As far as wine growing practices are concerned, Balda skips classifications. He says he's neither biodynamic nor organic, although the first thing he did when he took charge of the Viticulture department within the Winegrowing and Oenology Master Studies was to introduce biodynamics in the curriculum. Working without sulphur "has many risks and you must deal with the consequences", he admits. (Kilde :Spanish Wine Lovers)



Pedro Baldas arbeider sammen med Vintae, og lager sine viner «i en krok» hos Bodega Classica. (Hacienda Lopez)

	Cosecha	Vendimia Seleccionada
Type:	Rød	Rød
Årgang:	2016	2015
Alkohol:	15,00%	15,00%
Sukker/syre g/l:	<0,1/6	<0,1/5,5
Sulfitter:	7 mg/l (ikke tilslatt)	5 mg/l (ikke tilslatt)
Druer:	Tempr. 97%,3% Viura	100% Tempr.
Fatlagring.	14 mndr franske fat	18 mndr franske fat
Antall flasker prod.:	1.170	312
Lagringspotensiale (ca):	2030	2030
Horeca ex. mva:	521,-	858,-
Vare nr./utvalg:	12908701	12908801
VMP pris:	685,-	1124,-



Finca Valpiedra



Finca Valpiedra ligger som en halvøy ved elven Elbo i Rioja Alta. Alle viner kommer fra denne vinmarken, som er belagt av småstein.



D.O.Ca. Rioja



Finca Valpiedra opened in 1999, it is the only Rioja winery that belongs the Association Grandes Pagos de España (Grand Crus Association of Spain), an exclusive and small group of wineries from all over the national territory of Spain with single vineyards and of their own personality defends the authentic terroirs of the country.

Finca Valpiedra follows the **classic Bordeaux** style, with a single vineyard and two only wines elaborated exclusively with grapes from the estate. Finca Valpiedra, our main reference, and Cantos de Valpiedra, both identified with the stony soil typical of the estate that conditions, together with its own microclimate combine to profile these wines.

	Blanco Reserva	Cantos	Reserva		
Årgang:	2016	2016/18	2009	2015	2014
Alkohol:	12,00%	13,00%	14,00%	13,50%	13,50%
Sukker/syre g/l:	3/5	2,8/5,6	3,0/6,4	2,2/6,3	2,1/6,3
Druer:	70% Viura, Garn B., Malva., Matu	Tempranillo	Ca 92% Tempranillo, 4% Graciano og 4% Maturana		
Prod./fat:	24 mndr fransk/amr	12 mndr. Amr/franske	Spontanfermentert. 22 mndr franske eikefat		
Pris horeca:	495,-	159,-	MAG: 878,-	270,-	270,-
Vare nr./utvalg:		5495101 - BU	14182105 – BU	11417101- BU mars	7819501 - BU
Pris VMP:		214,-	MAG : 1.152,-	359,-	359,-



Se neste side for eldre årganger og magnum

Noen eldre Rioja og magnum



VMP nr.	Alko.	Produsent	Navn	Volum	Horeca ex	VMP pris
14181905	13,50	Finca Valpiedra	Reserva 1996 MAG	1,50	1261,-	1644,-
13388601	13,50	Finca Valpiedra	Reserva 1998	0,75	636,-	836,-
13388701	13,50	Finca Valpiedra	Reserva 1999	0,75	636,-	836,-
14181605	13,50	Finca Valpiedra	Reserva 1999 MAG	1,50	1261,-	1644,-
11417205	13,50	Finca Valpiedra	Reserva 2001 MAG	1,50	1250,-	1810,-
14182105	14,00	Finca Valpiedra	Reserva 2009 MAG	1,50	878,-	1152,-
11221401	14,00	Hacienda Lopez de Haro	Gran Reserva 2001	0,75	530,-	698,-
14182401	14,00	Hacienda Lopez de Haro	Gran Reserva 2004	0,75	478,-	630,-
16512001	14,0	Hacienda Lopez de Haro	Gran Reserva 2005	0,75	478,-	630,-



Alle flasker har original kork. Det anbefales derfor at vinene åpnes med Durand- eller stolpetrekker.





Aroa Bodegas is a pioneer in the D.O. Navarra with the organic spirit and organic-biodynamic methods of cultivating. The area, where the winery is situated is one of the highest areas in Navarra with a strong influence of Cantabrian sea.

Vineyards, located proximity to the Pyrenees Mountains and the Cantabrian Sea, give a strong Atlantic character to the Mediterranean climate. It's one of the most northern areas of the Iberian Peninsula where red grape varieties are grown in the shelter of the Urbasa and Andía Mountains.

From the time they were planted, the vines have been tended without any chemical additives, just with a traditional treatments, such as copper and sulphur, in a very low concentrations.

The area has an advantage: the dominance of the north wind along with the north-south orientation of the vineyards provide great ventilation. To further this advantage, we are doing leaf stripping and green pruning. In addition, infusions of different plants such as horsetail, nettle and sage are planted in the vineyards, which strengthen the vines against possible diseases.

The twenty-five hectares are divided into seven vineyards located around the winery with the red varieties, such as Garnacha, Tempranillo, Cabernet Sauvignon and Merlot and white varieties such as White Garnacha and Moscatel.

	Larrosa	Laia	Mutiko	Le Naturel (no sulfit)	Le Naturel (no sulfit)	Le Naturel Pet Nat
Type:	Rose	Hvit	Rød	Hvit	Rød	Perlende
Økologisk:	Ja	Ja	Ja	Ja	Ja	Ja
Årgang:	2020	2021	2017	2022	202	2021
Alkohol:	14,50%	12,50%	13,50%	12,50%	14,00%	12,50%
Sukker/syre:	0,9/5,54		3,2/5,8	7,4/7,5	2,70/6,50	2,2/5,60
Druer:	Garnacha	Garnacha Blanca	100% Garnacha	Garancha Blanca	95% Garnacha, 5% Merlot	Garancha Blanco Ancestral metoden
Eikefat:	Nei	Nei	10 mndr fransk og amr.	Nei	Nei	Nei
Pris Horeca:	145,-	144,-	151,-	149,-	129,-	204,-
Pris VMP:	195,-	195,-	203,-	195,-	164,-	267,-
Varenr./utvalg:	7311701-BU		10899601 - BU	11009301 - BU	5496501 –Basis	12797801-BU



Aseginolaza & Leunda

Spania – D.O. Navarra



Aseginolaza & Leunda are Jon and Pedro, two school friends of the 1979 vintage from the Basque Country currently living in Navarra. We are environmental biologist but have become crazy about one thing: old vine Grenache! Once we have found ancient – and often forsaken– unirrigated, bush-vines, we set about rehabilitating the vineyard without recourse to either herbicides or to systemic pesticides. Our philosophy is equally simple: maximum respect for the environment combined with minimal intervention in the winery.

We love old vines, trained in the traditional bush-like shape. From pruning to harvest, all the tasks are made by hand. We are committed to minimize our environmental impact and respect for the soil, the flora and the fauna. Therefore, our vineyards are not irrigated and we fertilize only with organic compost. We reject the use of herbicides or systemic pesticides. This is our contribution to the social heritage that old vineyards represent.

The grapes are harvested by hand and transported in 15-20 kilo boxes. Fermentation occurs spontaneously with indigenous yeasts and the cap is manually plunged every day. For fermentation we use stainless steel vessels but all our wines are aged in old French oak barrels. The aging length is decided by tasting –no rules!–, a result of the conversation between the wine and the barrel. Our wines are bottled without stabilization or filtration, so the wine is clarified by natural decantation. The only ingredients of in wines are fermented grape juice and a minimum dosage of sulphur. (kilde www.aseginolazayleunda.com)



	Beltza Blanco	Txuria	Birak	Beltza Tinto	Cuvee	Las Santas Cuvee	Camino de la Torraza	Camino de Santa Zita
Årg./type:	2020 - hvit	2021- hvit	2021 - rød	2019 - rød	2020 - rød	2020- rød	2020 - rød	2020 - rød
Flasker produsert:	1.114	2.987	2.331	1.900	2.412	1.423	1.112	590
Alkohol:	12,00%	12,50%	13,50%	14,00%	14,50%	14,00%	14,50%	14,50%
Sukker/syre g/l:								
Druer:	Malvasia	Viura	94% Garnacha, 6 % Viura	65% Syrah, 35% Garnacha	85% Garanca, 15% Tempranillo	100% Grenacha	70% Carignan, 30% Grenacha	100% Grenacha 100år gamle stokker
Fat:	10 mndr fransk	5 mndr fransk	Stål	13 mndr fransk	10 mndr brukte franske fat	9 mndr gamle franske fat	10 mndr brukte franske fat	8 mndr brukte franske fat
Pris Horeca:	219,-	224,-	181,-	273,-	255,-	288,-	299,-	299,-
Vare nr./utvalg:	15142101 - BU	15376901 – BU	15376801- BU	16300301 - BU	15377001- BU			16300601 - BU
Vinhuset:								
Pris VMP:	293,-	301,-	240,-	359,-	337,-			359,-

Proyecto Garnachas de Espana

Proyecto Garnaches de Espana er et prosjekt til Vintae med ønske å vise Garnacha druens påvirkning av jordsmonn og klima i forskjellige områder Spania.

	Salvje del Moncayo	Olvidada Aragon Calatayud	Fosca Priorat	Vintae Fosca Priorat	Perdida Pirineo	Viejo de la Familia Acha D.O.Ca. Rioja
Årgang:	2020/21	2020	2018	2019	2019	2014
Alkohol:	14,0 %	15,5%	14,50%	14,50%	14,50%	15,50%
Sukker/syre g/l:	2,3/5,35	2,4/4,9	3,8/5,5	2,3/5,24	3,5/5,39	3,7/6,01
Druer:	Garnacha	Garnacha	Garnatxa	80% Garnacha, 10% Cab, 5% Mazuelo, 5% Merlot	Garnacha	Garnatcha
Alder vinstokker:	50 år	75 år	60 år	60 år	20 år organiske vimmarker	Vinstokker fra 1906. 1300 flasker laget
Eik:	5 mndr fransk eik	Sement tank og 5 mndr fransk eik	3-4 mndr fransk eik	3-4 mndr fransk brukte eikefat	12 mndr fransk eik	36 mndr på 500 liter franske eikefat
Horeca:	129,-	149,-	190,-	193,-	197,-	726,-
Vare nr./utvalg:	2106901 – BU	2106801 – BU	NA	14181701 – BU	11868201 – BU	12442701 – BU
Pris VMP:	162,-	195,-		259,-	263,-	952,-



Ribera del Queiles



Se filosofien og historien bak vinene her:
<https://vimeo.com/42203415> 24

Augusti Torello – AT Roca

D.O. Penedes/Montsant



Augusti Torello var frontfiguren av Augusti Torello Mata i over 20 år. I 2010 bestemte han seg for å realisere sin drøm med å starte opp på nytt sammen med sine to sønner.

Produksjon foregår i Penedes og Montsant. På grunn av sin forkjærighet til Penedes, har han valgt å bruke opprinnelse Penedes på sine cava istedenfor DO Cava. (Begge deler er ikke lov).

Fokus er å lage god vin ved gjennom økologisk landbruk med druer fra vinstokker fra de beste jordsmonnet flere steder i Penedes.



Cava Classic Penedes			Xarel-lo	Anima Mundi Naturviner		
	Rosat Reserva Brut	Reserva Brut	Hvit	Gres Hvitvin	Cami del Xops Ancestral	NaguerBaix Ancestral
Årgang:	2018	2017	2021	2021	2021	2018
Alkohol:	12 %	12 %	12 %	12,00%	11,00%	11,50 %
Sukker/syre g/l:	4,0/6,0	4.0/6.0	0.6/6	3,04/7,1	0/6,2	4,0/6,0
Druer:	50 % Macabeu, 50 % Monastrell	52 % Macabeu, 27 % Xarel-lo, 21 % Parellada	Xarel-lo single vineyard	Xarello 30% av vinen fatlagret i 5 mndr	60% Macabeu, 40% Xarello Ferm. på eikefat	Macabeo fra vinmarken Noguer Baix (1974)
Økologisk:	Sertifisert	Sertifisert	Sertifisert	Ikke sertifisert	Ikke sertifisert	Ikke sertifisert
Pris Horeca:	176,-	171,-	231,-	189,-	189,-	237,-
Vare nr./utvalg:	37715 01 – BU	37716 01 - BU	38593 01 – BU	14698101- BU	15600601 - BU	12546201 – BU
Pris VMP:	238,-	228,-	308,-	213,-	243,-	316,-



Torelló



Corpinnat - Penedes

The oldest document recording the history of the family is dated in the 1395 and refers to fields, vines and lands. Throughout the history the family surname has changed as a consequence of successive marriages.

Since 1951, Francisco Torelló, in anticipation of the economic change taking place in Spain, pointed the agricultural tradition of the family towards the industrialization of wine production, by starting to produce TORELLÓ bottled wines with grapes from the estate.

Currently Torelló, is run by the 22nd and 23rd generation with the commitment of preserving the estate. Can Martí is the name of Torelló estate located 33km south of Barcelona, which has become organic since 2016. It is also important to highlight the biodiversity in the estate which is abundant due to the extension of property and surrounding areas. A wide variety of habitats are found within the vineyards and margins. White pine and holm oak woods or areas of broom brush and other bushes.

Torelló is a founding member of CORPINNAT, a collective European Union brand established with the aim of distinguishing great sparkling wines made in the heart of the Penedès from 100% organic grapes harvested by hand and entirely vinified on the premises of the winery. CORPINNAT has its own regulation which has become the strictest one in the world for sparkling wine made by second fermentation in the bottle.

In recent years, Torelló has managed to be present in 30 countries and to position our wines in the top restaurants and wine stores. Apart from getting international wine awards and recognitions such as Parker, James Suckling, International Wine Challenge, Peñín, etc.

A team of 20 professionals working together to present our great wines to a global audience, fostering a shared appreciation and enjoyment worldwide.



	Pal Lid rose	Brut Reserva	Brut Nature
Årgang:	2020	2018	2016
Alkohol:	12,0%	12,0%	12,0%
Sukker/syre g/l:	5,5/5,9	5,1/5,4	0,8/6,9
Druer:	73% Macabeo, 27% Pinot Noir	57% Xarello, 23% Macabeo, 20% Parellada	51% Xarello, 32% Macabeo, 17% Parellada
Lagring:	Flaske 4 år	Flaske 4 år	Flaske 4 år
Pris Horeca:	243,-	227,-	250,-
Vare nr./utvalg:	11729101	9404601	16120101
Pris VMP:	325,-	310,-	334,-



D.O. Cava

Musserende vin lages over hele Spania. Dersom gitte kriteria oppfylles vil den bli klassifisert som en D.O. Cava. De fleste musserende kommer fra området Penedes ved Barcelona, og laget på den tradisjonelle drueblanding som Francesc og AT Roca (s.25) . Clos Pons har i tillegg litt Chardonnay i sin cava. Dette er ikke helt uvanlig. AT Roca har valgt å klassifisere sin musserende som D.O. Penedes og ikke D.O. Cava. Dette fordi produsenten mener det er feil at en cava med D.O. Cava klassifisering kan produseres over hele Spania med druer som ikke er en del av den opprinnelige cava.

En Cava er laget på samme måte som champagne (méthode traditionelle), som vil si at annengangs gjæring er på flaske.

Det finnes også spansk musserende som lages ved at vin tilsettes CO₂ . Disse kalles Vino Espumoso og er som regel relativt rimelige i pris.



	Francesc		Clos Pons	Ramiro
	Penedes		Costers del Segre	Valencia
	Brut	Brut Reserva	Flocs Cava Reserva	Ramiro II
Årgang:	N.A.	N.A.	N.A.	N.A.
Alkohol:	11,50%	12,00%	11,50%	11,50%
Sukker/syre g/l:	11,2/4,87	9,00/6,00	7,9/5,8	8,5/5,2
Druer:	40% Xarel-lo, 40% Macabeo, 20% Parellada	40% Xarel-lo, 40% Macabeo, 20% Parrellada	40% Xarel-lo, 35 % Macabeo, 20 % Perellada, 5 % Chardonnay	80% Macabeo, 20% Chardonnay
Lagring:	14 mndr flaske	24 mndr flaske	15 mndr flaske	9 mndr flaske
Pris Horeca:	121,-	139,-	138,-	129,-
Vare nr./utvalg:	2064701	3972301	11221101	11508001
Pris VMP:	155,-	181,-	188,-	170,-





Cara Nord is a project that was created in 2012 by **Tomàs Cusiné, Xavier Cepero** and **Eric Solomon**, 3 friends that have known each other for more than 20 years and who have great experience in the wine industry.

Cara Nord is a young winery that believes that the place of origin, the vine, the climate, the land and the people who work there, are decisive to achieve a unique personality for each wine. To do so, they cultivate vines surrounded by high mountains and forests that belong to the natural parks Muntanyes de Prades and Bosc de Poblet. These vineyards are isolated at around 800 metres of altitude. They are planted on poor slate and clayey-calcareous soils with rocky outcrops, cliffs and mountains.

The climate is continental-Mediterranean, with extremely cold winters and very short summers. The cold temperatures delay the accumulation of sugars, preserving the acidity and yielding very expressive and fruity grape bunches.



	Negre	Trepat	Mineral – DO Montsant	Cerveoles – DO Costers del Segre		
Type:	Rød	Rød	Rød	Colors Blanc	Cerveoles Blanc	Rød
Årgang:	2015	2017	2017/19	2018	2017	2015
Alkohol:	14,00 %	12,50 %	14,50%	13,00%	14,50%	14,50%
Sukker/syre g/l:	1,7/5,3	1/5,3	0,67/5,0	0,25/6,58	0,8/3,29	1,50/6,50
Druer:	42% Grenache, 38% Syrah, 20 % Garrut (Monastrell)	Trepat	80 % Carinena, 20 % Garnacha	Macabeo, Chardonnay, Petit Manseng	45 %Macabeo, 55% Chardonnay	100% Garnatxa
Eik:	6 mndr fransk eik	Ståltank	6 mndr fransk eik	Ståltank	8 mndr fransk eik	1/3 i fransk 4.000 l
Økologisk:	Ja, ikke sertifisert	Ja, ikke sertifisert	Ja, ikke sertifisert	Ja, sertifisert	Ja, sertifisert	
Horeca:	159,-	168,-	183,-	158,-	246,-	205,-
Vare nr./utvalg:	22413 01 - BU	80694 01 – BU	103599 01- BU	110844 01 - BU	11220301 – BU	82608 01 – BU
Pris VMP:	217,-	228,-	245,-	213,-	328,-	279,-



Mas Doix - D.O.Q. Priorat

Mas Doix er en liten familiedrevet vinprodusent i Poboleda som har hovedfokus på produksjon av kvalitetsvin. Total produksjon er ca 55.000 flasker årlig.

Vinmarkene ligger 350-600 m.o.h., mellom to mektige fjellkjeder. Dette gir meget gode klimatiske forhold for produksjon av vin gjennom noe kaldere klima som gir en langsommere modning av druene.



	Les Crestes			Salanques	Doix	1902	Murmuri - hvit
Årgang:	2021	2019	2018	2019	2014	2016	2021
Alkohol:		15,00%	14,50%	15,00%	15,00%	14,50 %	13,50 %
Sukker/syre g/l:		0,3/6,5	0,5/5,9	0,30/6,6			<0,5/6,2
Druer:	80% Grenache, 10% Carignan, 10% Syrah			65% Garnache, 25% Carignan, 10% Syrah	55% Carignan, 45%Grenache	100 % Carignan	95 % Grenache
Alder vinstokker:		15-50 år		70-90 år		Fra 1902	20 år
Eik:	10 mndr fransk eik. Ufiltrert			14 mndr. fransk	16 mndr fransk eik		Ståltank. 3 mndr bunnfall
Horeca:	236,-	236,-	0,75l – 236,- MAG: 489,-	360,-	890,-	2345,-	274,-
Vare nr./utvalg:	15342601		12119201-BU	15342501 - BU	11417401- BU	12441001- BU	116957 01 - BU
Pris VMP:	326,-		315,- Mag: 645,-	487	1166,-	2998,-	364,-



Conreria d`Scala Dei

D.O.Q. Priorat

It's uncontroversial to say that monks and wine go together like peas and pods, so when the Carthusian order arrived in the Priorat in the late 12th century, one of the first things that they did was plant vines. Their priory, the Cartoixa d'Scala Dei, literally the steps to God, might have referred to the rugged landscape or the terraces required to farm this remote land. These priors would lend their name to this entire region, the Priorat, and were instrumental in creating many of the now-famous villages in the DOQ – the oldest of which, Escaladei, bears the original name of the medieval priory. While now in ruins, any visit to the Priorat inevitably includes a stop at the Cartoixa d'Scala Dei, picturesquely situated at the foot of the Montsant.

Adjacent to the derelict priory sits Conreria d'Scala Dei, with the very talented Jordi Vidal at the helm. The estate was founded in 1997 by Jordi and two friends. Their top site, Les Brugueres, and its centenary vines of Garnatxa Blanca produces one of the most delicious, single-varietal white wines in the DOQ. Jordi also makes an elegant version of Black Slate from vines in Escaladei and our only Black Slate white from vines he tends in the village of La Morera.

Jordi organically farms several sites that vary in location, elevation, and soil. While most are located near the winery, there are a few vineyards in La Vilella Alta, Poboleda, and La Morera. Some sites are planted on steep slopes and terraces, while the remainder are on lower-elevation alluvial soils. The vine age at Conreria d'Scala Dei ranges from 10 to well over 100 years old. While most of the vines are rooted in Ilicorella soils, higher percentages of clay and limestone are mixed with schist closer to the Montsant range. The estate controls 26.5 hectares planted with Garnatxa Negra, Carinyena, Syrah, Cabernet Sauvignon, Merlot, Garnatxa Blanca, and Pedro Ximénez.



Klosteret i Scala Dei



Produsentens bratte vinmarker.



	Les Brugueres	Nona	Les Brugueres	Voltoms
Type:	Hvit	Rød		Rød
Årgang:	2020/21	2020	2018	2017
Alkohol:	13,50%	14,50%	14,50%	15,00%
Sukker/syre g/l:	1/5,8	0,3/6,2	0,3/5,6	0,5%/6,1
Druer:	Garnacha Blanca	58% Garnacha, 27% Syrah, Carignan, Merlot	60% Garnacha , 40% Syrah	60% Carignan, 40% Garnacha
Eik:	Ståltank. 72 timer med skall kontakt. Deretter 4 måneder på bunnfall.	Helklase ferm. 11 mndr 300/600 og 3.000 l store fat	11 mndr fransk 3000 l Østerrike	12 mndr fransk
Horeca ex mva:	230,-	218,-	218,-	580,-
Vare nr./utvalg:	3972601 – BU	14697801- BU	13708001 – BU	13707901 – BU
Pris VMP:	307,-	291,-	330,-	763,-



Familia Nin Ortiz

Økologisk og
biodynamisk produsert



Bli fascinert av vinene til vinmakerstjernen Ester Nin *Apéritif*

D.O.Q. Priorat

They met in 2007 at a biodynamic seminar in Granja Laya in the province of Tarragona (Catalonia). **Carles Ortiz** was a winegrower who had been selling organic grapes in Priorat for 10 years and wanted to add extra value to his crop. By then, **Ester Nin**, winemaker at Daphne Glorian's Clos i Terrasses in Gratallops, followed biodynamic principles and was making her own wine, the red **Nit de Nin**, since 2003.

This first encounter eventually led them to bring together their vineyards, efforts and lives. Now they are family and a small company called **Familia Nin Ortiz, S.L.** that manages **13 hectares of vines**, 12 in Priorat plus another one in a high-altitude part of El Pla de Manlleu, Ester's hometown in Penedès. The ground floor of their home is packed with wooden vats, amphorae and barrels. There isn't a great deal of separation between work and private life.

of wine as an organic soil-yeasts-fermentation cycle. "Only a living soil creates the conditions to obtain yeasts capable of developing fully spontaneous fermentations", they say. They plough their vines with their four mules and pick grapes in late August, which is rather early for the area. Harvest dates are set based on pH levels –their 'top commandment' – and they never tweak with their wines. "Rectified wines are soulless wines," says Carles.

Et utvalg av tilgjengelige årganger:

	Planetes Carinyena Blanca	Terra Vermella Penedes	Selma DO Penedes	Planetes Garnatxes/Amfora	Planetes Classic	Mas d'en Cacador	La Coma d'en Romeu
Årg./type:	2019	2017	2016 - hvit	2020 - rød	2019 - rød	2019 -rød	2020 - rød
Flasker produsert:	Ca 4.000	Ca 2.000	Ca 2.400	Ca 3.700	Ca 10.000	Ca 2.600	Ca 1.400
Alkohol:	13,00%	12,00%	12,50%	14,50%	14,50%	14,00%	14,00%
Sukker/syre g/l:	0,2/4,5	0,9/6,76				2/5	2/5
Sulfitter:	30 mg/l	65 mg/l	30 mg/l	< 25 mg/l	47 mg/l	60 mg/l	70 mg/l
Druer:	Carignan (Carinyena) white	Parellada Montonegra	Roussanne, Marsanne, Parellada, Chein	Garnacha	60% Grenache and hairy Grenache, 40% Carignan	Garnacha, hairy Garnacha, Carinena , 5% hvite	Garnacha
Alder vinst./moh	25 år	38 år				80-115 år	75 år
Fat:	8 mndr franske	8 mndr franske	8 mndr	2 mndr Ampora	17 mndr foudr./amp.	26 måneder	17 måneder
Pris Horeca:	275,-	347,-	475,-	275,-	329,-	1080,-	1750,-
Vare nr./utvalg:	14186101-BU	14186201 – BU	13592101 – BU	13591901 – BU	13592001 - BU	15130701	15130501 – BU
Pris VMP:	437-	482,-	658,-	382,-	422,-	1583,-	31 2037,-

Cellar Cal Pla

Cellar Cal Pla er en liten familieeiet bodega i Porrera som har drevet med vinproduksjon siden 1814. Frem til 1996 solgte de vinen i bulk lokalt, men da sønnen Joan var ferdig med vinstudier lanserte de sitt eget merke. Joan er 8 generasjon i vinproduksjonen.

Totalt produseres ca. 90.000 flasker i året. I tillegg til de røde viner produseres det to hvite- og en rosevin. Det er relativt uvanlig i Priorat at det produseres noe annet enn rødvin. Under 2 % av produksjonen er hvitvin i området.



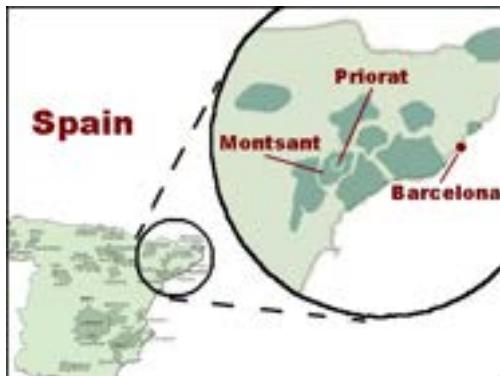
D.O.Q. Priorat



	Mas d'en Compte	Cal Pla Porrera	La Carenyeta Cal Pla	Mas d'en Compte	Planots
Type:	Hvit	Rød	Rød	Rød	Rød
Årgang:	2016/2017	2018	2015	2015	2013
Alkohol:	13,50 %	15,00 %	14,50 %	15,50%	15,00%
Sukker/syre g/l:	0.1/5.0	2.7/6.0			
Druer:	50% Garnacha Blanc, Xarel-lo, Picapoll blanc	60% Garnacha, 40 % Carinena	100% Carignan	50% Garnatxa, 40% Carinena, 10% Cabernet	50% Garnatxa, 50% Carenyena
Alder vinstokker:	25-80 år		70-80 år	30-90 år	110 år
Høyde over havet:	350-500 moh	350-500 moh	350-500 moh	350-500 moh	500 moh
Eik:	7 mndr. Fransk (70%) og amerikanske (30%) eike fat	Ståltank, 12 mndr fransk og amerik. fat	14 mndr fransk eik	14 mndr på brukte franske fat (90%)	15 mndr på nye og brukte franske fat
Horeca eks mva:	219,-	197,-	248,-	271,-	601,-
Vare nr./utvalg:	35807 01 -BU	59519 01 - BU	13070601 - BU	13143601- BU	13143501- BU
Pris VMP:	292,-	263,-	324,-	360,-	791,-



Clos de L'Obac



D.O.Q. Priorat

At the end of the 1970s, the married couple Pastrana & Jarque (Clos de l'Obac), together with a friend of those times, René Barbier (Clos Mogador) –the son of a family of Tarragona wine merchants–, began to replant vines in El Priorat with the aim to produce some great wines there. In 1993, the World Wine Guide, considered Clos de l'Obac as one of the top 150 wines of the world.

Les historien på: www.obac.es



Årgang:	2020	2015	2010	2013	2007	2010	2013
	Usatges hvit	Usatges	Miserere	Misesere	Clos de L'Obac	Clos de L'Obac	Clos de L'Obac
Alkohol:	13,50%	14,50%	14,50%	14,50%	16,00%	14,50 %	14,50
Sukker/ syre g/l:	3/5,7	0,7/5,6	0,5/5,3				
Druer:	Macabeop 60%, Garnacha Bl. 17%, Xarello 19%, Moscato 3#	35% Garn., 30% Carinena, 30% Tempr., 5% CabS./Syrah	Ca 27% av hver: CS, Grenacha, Temp. Rest Merlot/Carin.		35% Grenache, 35% Cabernet Sauv., 10% Syrah, 10% Merlot, 10% Carinena		
Produksjon/ lagring:	Ståltank	12 fransk eik. 50% nye	12 mndr. franske eikefat		Druer fra 50+ år gamle vinstokker fra området rundt landsbyen Gratalllops. Lagret 14 mndr på nye franske eikefat. Tappet ufiltrert.		
Horeca ex. mva:	271,-	306,-	757,-	757,-	892,-	775,-	757,-
Vare nr./utv.:	14698001-BU	12443201 – BU	1979101 – BU	13673301 – BU	3859101- BU	12441101- BU	13673101 – BU
Pris VMP:	361,-	406,-	994,-	993,-	1.168,-	993,-	993,-



Terra Remota

D.O Empordia

The characteristics of the land on which Terra Remota lies, combined with the professional experience of its owners, have determined the character of the wines produced, with priority given to smoothness and elegance, while excess body and tannins are avoided.

The names of the main range of Terra Remota wines are based on the concept "Camino" (way, path, journey), in a clear allusion to the well-known poem by Antonio Machado. As in the poem, at Terra Remota there is a commitment to a work ethic, where respect, tenacity and perseverance prevail, as essential values for achieving the objectives proposed.

Terra Remota is a single estate covering 54 hectares, embedded in the spurs of the Albera Massif. This is a territory with a granitic soil, known as albero, which offers very interesting possibilities for viticulture, as the soil is not fertile and furthermore it facilitates good drainage. Granite is a light-colored and therefore quite cold stone which guarantees balanced pH and acidity.

In 2003 and 2004, a total of 23 hectares were planted, following major work on the land's subsoil, while respecting forested areas that foster the local flora (olive, oak and pine trees, lavender, thyme, etc.) and fauna, in order to maintain the environmental balance. The vineyard comprises 15 parcels, planted with low-yield clones for each variety. The philosophy has been to maintain part of the production using the typical varieties of the area. The summers are usually dry; this is a characteristic of the area (rainfall of some 600 mm/year). For this reason, the estate is equipped with a reservoir for rainwater, which is collected from the winery's rooftops. Despite the lack of rainfall, there is sufficient water available for occasional watering, above all during the most important phases of the vegetation process. All viticultural and vinification processes are carried out within the context of the winery's organic label, which was obtained in September 2012. Harvesting is carried out manually, with grapes collected in boxes of 10 kg. Parcels and varieties are selected, and frequently grapes of the same variety and from the same parcel are differentiated, so that they can undergo vinification separately.



	Tan Natural	Camino
Type:	Rød	Rød
Årgang:	2019	2017
Alkohol:	13,50 %	14,50 %
Sukker/syre g/l:	1/4,65	1,3/4,3
Druer:	60% Grenacha, 40% Tempr.	35% Syrah, 35% Grenacha, 25% Cab S., 5% Temp.
Eik:	Nei	2/3 i 12 mndr franske fat
Horeca eks mva:	208,-	235,-
Vare nr./utvalg:	12441201 - BU	10822301 - BU
Pris VMP:	278,-	314,-



The landscape of the region of **Empordà**, located in the northeast of Catalonia, is full of contrasts, due to the natural limits of the Pyrenees in the north and the Mediterranean Sea and magnificent Costa Brava in the east. Thanks to these, the **Empordà** is a unique place, a special territory between the sea and the mountains, marked by the presence of the north wind known as Tramontana.

4 kilos



4 Kilos, a colloquial way of saying 4,000,000 pesetas, was the initial investment Francesc Grimalt and Sergio Caballero made to start the winery.

A modest investment in the sector which shows that good wine is not much money but has passion and ambition for quality.

The grapes come from different farms in the south and north of Mallorca on Call Vermell, the name popularly given in Mallorca to the loamy soils.

The vines are aged between 20 and 45 years.

4 Kilos practices a very respectful rational agriculture with the environment and with minimal intervention. They use a native vegetation cover, with a large microbiological population to obtain a higher concentration in the grapes.

They have a mild Mediterranean climate, with hot, dry summers and little rainfall. www.4kilos.com

V.T. Mallorca



	Motor Callet	The island Syndicate	Tanuki Bob	12 Volts	Gallinas y Focas	4 kilos	Grimalt & Caballero
Årgang:	2021	2018/19	2020	2018	2019	2018	2019
Alkohol:	10,50 %	12,50%	13,00%	12,00 %	14,00%	12,00 %	12,00%
Sukker/syre g/l:	1,9/5,2	2/4,9		2,0/5,8		1,9/5,3	
Druer:	100 % Callet	60% Callet, 30% Monte Negre, 10% Fogoneu	90% Manto Negre, 10% Syrah	60% Callet, 20% Syrah, 10 % Cabernet, 10% Merlot	80% Manto Negre, 20% Syrah	100% Callet	90% Callet, 10% Fogoneu
Fat:	Nei	10 mndr , mix 225 fat og 2000 l. foudre	9 mndr i 4.000 l foudres og 9 mndr ståltank	9 mndr på en mix av franske eikefat mhp nye/brukte og størrelse	18 mndr på franske eikefat	12 mndr mix nye og gamle	14 mnd i nye franske fat
Pris Horeca	200,-	190,-	191,-	206,-	246,-	327,-	525,-
Vare nr./utvalg:	12443301 - BU	13386501 – BU		121191 01 - BU		121190 01 - BU	
Pris VMP:	268,-	255,-		276,-		433,-	



Bodega Mustiguillo / Risky Grapes

D.O.P. Terrerazo/D.O. Valencia



Bodega Mustiguillo ble i 2012 kåret av Wine & Spirits til en av 100 topp vinprodusenter i verden. Dette kom som et resultat av et målrettet arbeide siden 1999 med å lage høy kvalitetsvin av den lokale druken Bobal.

Eieren, Toni Sarrion, reiste jevnlig til den nye verden for å få inspirasjon og innspill for å kunne utvikle kvalitetsvin av relativt unge vinstokker som gjenspeilet området hvor vinen kommer fra.

Bodega Mustiguillo ligger i et området preget av kalkstein og sand, og er kun ca 100 km fra den kaldeste byen i Spania. Det er stor temperaturforskjell mellom dag og natt temperatur.

Druene dyrkes i D.O.P. Terrerazo, som er vinmark som ligger samlet rundt bodegaen. Toni har startet et nytt prosjekt, Risky Grapes, med Bobal druer fra vinmarker like ved. Vinen produseres hos Bodega Mustiguillo, men druene kommer formelt sett fra D.O. Valencia. Les mer om vinene på www.aperitif.no

apéritif



Knallkjøp fra solkysten

Bodega Mustiguillo						Risky Grapes	
	Finca Calvestre	Mestizaje	Garnacha	Finca Terrerazo	Quinca Corral	La Traca - hvit	La Traca - rød
Årgang:	2015	2020	2016	2017	2016	2019	2019
Alkohol:	13,50%	13,50 %	14,00%	14,00 %	14	12,50%	13,00%
Sukker/syre g/l:	>1 / 6,4		1,3/5,75	>1/5,53	1/5,6	1,5/5,0	1,5/5,1
Druer:	100% Merseguera	75% Bobal, Garnacha, Merlot, Syrah, CB	Garnacha 40-50 år gamle vinst.	Bobal	Bobal	Merceguera 60%, Malv., Viog..Mosc	Bobal
Økologisk:	Sertifisert	Sertifisert	Sertifisert	Sertifisert	Sertifisert	Prod.øko	Sertifisert
Fat:	11 mndr fransk	10 mndr franske eikefat	10 mndr 225l fransk eik	21 mndr fransk eikefat	18 mndr på franske fat	Ståltank	Ståltank
Pris Horeca:	224,-	164,-	218,-	271,-	890,-	131,-	125,-
Varenr./utv.:	69152 01 - BU		78949 01 -BU	5495301 – BU	6904201 – BU	109205 01-BU	5495601 – BU
Pris VMP:	299,-	221,-	291,-	360,-	1138,-	179,-	167,-



Casa Boquera



Casa Boquera is a small family winery where our main goal is to promote quality before quantity. It is situated in the midst of our vineyards and ensures short distances from the vine to the production line. This is vital to create the best quality wines.

The soil is lime bearing with thick subsoil containing high amounts of carbonate. The topsoil is sandy and deep and keeps the vines moistened. A great area that results in wines with a distinct terroir character.

Our main grape is Monastrell, the preferred variety of the district, but we also have syrah, petit verdot and garnache tintorera. For whites we have chardonnay, sauvignon blanc and moscatel, but just a small amount. We produce mainly reds and a little white and rosé.

The winery was built spring 2016 and our winemaker has been deeply involved in the whole process. His philosophy is to always take care of the grape and the wine by making sure the conditions inside the building is optimal for the correct conservation. We need to avoid using preservatives that can reduce the quality.

The harvesting is done by hand and the grapes are placed into small boxes to ensure maximum quality and prevent any premature oxidation. We do a small selection already in the fields and then a second selection in the winery using a selection table. We manually separate the grapes from leaves and branches. We also remove grapes that do not have an optimal ripening stage or are rotten in any way. And the best feature: it takes only a few hours from the grape is cut from the vine until it enters the stainless-steel tanks.

The entire fermentation process is done in stainless steel tanks and takes about 10 days. At the end the grapes are pressed through a pneumatic press, respecting the structure of the grapes and therefore only pressing them, not crushing. The quality of the juice will determine if its destiny is to be a young wine or to be matured in oak barrels, either French or American.

All our wines are ecological and preserves the personality of the area. (Fra www.casabocuera.com)



Casa Boquera eies av Katherine og Harald Schalde. I tillegg til vinproduksjon er det hotell og restaurant på vingården.



	Joven	Semicrianza	Crianza
	Rød	Rød	Rød
Årgang:	2018	2017	2017
Alkohol:	13,00 %	14,50 %	15,00%
Drue:	85% Monastrell, 15% Tintoera garnacha	Monastrell	60% Monastrell, 40% Petit Verdot
Eikefat:	Nei	Tre måneder fransk eik	6 mndr fransk eik
Sukker/syre (g/l):	2,2/5,4	<3/5,3	2,8/5,6
Pris Horeca:	145,-	170,-	204,-
Varenr./utvalg:	78125 01 - BU	83137 01 - BU	119195 01 – BU
Pris VMP:	195,-	228,-	273,-

Bodega Luzon

The roots of Bodegas Luzón date back to the consecutive union of grape growers and wine producers in 1916. Throughout the last century the Bodega has seen much expansion and modernization and by the year 2000, it had reached its current size.

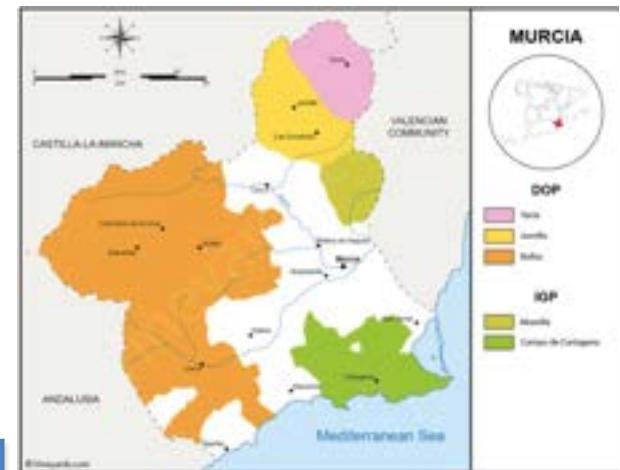
The wines of Bodegas Luzón are the result of the variety, soil, climate, vinification and aging well harmonized in order to obtain the personal character of our land. Finesse and power well conjugated in the desired ratio by type of wine for the enjoyment of our consumers.

Luzón has adapted to the latest advances in the technological control process. The winery has the most modern systems that guarantee quality, ensure the complete traceability of wines, from the vineyard, fermentation, processing, breeding and subsequent bottling.



Ikke tilsatt sulfitter

D.O. Jumilla



DO Jumilla ligger i regionen Murcia som grenser til Valencia.



Bodegas Mendoza



D.O. Alicante

Bodegas Enrique Mendoza is the main reason why the Alicante DO has become so well known. A winery that produces wines with a distinctive Mediterranean character. Towards the end of the 1970s, Enrique Mendoza undertook the project of crafting wine, at first only for family consumption, in Marina Baixa, a region in southern Spain. Later, Mr. Mendoza's passion for wine lead him to found Bodegas Enrique Mendoza in 1989. Today the winery is under the control of his children, José and Julián.

The Bodegas Enrique Mendoza winery is situated in Alfàs del Pi, in the province of Alicante. Its vineyards grow in plots located at an altitude between 365 and 640 metres above sea level, near the town of Villena.

Committed to environmentally friendly practices, the winery strictly follows the principles of organic farming and avoids the use of chemical herbicides and pesticides. Hydric stress is routinely monitored to ensure that the grapevines receive the correct amount of water, thus reaching a proper size and an optimal concentration of sugars.



	Chardonnay	Chardonnay Fermentado Barrica	Le Tremenda	Finca Xaconero	Santa Rosa
Type:	Hvit	Hvit	Rød	Rød	Rød
Årgang:	2021/22	2020/21	2019	2018	2018
Alkohol:	13,00%	13,00 %	14,00%	14,50%	14,00 %
Sukker/syre g/l:		0,7/5,8	0,65/5,25	2,1/5,6	>0,50/5,66
Druer:	Chardonnay	Chardonnay	Monastrell	Monastrell	35% Monastrell, 35% CS, 15% Syrah, 15% Merlot
Prod./ lagring:	Ståltank	7 mndr franske eikefat	Spontanferm. 6 mndr 500 l franske fat	85% 12 mndr franske brukte fat	Sponanf. 15 mndr franske og amerikansk eik
Horeca ex. mva:	150,-	173,-	158,-	173,-	282,-
Vare nr./utvalg:	10153401 – BU	101535 01 – BU	17346 01 – BU	14904201 - BU	114173 01 – BU
Pris VMP:	203,-	233,-	213,-	230,-	374,-



Bodega Calvente



D.O. Granada



Bodegas H. Calvente is a small, artisanal winery. Craftsmanship and low production allow us to strive for true excellence in the end product: singular wines with a distinct personality. That is what makes our wine so exclusive.

The secret lies in the terroir of the old vineyards that grow on a few hectares of land in La Guindalera and Castillejos, and the influence of unique microclimate. The altitude of the area and the sea breeze moderate the temperatures while the grapes are ripening. The slow and balanced maturation achieves a perfect balance in the characteristics of our vines. The land and climate of this area is rare, so our grapes are completely different from the same varieties grown in other areas. Our centuries-old vineyards are not irrigated. They produce less than 4000 kg of grapes per hectare, allowing us to obtain exceptionally high-quality grapes. In Bodegas H. Calvente we select our grapes manually and patiently. We allow them to ferment naturally, focusing on originality and personality. With the grapes that nature offer us, we create unique, unrepeatable wines, unlike any other wine on the market.

VMP nr.	Alko	Produsent	Årgang	Type	VMP pris	Horeca ex	Volum	Øko	Bio	Land	Distrikt
10892101	13,0	Calvente Guindalera Mountain Wine	2017	Hvitvin	198,40	148,00	0,750			Spania	Andalucia
10892201	13,0	Calvente Guindalera Mountain Wine	2020	Hvitvin	275,50	206,00	0,750	X		Spania	Andalucia
9680901	14,0	Calvente Guindalera Tinto	2019	Rødvin	263,80	197,00	0,750			Spania	Andalucia
11695801	12,0	Calvente Rania Premium Brut Nature	2016	Musserende	286,30	214,00	0,750			Spania	Andalucia

La Melonera

Bodega La Melonera identified Serranía de Ronda as the perfect place to harvest different varieties such as the native grapes Blasco and Corchero Tinta and the white varieties Quiebratinajas, Morisco, Platera and more, which were on the verge of extinction. Ranging between 690m and 930m altitude, the estate expands over 196 hectares though just 9.5 hectares are dedicated to vineyards and 4 to sustainable production. Divided into approximately 29 plots between 0.5 and 2 hectares each, all benefit from great temperature differences between daytime and night-time, a factor which allows the grapes to develop a high natural acidity.

Since 2005, the winery has specialised in studying the grapes to both grow and protect them. The authentic wines made here have a strong personality. The winery also runs guided tours of its production areas, vines and barrels.



D.O. Sierra de Málaga - Ronda



Liten vinmark som er omkranset av trær for å beskytte vinrankene mot sol deler av dagen.

VMP nr.	Alko	Produsent	Årgang	Type	VMP pris	Horeca ex	Volum	Distrikt	Under distrikt
13680601	13,0	La Melonera Ingles Blanco	2020	Hvitvin	219,40	163,-	0,750	DO Malaga	Andalucia
932401	15,0	La Melonera La Encina del Inglés	2020	Rødvin	256,40	191,-	0,750	DO Malaga	Andalucia
13680501	14,5	La Melonera Payoya	2018	Rødvin	340,40	256,-	0,750	DO Malaga	Andalucia
13738001	15,0	La Melonera Yo Solo	2017	Rødvin	442,80	335,-	0,750	DO Malaga	Andalucia

Bodega Ximenez- Spinola



Sherryhuset Ximenez- Spinola er i en egen liga

D.O. Jerez



José Antonio Zarzana lager en unik sherry og
brandy få andre kan måle seg med.

<https://www.dn.no/smak/vin/vin/sherryhuset-ximenez-spinola-er-i-en-egen-liga/2-1-518285>

Despite its centuries-old tradition, Ximénez Spínola is not a typical sherry bodega. It is still controlled by the descendants of the family who founded the winery in 1729 -something increasingly unusual in the area- and all its wines are made exclusively with Pedro Ximénez, in an area where Palomino is the dominant grape variety.

José Antonio Zarzana represents the ninth generation of the house founded by Phelipe Antonio Zarzana Spínola. He is focused on quality and exclusivity - only limited and numbered editions from its annual solera selection are sold so it is arguably the winery with the smallest production in Marco de Jerez, an area covering the towns of Jerez, El Puerto de Santa María and Sanlúcar de Barrameda.

The winery sources grapes from its own 20 hectares of Pedro Ximénez vineyards grown organically (albeit without official seal) and works with natural sugars coming from the fruit's own fructose after sunning the grapes. This raisining process reduces yields up to 30% of the total harvest .

	Exceptional Harvest	Fermen-tation Lenta	Cosecha	Old Harvest	Vintage Anada	PX Muy Viejo	Palo Cortado
Type:	Hvitvin	Hvitvin	Søt vin	Halvtørr sherry	Sherry	Sherry	Sherry
Årgang:	2022	2019	2022	Solera 1964	2014	Solera 1918	Basevin 2015
Antall prod:	20.000	10.000	10.000	8.500	11.000	10.000	
Alkohol:	12,50%	14,00%	13,00 %	17,00%	12,00%	15,00%	17,00%
Volum:	75 cl	75 cl	50 cl	50 cl	37,5 cl	75 cl	75 cl
Sukker/ syre g/l:	22/5,0	4,5/5,0	200/5,5	50,00/6,0	400,00/4,5	400,00/4,5	5/6,2
Lagring:	4 mndr på bunnfall på brukte amerik. fat	6 mndr på bunnfall. 225-300 l fransk eik	Franske eikefat 10 uker	Eikefat	Eikefat	Eikefat	Eikefat
Horeca ex. mva:	241,-	323.	228,-	259,-	190,-	575,-	735,-
Vare nr.:	8069301	7915801	10837102	6915402	7427702	7819401	14186001
VMP:	321,-	428,-	302,-	348,-	254,-	797,-	963,-



As well as wines, Ximénez-Spínola makes vinegar and a range of brandies. Like some of the best inventions in life, it surged during a crisis period. José Antonio explains that in 1948, in the midst of Franco's autocracy and with an isolated crisis-ridden country, his grandfather found himself with three vintages worth of wine stored in his winery. As he could not sell the wine, he decided to take some old Pedro Ximénez chestnut butts for distillation thus producing one of the most well-known brandies in Jerez. Barely 3,000 bottles are produced nowadays - each one of them is sold before it reaches the market, numbered and signed by the hand of a Spínola, as dictated by tradition

NYHET – Brandy laget av destillert Cosecha

When making our "Cosecha" wine, exposure to the sun slowly and gradually dehydrates each grape grain, evaporating water and concentrating natural fructose. Only 200 liters of must are obtained for each ton of fresh grapes, which ends up giving the wine a very low final yield. This wine acquires 13% natural alcohol when fermented in French Oak barrels. Then we slow down the process of alcoholic conversion by covering the barrel in an airtight way, which favours the preservation of aromas and fruit flavours, which we do not want to lose due to oxidation. Finally we distil this wine and let the result rest again in wood.

In this delicate elaboration, we limit the aging to 8 months in the French Oak barrel of the same wine that we have distilled. (Cosecha) on the "lees" of its wine fermentation and with a continuous battonage that brings ripe fruit flavours and aromas, this Brandy - after a gentle filtration - opens to a universe of scented sensations, full of flavours and aromas other than oak.

This elaboration starts from such a delicate raw material, that it is not worth waiting for the wood to hide its fruit emotions ... It maintains the alcoholic degree at 40%, so that, despite that fruitiness, it maintains its character as a pure and authentic Brandy.



	Battonage	Diez Mil	Tres Mil	Cigar Club No 1
Type:	Brandy	Brandy	Brandy	Brandy
Årgang:	2018	Solera 1948	Solera 1948	Solera 1948
Antall prod:	14.250	10.000	3.000	650
Alkohol:	40%	40,00%	40,00%	43,00%
Volum:	70 cl	70 cl	70 cl	70 cl
Sukker/syre g/l:	33 gr. sukker	60 gr. sukker	100 gr. sukker	100 gr. sukker
Lagring:	8 mndr. franske fat	750 i 75 år gamle fat	Kastanje og am. fat	24 år i kastanje og amr. fat
Horeca ex. mva:	622,-	834,-	1261,-	3706,-
Vare nr.:	12439601	7915701	103600 01	12439501
VMP:	838,-	1112,-	1719,-	4950,-



Bodega Piedra Fluida, a project that began its journey with the 2018 harvest. We have been climbing every step, year after year, from the sea level to the **vineyards at more than 1,650 meters high**, currently the highest vineyards in Europe.

The scenario where our wine grows is placed in **26 hectares of our own elevated vineyards**. This field creates our **Protected Designation of Origin wine, in Tenerife, Canary Island**. In this volcanic soil with extreme temperatures, a unique organic, ecological and exquisite wine is produced.



1.600 moh vinmarker. Høyest i Europa.



	Blanco	Frotones	Tinto	Ojitos	Vidal
Hvit	Hvit	Hvit	Rød	Rød	Rød
Årgang:	2022	2021	2020	2020	2020
Flasker prod	8.900	4.400	25.000	2.160	1.300
Alkohol:	12,5%	13,0%	13,0%	12,5%	12,5%
Sukker/syre g/l:	1,2/6,1	1,5/6,7	1,6/5,3	1,6/5,1	1,6/5,3
Druer:	Listan Blanco	Listan Blanco	Listan Negro	Listan Negro	Listan Negro
Lagring:	1 mnd foudr. 1.500/5000l	6 mndr 1.500 l fransk foudre	6 mndr 500l. Fransk/amr.	9 mndr 500l fransk	8 mndr 500l fransk
Pris Horeca:	222,-	279,-	222,-	274,-	274,-
Vare nr./utvalg:	16300201 - BU	16300101 - BU	16300001 - BU	16299901 - BU	16299801 - BU
Pris VMP:	288,-	366,-	291,-	361,-	361,-



Noen spanjoler



VMP nr.	Alko	Produsent	Årgang	Type	VMP pris	Horeca ex
15600701	12,0	Maetierra Libalis Semidulce	2022	Hvitvin	172,20	124,-
12994701	12,0	Maetierra Libalis Blanco	2020	Hvitvin	163,20	121,-
2241001	12,0	Maetierra Libalis Rosé	2022	Rosévin	158,60	119,-



11417701 –
Trus Roble 2018
DO Ribeiro del Duero
Rødvin
Horeca: 144,- ex
VMP: 195,-



1020101 -
Pulpo Albarino 2022
Hvitvin
Horeca: 119,- ex



1020101 -
Paco Garcia
Tempranillo 2022
Blanco.
Horeca: 169,- ex
VMP: 227,-

Paco Garcia D.O.Ca. Rioja

Hvit Tempranillo



Hvite og røde druer på samme vinstokk

I slutten på 1990-tallet ble det funnet hvite drueklaser på samme vinstokk som røde druer (Se bildet). Det var starten på produksjon av hvitviner laget på hvit Tempranillo.

Annet



Alkoholfrie viner



Zero Zero produseres ved å produsere ordinær vin først. Sukkeret omdannes til alkohol på vanlig måte. Så snart vinen er ferdig produsert går den gjennom en dealkoliserings prosess. På denne måten oppnår man en alkoholfri vin med lavt sukkerinnhold.

	El Bandarra				
	Zero Blanco	Zero Tinto	Spania		
	Årgang:	2020	2020	Red Vermut	El Fresco aromatisert vin
Alkohol:	0.00 %	0.00 %	14,50%	15,00%	
Sukker/syre g/l:	1,1/6,67	1,5/7,71	114/5,1	133/4,4	
Druer:	Garancha Blanco	Garnacha Tinto	50% Macabeo, 50% Xarello	Garnacha	
Spontanf.:	Ja	Ja			
Eik:	Nei	Nei	2 mndr		
Produksjon:	Dealkolisert vin		Maserasjon med 50 forskjellige urter		
Horeca:	100,-	100,-	202,- (1 liter)	202,- (1 liter)	
Vare nr.:	JP512	JP513	13673201-BU	14558201-BU	
Pris VMP:	NA	NA	270,-	270,-	

El Fresco



Spansk Spritzer. Blandes med cava og Sprite.

Bag in Box



TU fra nov 2023

VMP nr	Alko	Navn	Type	Salgspris	Land	Distrikt
7342606	13,0	Orsogna Lunaria Terre di Chieti Pecorino	Hvitvin	419,20	Italia	Abruzzo
12587006	12,5	Franco Francesco Chardonnay	Hvitvin	488,60	Italia	Piemonte
7652706	13,0	Orsogna Lunaria Cerasuolo d'Abruzzo Rosé	Rosévin	397,00	Italia	Abruzzo
7342306	13,5	Dom. Graveirette Ju de Vie	Rødvin	418,40	Frankrike	Øvrige
3987706	13,5	Orsogna Lunaria Montepulciano d'Abruzzo	Rødvin	506,20	Italia	Abruzzo
8295506	13,5	Vola Volé Montepulciano d'Abruzzo	Rødvin	499,20	Italia	Abruzzo
3866006	12,5	Franco Francesco Dolcetto	Rødvin	479,90	Italia	Piemonte
10168006	14,0	Luzón Carmina Luna	Rødvin	392,90	Spania	Murcia
12586906	13,5	Bod. Francisco Gomez VID-A	Rødvin	473,30	Spania	Valencia



Nedsatt



Schittler and Becker

After completing my apprenticeship as a winemaker, studies at the Technical School for Viticulture and Oenology and a few backpack tours through the big wide world, today I have really arrived home. Here in Rheinhessen, only a few kilometers south of our world-famous wine capital Mainz. I want to successfully continue the tradition of our two family wineries Schittler and Becker, bring a breath of fresh air to our double farm and discover new terrain in unknown vineyards.

With us, the tradition should always evolve, so that our wine culture remains alive. Only what is lived remains - and what exists is in flux and changing. You do not have to be a Buddhist to see it that way. Standstill is a case for the museum. But for me, that certainly does not mean to do everything differently from one day to the next and to eradicate the past with the roots. Instead, I want to carefully adapt the traditional to today and tomorrow.

Nierstein, Tyskland



VMP nr.	Alko	Produsent	Artikkelnavn	Årgang	Salgspris	Type	Distrikt
15427801	12,0	Julia Schittler	Zornheim Sauvignon Blanc	2021	223,20	Hvitvin	Deutscher Wein
14411701	13,0	Julia Schittler	Zornheimer Berg Chardonnay	2021	229,90	Hvitvin	Rheinhessen
14224601	13,0	Julia Schittler	Selzener Gottesgarten RieslingTrocken	2021	253,90	Hvitvin	Rheinhessen
15360101	9,5	Julia Schittler	Bergkirche Kabinett	2021	274,20	Hvitvin	Rheinhessen
14411801	13,0	Julia Schittler	Pettenthal Riesling Trocken	2021	405,10	Hvitvin	Rheinhessen
15427901	12,0	Julia Schittler	Pinot Blanc Brut Sekt		335,80	Musserende	Sekt
15360701	13,0	Julia Schittler	Gottesgarten Pinot Noir	2020	345,90	Rødvin	Rheinhessen



Raddeck er en familiедrevet vingård like utenfor Nierstein. Sønnen Stefan er nå mer og mer sentral i utviklingen av vingården, og legger planer for videre ekspansjon bl.a. til nye markeder.

Raddeck har en rekke vinmarker i det kjente området Roter Hang, men har foreløpig valgt å ikke ta kostnaden med å bli medlem av VDP. Disse vinene kalles derfor **Premiumweine Edition "S"/Lagenwein** og ikke GG. Raddeck har fått en rekke priser for sine viner i Tyskland.



	Sekt Trocken	Spätlese	Riesling Red Stone	Riesling trocken	Riesling Roter Hang trocken	Riesling ORBEL	Riesling Pettenthal trocken	Heiligenbaum	Spät- burgunder trocken
	Musserende Sekt	Hvitvin	Hvit PET flaske	Hvitvin Gutsweine	Hvitvin Ortsweine	Hvitvin Lagenwein	Hvitvin Lagenwein	Hvitvin Lagenwein	Rødvin Gutswein
Årgang:	2016	2022	2020	2021	2021	2019	2021	2019	2020
Alkohol:	11,50%	10,00 %	12,00%	12,50%	12,50%	13,00%	12,50%	13,00%	13,00%
Sukker/syre g/l:		55/8,9	5,2/6,9	6.2/7,5	6,5/7,6	3,9/7,1	5,5/7,8	5,6/7,2	0,5/5,0
Druer:	Riesling	Riesling	Riesling	Riesling	Riesling	Riesling	Riesling	Risling	Pinot Noir
Eik:	Nei	Nei	Nei	Nei	Nei	Nei	Nei	Nei	Nei
Jordsmonn:				Skifer	Skifer Roter Hang	Rød skifer	Skifer	Skifer	Kalk, leire, loess
Horeca ex mva:	170,-	139,-	(137,00) 100,- + pant	139,-	157,-	214,-	205,-,-	214,-	144,-
Vare nr./utvalg:	112208 01 - BU	11009201 - BU	13152401 – BU	3484801 - BU	3484201 - BU	3484701- BU mars	76953 01 - BU	3484601 – BU	3484401 - BU
Pris VMP:	229,-	186,-	(181,30) 126,-	191,-	212,-	286,-	274,-	285,-	195,-

Baden - Tyskland

Ziereisen

Ziereisen is located in the very southern part of Baden in a town called Efringen-Kirchen, directly on the Rhine river at the border of Alsace and Switzerland. The area is called Markgräflerland; another name is the Dreiländereck – the “three country corner”: Basel, Switzerland is the closest city, just 15 kilometers south. Here, Hanspeter and his wife Edel produce outstanding Pinot noir and Chasselas (also called Gutedel or Fendant) as well as a bit of Syrah, Chardonnay, Pinot Gris, and Blanc. We hear the same mantra at this domaine that we hear in all of the top estates that we work with: “Quality is made in the vineyard. We work with utmost care to create the conditions for high-class wines. In the cellar we only do the minimum of work necessary allowing the wines to rest and time to mature. The French swear by their terroir – in this respect I am a Frenchman”, says Hanspeter Ziereisen.

“Our philosophy is that wines should reflect their provenance as purely as possible. This is why we treat our vines and wines with great care by minimizing chemical treatments and filtration. In the vineyards, we try to make use of the traditions that our ancestors passed along to us. We produce muscular wines. Not sumo wrestlers but decathletes; smooth, elegant, strong, and athletic. Strength and balance are our target. We aim to achieve a balance between acidity, tannin, alcohol, and aroma. Recipe winemaking is a horror for us. Individuality is the signature of Ziereisen.” Chemical fertilizers and sprays are strictly avoided in the vineyard, though this estate is not certified organic.

VMP nr.	Alko	Produsent	Årgang	Type	VMP pris	Horeca ex	Volum	Distrikt
5387601	11,0	Ziereisen Viviser Gutedel	2020	Hvitvin	292,80	230,-	0,750	Baden
16299101	11,0	Ziereisen Steinkrugle Gutedel	2020	Hvitvin	385,20	293,-	0,750	Baden
16298801	13,5	Ziereisen Musbrugger	2020	Hvitvin	406,00	310,-	0,750	Baden
16298901	13,0	Ziereisen Lugle Weisser Burgunder	2020	Hvitvin	384,00	293,-	0,750	Baden
	12,5	Ziereisen Hard Chardonnay	2020	Hvitvin		398,-	0,750	Baden
5387301	13,0	Ziereisen Tschuppen Blauer Spätb.	2020	Rødvin	274,50	215.	0,750	Baden
16299001	13,0	Ziereisen Schulen Pinot Noir	2020	Rødvin	389,90	297,-	0,750	Baden
5387201	13,5	Ziereisen Jaspis Pinot Noir	2020	Rødvin	649,70	498,-	0,750	Baden
	12,5	Ziereisen Syrah	2016	Rødvin		212,-	0,750	Baden
		Ziereisen Tschuppen Baluser Spätb.	2020	Rødvin		283,-	0,750	Baden



Weingut Kranz



Weingut Kranz er en familievingård plassert i Ilbesheim, Pfalz i Tyskland. De varierende jordforholdene i Ilbesheim krever nøyaktig presisjon på åkeren for å oppnå best mulig utgangspunkt for vi av høy kvalitet. Dette er noe Boris og Kerstin Kranz, den fjerde generasjonen av Kranz-familien, kan godt. De prioritærer valg av lokalisering for vinranker høyt, slik at de kan utnytte eksisterende jord og mikroklimatiske forhold optimalt. Et av deres største eksempler på dette er Kalmit sør-skråningen, som tidligere ble ansett for bratt og upraktisk til å dyrke vindruer, men som ved hjelp av presist håndverk, flid og en smule idealisme har det vært mulig å lage en fantastisk vin her.

VMP nr.	Alko	Produsent	Årgang	Type	VMP pris	Horeca ex	Volum	Øko	Distrikt
8168201	12,5	Kranz Riesling Trocken	2021	Hvitvin	222,10	165,-	0,750	X	Pfalz
10660601	12,5	Kranz Riesling Vom Kalk	2020	Hvitvin	291,50	218,-	0,750	X	Pfalz
8168301	13,0	Kranz Ilbesheimer Westb. Riesling Trocken	2019	Hvitvin	314,30	236,-	0,750	X	Pfalz
10660701	13,0	Kranz Kirchberg Riesling Trocken GG	2020	Hvitvin	440,90	333,-	0,750	X	Pfalz
8168401	12,5	Kranz Kalmit Riesling Trocken GG	2017	Hvitvin	441,20	333,-	0,750	X	Pfalz

Pfalz - Tyskland





The family winery WIMMER-CZERNY is situated in the little wine village **Fels am Wagram**, several old documents about our family making wine and food in this house going back until early 17th century.

Fels is situated in the eastern part of Austria on the south facing northern waterside of Danube river valley, in the little wine village **Fels am Wagram**, part of wine region **Wagram**, in Lower Austria, 70 km west of capital city Vienna.

3 Generations of Wimmer and 3 of Czerny comes together in our house name Wimmer-Czerny, which tells about 6 Generations on this farm. Today family **Czerny** is continuing this tradition on this house, making wine from 15 ha and also making organic food from 12 ha fields in the way of biodynamic agriculture (Demeter).

Fra produsentens WEB side: <https://www.wimmer-czerny.at/english.html>



	PUR Pet Nat	PUR Orange	PUR Orange	PUR Hefeabstich	Wagram Terrassen	Fumberg
Type:	Perlende rosé	Orange vin	Orange vin	Orange vin	Hvit	Hvit
Årgang:	2019	2015	2019	2020	2019	2019
Alkohol:	11,50 %	13,00 %	13,00%	11,50 %	12,00 %	12,50 %
Drue:	93% Pinot, 7%Weissburg.	Grüner Veltliner	50% Traminer, 50% Roter Velt.	Grüner Veltliner	Grüner Veltliner	Grüner Veltliner
Sukker/syre (g/l):	2/5	1,5/5,5	1/5,5	1,2/5,5	1,5/5,2	1/4,4
Pris Horeca:	199,-	387,-	387,-	168,-	162,-	178,-
VMP/JP vare nummer:	10661301	12546701		13344601	8134001	10312401
Pris VMP:	268,- Nedsatt	511,-		226,-	218,-	240,-



Domaine de la Graveirette



Frankrike - Rhône



Nestled between the towns of Orange, Avignon, and Carpentras in the Vaucluse is where you'll find our winery, with the Dentelles de Montmirail and Mont Ventoux to the east and the hills of Châteauneuf-du-Pape to the west.

After my studies at Beaune in Burgundy I returned to Bédarrides, village where I was born, at first joining the cooperative. In 2005, with the intent and desire to craft my own wines, ones of quality and character, I branched out on my own to found Domaine de la Graveirette. More than a decade later we remain committed to that early mission, and have since begun farming and vinifying biodynamically (certified by Demeter since 2015).

We now produce wines under the appellations Châteauneuf-du-Pape, Côtes du Rhône, and Vin de Pays de Vaucluse and Principauté d'Orange, with the same care given to each parcel of vines. The goal is that among our selection every person is able to find a wine that they love.

Julien Mus



	Ju de Vie Rosè	Jue de Vie Hvit	Ju de Vie Rød	Ju de Vie BIB Rød	Pur JuS Vin de France Rød	Côtes du Rhône Rød
Årgang:	2020	2021	2020	2019	2018	2018
Alkohol:	13,00%	12,50%	14,00%	14,00%	14,00%	14,50%
Øko/Bio:	Ja		Ja	Ja, men kun øko merket på boks	Øko	Øko
Drue:	100% Syrah	Vermentino, Chardonnay, Grenache Blanc, etc	40% Garnacha, 30% Merselan, 20% Merlot, 10% Mourvedre	40% Garnacha, 30% Merselan, 20% Merlot, 10% Mourvedre	100% Syrah	100% Grenache
Sulfitter. (mg/l)			45	45	26 Naturvin	43
Sukker/syre (g/l):	1/5		1/5,2	1/5,2		
Pris Horeca ex:	(137,-) 110,00	150,-	148,-	(417,-) 340,-	175,-	178,-
Varenr./ utvalg:	8296401 – BU	15342801- BU	5577101 – BU	7342306 - BU	13900201- BU	7820401- BU
Pris VMP:	(182,40) 117,-	214,-	200,-	(560,-) 418,-	235,-	239,-



HVE (High Environmental Value) - sertifisering som gis av franske myndigheter til dem som driver bærekraftig. Det legges bl.a. stor vekt på bevaring av biologisk mangfold i vinmarken.

Frankrike – AOC Champagne

Pinot Meunier, Pinot Noir and Chardonnay and several ancient rootstocks (Arbanne, Petit Meslier and Pinot Gris) make up our 10-hectare vineyard. Our chalky-clay soil has been classified as suitable for growing champagne grapes. This vineyard is found on both sides of the Marne Valley, at **Baslieux sous Chatillon** and at **Vauciennes**, where remains of the **Château de Blanche De Castille**, which dates from the 12th Century, can be found. (Champagne grapes have to be harvested by hand so as not to damage the fruit and this generally takes place in September).

Working on the principle that we are merely the guardians of our heritage for future generations we must take care of the soil and the environment. Our family holding has gained the H.V.E. (**Haute Valeur Environnementale**) certificate as a result of our efforts to look after the natural habitat by such means as growing grass between the vines, helping to preserve the biodiversity, using pheromones to naturally deter insects and our choice of fertilizers.

Being independent wine producers we make our champagnes using our own grapes, preserving the age-old champagne traditions. Because we understand so well our types of grapes we either make our champagne in temperature controlled stainless-steel vats or, for some of our Chardonnays, in oak barrels. We mix our grape juices to offer you the best of our know-how through out our seven blends. A final careful addition of reserve wine completes and signs-off our workmanship. www.champagne-liebart-regnier.com

	Brut Rosè	Blancs de Blanche	Brut «Les Sols Bruns»	Extra Brut «Instinct L»	Confidencia	Sur Lie Grand Marais
	Rosè	Hvit	Hvit	Hvit	Hvit	Hvit
Årgang:	NA	NA	NA	NA	NA	NA
Alkohol:	12,00 %	12,00%	12,00 %	12,00 %	12,00 %	12,00%
Drue:	35% Pinot Meunier, 45% Pinot Noir, 20% Chardonnay	100% Chardonnay	60% Pinot Meunier, 20% Pinot Noir, 20% Chardonnay	60% Pinot Meunier, 20% Pinot Noir,	85% Chardonnay, 15% Pinot Noir	100% Pinot Meunier
Lagring:	Flaskelagret 3 år	Ståltank Flaskelagr. 24 mndr	Flaskelagret 3 år	Flaskelagret 4 år	Ferm. på eikefat., Flaskelagret 6 år	Ståltank Flaskelagr. 24 mndr
Sukker/syre (g/l):	8,00/4,3	6,9/4,9	8,00/4,4	3,00/4,5	7,00/4,9	2,6/4,2
Pris Horeca:	307,-	312,-	288,-	316,-	365,-	345,-
VMP vare nummer:	11254 01 - BU	13386201 - BU	11442 01 - BU	11251 01 - BU	11255 01 - BU	13386301 – BU
Pris VMP:	408,-	414,-	383,-	420,-	483,-	456,-



Cantina Orsogna Lunaria / Vola Velo



Abruzzo - Italia



The mountainous Abruzzo region is situated halfway up the 'boot' of Italy. Here the co-operative wine company Cantina Orsogna was founded in 1972. The business today comprises 600 partner growers and covers almost 1,000 hectares of vines, of which 80% are organic. Set in the scenic Majella hills of Abruzzo, just 15 kilometres from the Adriatic, its vineyards benefit from the significant day-night temperature swings and superb ventilation in the vineyards. Various preparations are used to feed the soil and plants and taking into account the position of the planets in certain activities in the vineyard. Also, life in and around the vineyard gets extra attention. The winery allows wild herbs to grow among the vines that serve as green champions, whilst also attracting natural enemies of harmful insects. The estate believes in sustainable relationships, as well as sustainable farming methods and choose to use traditional rope tie, as well as cork to seal their bottles. In the cellar, wines are either fermented and matured solely in stainless steel tanks or, for the red wines, partly in stainless steel and partly in large oak 'botte'.



	Spumante Ancestral	Lunaria Cerasuolo	Lunaria Ramoro	Lunaria Pecorino	Lunaria Ruminat	Coste di Moro	Vola Volé
Type:	Rosè	Hvit	Rosé	Rosè	Hvit	Rød	Rød
Drue/navn:	Pinot Grigio	Malvesia	Montepul.	Pinot Grigio	Pecorino	Primitivo	Montepul.
Øko/BIO:	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko
Årgang:	2022	2022	2021	2022	2021	2021	2018
Alkohol:	12,00%	12,5%	13,50%	13,50 %	13,00 %	14,00 %	14,00%
Sukker/syre/ Sulf. g/l:	0,2/5,7 S: 8 mg/L	0,5/5,9	7,80/6,20	7,6/6,3	5,3/5,9	9,1/6,8	8,5/5,8
Pris Horeca:	152,-	152,-	152,-	153,-	159,-	157,-	161,-
Pris VMP:	200,-	202,-	205,-	207,-	215,-	211,-	217,-
Varenr. VMP	11000801	11000701	12994101-	13900301	12546301	13900401	14366801
							8294901



Se egen side for BIB

Tyrrell's, Australia

Tyrrell's was among the founding members of Australia's First Families of Wine, an organisation that helps to build awareness of premium Australian wines and their heritage. With a fifth generation now involved in the business, Tyrrell's will continue to remain family run, with each generation focused on passing the business to the next in better condition than they received it, all the while being guided by Edward Tyrrell's motto: "Nothing is great unless it is good."

Artikkel	Alko		Artikkelnavn	Årgang	Type	VMP pris	Volum	Distrikt
4457801	12,5	Tyrrell's	Old Winery Verdelho	2021	Hvitvin	210,60	0,750	Øvrige
13457501	11,0	Tyrrell's	Wines Vat 1 Semillon	2016	Hvitvin	572,40	0,750	New South Wales
4457901	13,5	Tyrrell's	Old Winery Pinot Noir	2021	Rødvin	210,10	0,750	Øvrige
10056001	13,5	Tyrrell's	Beyond Broke road Cab. Sauv.	2016	Rødvin	258,00	0,750	New South Wales
10055801	14,0	Tyrrell's	Beside Broke Road Shiraz	2019	Rødvin	268,70	0,750	New South Wales
13457601	14,9	Tyrrell's	Wines Rufus Stone Heathcote	2016	Rødvin	331,40	0,750	Victoria
13457401	14,0	Tyrrell's	Wines Vat 8 Shiraz Cabernet	2018	Rødvin	523,00	0,750	New South Wales



Zorzettig, Italia



The Zorzettig company is 'perched' on one of the highest hills in the Spessa area, the heart of Friuli's Colli Orientali, which have always been dedicated to the culture of the vine. Located near Cividale del Friuli, our vineyards benefit from an ideal terroir and microclimate for viticulture, protected by the Alps from the cold currents of the North and caressed by the breezes from the Adriatic Sea.

VMP nr.	Alko	Produsent	Årgang	Salgspris	Type	Distrikt
15360501	13,0	Zorzettig Pinot Grigio	2022	234,20	Hvitvin	Friuli-Venezia Giulia
15360401	13,5	Zorzettig Traminer	2021	237,60	Hvitvin	Friuli-Venezia Giulia
15360601	13,0	Zorzettig Myò Friulano	2020	299,60	Hvitvin	Friuli-Venezia Giulia
14814801	13,0	Zorzettig Schioppettino	2019	221,80	Rødvin	Friuli-Venezia Giulia

Musserende



Artikkel	Alko	Navn	VMP pris	Type	Land	Distrikt
3825901	11,5	Bepin de Eto Conegliano Superiore Brut	205,50	Musserende	Italia	Veneto
8347601	12,5	Clover Hill Tasmanian Cuvée	209,50	Musserend	Australia	South E. Australia



Tyrkia



	ISABEY Kalecik Karası Rosé	Majestik Sauv. B. & Sultaniye (Sultana)	ISABEY Sauvignon Blanc	900 Fume Blanc	Majestik Syrah & Kalecik Karası	PLATO Öküzgözü (Oxeye)	PLATO Kalecik Karası
Type:	Rosé	Hvit	Hvit	Hvit	Rød	Rød	Rød
Årgang:	2020	2019	2020	2020	2019	2019	2018
Alkohol:	13,00%	12,00%	13,00%	13,00%	13,00%	13,50%	14,50%
Sukker/ syre g/l:	0,5/5,5	0,5/4,5	3,4/5,0	0,7/5,85	1,0/4,5	0,7/4,0	1,8/4,0
Druer:	Kalecik Karası	55% Sauv. Blanc, 45% Sultaniye	Sauvignon Blanc	Sauvignon Blanc	60% Syrah, 40% Kalecik Karası	Öküzgözü	Kalecik Karası
Eikefat:	Nei	15% av vinen 6 mndr fransk eik	Nei	8 mndr fransk eik	20% av vinen 6 mndr fransk eik	10 mndr fransk eik	10 mndr fransk eik
Horeca ex.:	143,-	132,-	158,-	230,-	134,-	178,-	182,-
Pris VMP:	196,-	182,-	217,-	307,-	185,-	239,-	244,-
Vare nr./utv.:	12994001 - BU	12993801 - BU	12993901 - BU	12993701 - BU	12993601 - BU	12993501 - BU	12982601 - BU

Sevilen Vineyards & Winery has 80 years of winemaking experience. The starting point dates to 1942 when Isa Güner, a first-generation immigrant from Bulgaria, founded the winery in Izmir. His passionate love for nature and wine changed the four hectares empty land he bought into a heavenly beautiful vineyard and a home for his family. Today his grandsons - the third generation of Güner Family - turned Isa Bey's precious heritage into a 160 hectares of beautiful vineyard and the his stable into a first-class white clothed restaurant, keeping his name at the door and his memories in every corner of the premises. Today, Sevilen produces grapes for its premium wines on two sites; in the warm Mediterranean climate around Izmir (at an elevation of 150m) and the cooler climate of the Anatolia Plateau (at an elevation of 900m). Being an own property, these vineyards are very much taken care with utmost attention for an exclusive harvest and high segmented wine production.

At Sevilen Vineyards & Winery the third generation of the Güner family, including Vice-Échanson Enis Güner, nurture their vines and use modern winemaking techniques to produce quality wines. With a full brand-new reception (double sorting table), the pre-fermentative process respects the integrity of the grapes, which are all hand-harvested. Working with gravity, juices and wines are moved as carefully as possible throughout the aging process. The winery has been working in partnership with the best French barrel manufacturers and a Turkish university to develop premium solutions for these unique wines.

Sevilen pays close attention to terroir in the production of its wines. The soils are distinctive, alternating between chalky and heavy clay with some limestone. Diversity of soil and climate allows the production of a variety of high quality and exclusive red and white wines. In this selection in Norway, you will have the chance to taste the indigenous grape varieties of Turkey.

Burja Estate

Slovakia



Burja Estate was born in 2009 when some old vineyards were given to Primož Lavrenčič as a family inheritance. The idea of the new estate was to connect a traditional Vipava winegrowing culture with modern understanding of wine.

Vipava is having one of the oldest documented traditions of extended skin maceration – local priest Matija Vertovec wrote Vinoreja za Slovence (Winemaking for Slovenians) in 1844, talks about “the old Vipava method” of using a week's skin contact for white grapes.

The farm is over 9 hectares of densely planted vineyards now, with almost all the vineyards exposed to the east. Only the local grape varieties are grown: Rebula, Malvazija, Laški Rizling, Zelen, Refošk, Pokalca, Frankinja. In addition, they grow 1.20 ha of Pinot Noir.

The wine cellar is deep underground and the wine barrels are full, so in that way the temperature and oxidation are controlled. All wines are spontaneously fermented with no additives or unnecessary interventions made during the process – only with a small addition of sulfites added before the bottling (20 – 30 mg/l). All of the work in the vineyards is done biodynamically.

The main goal of the winery is to enhance the terroir, especially the soil. All of the soil in the vineyards is developed on flysch, however, it differs slightly according to lithologic varieties of the bedrock below the soil. Luckily, this adds diversity to the wines.



VMP nr.	Alko	Produsent	Årgang	Type	VMP pris	Horeca ex	Volum	Øko	Bio	Land
10203001	13,5	Burja Estate Bela White	2020	Hvitvin/Orangevin	304,80	232,-	0,750	X	X	Slovenia
10987201	13,5	Burja Noir	2019	Rødvin	373,30	285,-	0,750	X		Slovenia

Granmonte

Thailand – Asoke Valley



Verdelho vinstokker i pergola system.

Granmonte er en familedrevet vinprodusent som holder til i en naturpark ca 3 timer nord-øst for Bangkok i Khao Yai. Dette er en av tre regioner hvor det produseres vin i Thailand. Eieren, Visooth Lohitnavy, hentet inspirasjon gjennom studieopphold i Tyskland, og i 2001 plantet han de første vinstokkene i Thailand. I dag har Granmonte ca 40 hektar.

Nikki Lohitnavy, datter i huset, er Thailands første kvinnelige oenologist. Hun har jobbet mye internasjonalt, og er i dag kjent for å være en av de fremste vinmakere i Thailand.

Vinmarkene ligger 350-500 moh, med et noe kaldere klima enn det de fleste forbinder med Thailand. Men det tropiske klima krever mye arbeide i vinmarken for å sikre sunne druer med bra koncentrasjon og friskhet. Innhøstingen skjer om natten i februar når druene har det ønskede sukkerinnholdet. I lys av klimaendringen har det vært stor interesse fra bl.a. europeiske vinprodusenter å lære med om «Tropisk Vinproduksjon».

Granmonte har hatt stor suksess, og har fått en god del priser for sine viner. Vinene finnes i dag på en god del hoteller og restauranter i Asia og Europa.

	Sakuna	Spring	Verdelho	Viognier
	Rosè	Hvit	Hvit	Hvit
Årgang:	2019	2019	2019	2019
Alkohol:	12,00 %	12,00 %	12,50 %	12,00 %
Drue:	85% Syrah, 15% Grenache	Chenin Blanc	Verdelho	Viognier
Eikefat:	Nei	Nei	Nei	7 mndr fransk eik
Sukker/syre (g/l):	4,0/5,63	4,0/5,71	/5,75	/5,7
Pris Horeca:	199,-	218,-	217,-	217,00
VMP pris/utvalg:		291,-		
VMP/JP vare nummer:	JP367	119714 01 – BU	JP365	JP366

Les mer om Granmonte : <https://www.dw.com/en/bottle-shock-thailands-unlikely-emergence-as-a-wine-destination/a-48147381>

YouTube: <https://www.youtube.com/watch?v=j-71kWsTOBA>

Dog Point

New Zealand

Dog Point Vineyard is New Zealand's largest certified organic vineyard by Biogro NZ. We are family owned and one of the oldest privately established vineyards, located on the hill slopes of the Southern Valleys of Marlborough, New Zealand.

We produce four wines including a sauvignon blanc, and three barrel fermented wines using natural (wild) yeasts including a sauvignon blanc fermented in older French oak barrels (Section 94), a chardonnay and a pinot noir.

Wines are vegan, vegetarian and gluten free reflecting our low interventionist ethos. Our primary focus is producing wines of uncompromising quality that will cellar well.

Dog Point is one of the oldest privately established vineyards in Marlborough with first plantings in the late 1970s. The vineyard is centrally located at the confluence of the smaller brancott and omaka valleys. This location is widely considered to be a very desirable area for grape growing in the southern valleys of Marlborough.

The property is sensitively planted to sauvignon blanc, chardonnay and pinot noir grown under organic principles.

On average our Sauvignon Blanc vines are 25 years old, however the oldest are well over 30 years of age. Section 94, our single vineyard, barrel fermented Sauvignon Blanc vines are 30 years old, and the average vine age for our Chardonnay is 30 years old, with the oldest vines being 40 years old. Our Pinot Noir vines date back to the early 1980s, making some of them approximately 40 years old. Marlborough is blessed with one of the sunniest and driest climates in New Zealand. <https://dogpoint.co.nz/>



	Sauvignon Blanc	Sauv. blanc Section 94	Chardonnay	Pinot Noir
Årgang:	2023	2020	2020	2020
Alkohol:	13.0%	14.0%	13.5%	Pinot Noir
Type:	Hvit	Hvit	Hvit	Rød
Sukker/syre g/l:	2,9/7,6	2,2/7,9	1,2/7,5	0,2/5
Druer:	SB	SB	Chardonnay	Pinot Noir
Lagring:	4 mndr ståltank	18 mndr franske fat	18 mndr franske fat	18 mndr franske fat
Pris Horeca:	220,-	289,-	278,-	303,-
Vare nr./utvalg:	3996701 - BU	3996601 - BU	3996401 - BU	3996501 - BU
Pris VMP:	287,-	384,-	369,-	402,-

