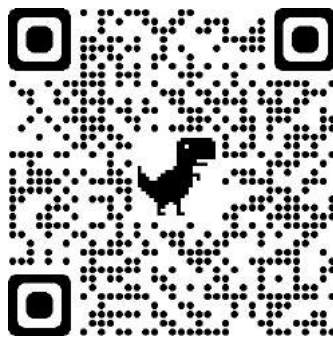




September
2021



 JP Wine AS og/eller
JP Wine Horeca

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Forbehold om trykkfeil og prisjustering.

JP Wine AS Horeca priser er basert på et avtalt minimumskjøp pr ordre og ubrutt kartong. Egen distribusjon samt Mack, Vinhuset/Asko og Servicegrossistene. (September 2021)

Pazo de Senorans

D.O. Rias Baixas - Salnés

Pazo de Señorans is one of the leading winegrowers in the Rias Baixas Appellation, and are renowned throughout the world for their outstanding quality, intense aromatic character and unique freshness. Located near the village of Vilanova, 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.



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.

Se video fra
innhøstingen:<https://araex.com/bodega/pazo-de-senorans-en>

Albarino		Coleccion	Selección Anada		Aguardiente de Orujos	Aguardiente de Hierbas
Årgang:	2020	2016	2010	2011	Sprit	Sprit
Alkohol:	13,50 %	13,50%	13,50%	13,00%	41,00%	37,50%
Drue:	Albarino	Albarino	Albarino		Albarino	Albarino
Jordsmonn:	Sand/Granitt	Sand/Granitt	Sand/granitt			
Produksjon/lagr.:	Ståltank	Ståltank	Ståltank. 30 mndr på bunnfall		Dobbelt destillert	Dobbelt dest. Urter i 40 dager
Flasker produsert:	280.000	10.000	Ca 16.000		15.000	15.000
Sukker/syre (g/l):	<2/6,4	<2/6,4	<2/7,0			
Pris Horeca: (Magnum)	152,00 (322,00 MAG)	192,00	370,00	360,00	348,00 (0,5 l)	348,00 (0,5 l)
Vinhuset/EPD:	60060091/5140991	60060174/5544242	60060159		60060156	60060157
Varenr./utv.:	45348 01 - BU	112204 01 – BU	11220501 – BU	12994801 – BU	114175 02 – BU	114176 02 – BU
Pris VMP:	205,70	266,70	465,80	473,90	453,50	454,90

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.

	The Flower and the bee	Gomariz	Gomariz X	Finca O Figuerial	Ailalà
Type:	Rød	Hvit	Hvit	Hvit	Hvit
Årgang:	2017	2014	2017	2015/3.300 flasker	2018
Alkohol:	13,50 %	13,50 %	13,00 %	13.50%	13,50 %
Drue:	Souson	70% Treixadura, Godello, Loureira, Albarino	95 % Albarino, 5 % Treixadura	70% Treixadura, 30% andre lokale druer fra samme vinmark	Treixadura
Jordsmonn:	Granitt, sand	Granitt, skifer, leire	Skifer	Leire	
Produksjon/lagring:	Spontanferm. Ståltank, 3-4 mndr på eikefat	Ståltank	Ståltank	10 mndr i 500l nye fransk eikefat på bunnfall	Ståltank
Biodynamisk:	Ja, men ikke sertifisert	Ja, men ikke sertifisert	Ja, men ikke sertifisert	Ja, men ikke sertifisert	Nei
Sukker/syre (g/l):	0,95/5,81	2.10/6.10	1.90/6.30	2.50/6.12	2,5/6
Horeca eks mva:	149,00	118,00(144,00)	159,00	253,00	146,00
Vinhuset:	60060182	60060008	60060011		60060189
Varenr./utvalg:	115079 01 - BU	19786 01 - BU	19789 01 - BU	102974 01 – BU	19793 01 – BU
Pris VMP:	202,50	160,00(196,00)	215,30	337,20	197,60



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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, Alvarinho 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	Carravel	Pizarra	Fincas	Risco
	Hvit	Hvit	Rød	Rød	Rød	Rød	Rød
Årgang:	2017	2017	2017	2015	2015	2015	2016
Alkohol:	13,00	13,50 %	13,00%	13,00%	14,00%	13,00%	14,00%
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	Merenzao
Eik:	Ståltank	Ståltank	Ståltank	Ståltank, 12 mndr fransk eik	Fot tråkket. 14 mndr fransk eik	Fot. Tråkket. 12-15 mndr Kastanje og fransk eik	Fot-tråkket. 12 mndr fransk eik
Horeca:	165,00	212,00	151,00	224,00	329,00	330,00	330,00
Vinhuset:	60060176/ 5502208	60060029	60060178/ 5502224	60060053		60060211	60060137
Vare nr./utvalg:	110765 01 – BU	22409 01 – BU	110623 01 – BU	22407 01 – BU	103598 01- BU	35808 01 - BU	102978 01 - BU
Pris VMP:	223,30	284,40	204,80	319,20	436,40	437,80	438,30



Mengoba – Gregory Perez D.O. Bierzo



Grègory Pèrez

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. **Mer om Mengoba på Ukens vin www.aperitif.no**

aperitif



UKENS VIN

Vinene til denne spanske stjerneprodusenten er virkelig god valuta



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 harvestation 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 León, helt inntil Galicia, ligger Bierzo. Kulturelt og historisk er Bierzo sterkere tilknyttet Galicia enn Castila y León. Naturen er frodig og grønn takket være den gode blandingen av et varmt kontinentalt klima og det kjølige og fuktige atlantisk klimaet. Med dette klimaet og et skrint 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 Mencía 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, fioletter 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:	2018/2020 - hvit	2016/18 - hvit	2016- hvit	2019- 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% Mencía, 15% Alicante Bouchet	85% Mencía, 15% Alicante Bouchet	Mencía 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
Flasker produsert:	42.000	12.000		37.000	12.000	3.000
Sukker/syre (g/l):	1,0/5,8	3/5,8	2/6,4	1,4/5,0	1,3/4,9	
Pris Horeca:	142,00	183,00	336,00	128,00	189,00	251,00
Vinhuset/EPD:	60060031 /5425038	60060099		60060006/ 5425046	60060146	
Varenr./utvalg:	29272 01 – BU	73404 01 – BU	108372 01 – BU	1978301 - BU	1978201 – BU	13444301 – BU sep
Pris VMP:	188,90	259,40	469,60	173,60	260,20	344,20

Noen spanjoler

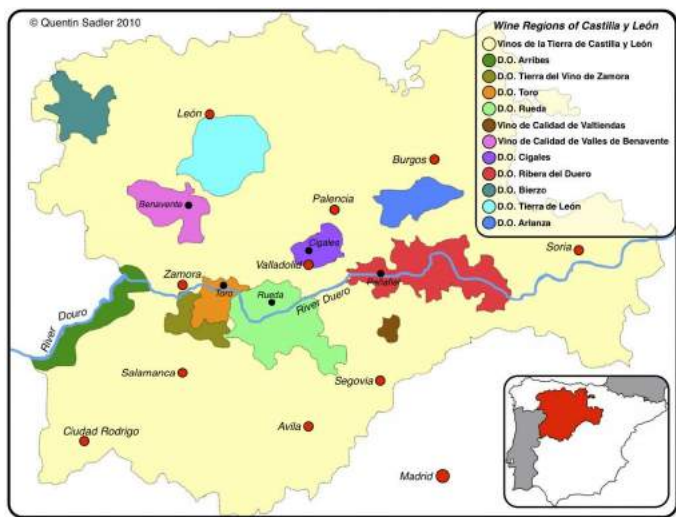
Spania har en matkultur som i stor grad er opp mot vår egen med mye bruk av sjømat. Eksempel på dette er Galicia i nord Spania hvor det dyrkes druetyper som passer meget bra til det norske kjøkkenet. Vi har plukket ut en del spanske viner som har et bra pris/kvalitetsforhold. Mange av disse er en-drue viner som på en utmerket måte får frem det karakteristiske ved druen og området vinen kommer fra. Noen av dem finner du her.

									
	Casa do Sol	Atlantis	Democratic Wines	Bajel Pirata	Marti Serdà	Finca Maetierra		Bodega Lezaun	Bodega Peique
Område:	Salnes Rias Baixas	Rias Baixas		Alicante	DO Penedes			Navarra	D.O Bierzo
Navn:	Casa do Sol	Albarino	Pulpo	Pirata Blanco	El Xitxarel-lo	Libalis	Libalis	0,0 Sulfitos	Peique
Type:	Hvit	Hvit	Hvit	Hvit	Hvit	Rose	Hvit	Rød	Rød
Druer:	Albarino	Albarino	90% Albarino 10 % Riesling	70% Merseguera 30% Sauv.bl	Xarel-lo	60% Garnacha, 40% Muscat	75% Moscatel, 10% Viura, 15% Malvasia	100% Tempranillo	100 % Mencia
Årgang:	2016	2018	2019	2019	2016	2018/20	2020	2019	2015
Alkohol:	13,00 %	12,50%	11,50 %	11,50%	12,00%	12,50%	12,00%	13,50 %	13,50 %
Sukker/syre g/l:	1,6/6,8	1.5/5.78	5,8/6,5		6.0/3.7	8/5,5	9,4/6,6	1,1/5,2	1,5/4,6
Produksjon:	Spontf. 10 mndr bunnfall/eik	Ståltank	Ståltank	Ståltank	Ståltank	Ståltank	Ståltank	Ståltank	Ståltank
Horeca:	164,00	133,00	106,50	106,00	118,00 (136,00)	105,00	113,00	123,00	121,00
Vinhuset/EPD:		60060204/5486709	60060151/5368089		60060090	EPD 5544853		60060236	6006002
Vare nr./utvalg:	116681 01 – BU	115093 01 - BU	12546601 - BU	12547701 - BU	7920401 - BU	22410 01 – BU	12994701 – BU	9401501 - BU	1941201 – BU
Pris VMP:	221,30	180,40	127,80	132,70	150,50 (199,70)	(140,00) 129,90	149,30	160,60	162,70

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 región, 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	Fermerntert 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:	165,00	179,00	257,00	166,00	166,00
Vinhuset/EPD:	60060208			60060210	60060209
Varenr./utvalg:	115114 01 - BU	12546501 – BU	12546401 – BU	115116 01 - BU	115115 01 - BU
Pris VMP:	222,90	241,00	342,90	224,00	223,70

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.



Bodega Bardos						Bodega Gormaz	Bodega Trus
	Verdejo D.O. Rueda	Roble	Romantica	Reserva	Suprema	Catania Joven	Trus Roble
Årgang:	2020 - hvit	2018 - rød	2018 - rød	2016 - rød	2016-rød	2018- rød	2018 - rød
Alkohol:	13,00%	14,00%	14,00%	14,50%	14,50%	14,00%	14,00%
Drue:	Verdejo	Tempranillo	Tempranillo	Tempr./ Cab.S.	Tempranillo	Tempranillo	Tempr.
Produksj./ lagring:	Bunnfall 4 mndr	4-6 mndr på eikefat	14 mndr fransk eik	16 mndr. fransk eik	80 år vinst. 30mndr fat	Ueiket	4 mndr
Sukker/syre (g/l):	1,8/5,86	2,6/4,94	2,4/5,5	2,5/5,3	2,4/4,94	1,2/4,4	0,2/4,6
Sulfitter (mg/l)		63	79	59			
Pris Horeca:	117,00	130,00	134,00/ (mag 292,-)	175,00	294,00	125,00	132,00
Vinhuset/ EPD:	6006021/ 5502299		60060123/ 5423314			60060185/ 5423181	60060183/ 5423322
Varenr./ut- valg:	11508101 - BU	12797201- BU	10782301 - BU	12797101 - BU	13386401- BU sep	3485101 - BU	11417701 - BU
Pris VMP:	155,30	175,80	182,10/ (mag 390,-)	234,50	389,50	167,20	178,70



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:	2019	2018	2017	2018	2015
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	162,00	234,00	310,00	414,00	539,00
Vare nr./utvalg:	66826 01 - BU	66827 01 – BU	66828 01 – BU	78883 01 – BU	113215 01 – BU
Vinhuset:	60060082/5502448	60060083/5502455	60060148/5502463	60060084	
Pris VMP:	218,90	312,20	412,30	548,30	710,30



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 kvalitetsvin 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 er 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 León 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



	Verdejo	Sauvi. Blanc	Fermentado en Barrica	Special Cuvée	Finca Las Comas	Apasionado	Confines
Type:	Hvitvin	Hvitvin	Hvitvin	Hvitvin	Hvitvin	Dessert vin	Rødvin
Årgang:	2019	2019	2018	2017	2018	2019	2016
Alkohol:	13,00%	13,00%	13,50%	13,50%	13,50%	11,00%	14,50%
Flasker produsert:	500.000	100.000	20.000	5.000	3.300	8.000	2.000
Sukker/syre g/l:	2,7/5,54	3,8/5,91	2,9/5,76	3,2/5,17	2,4/5,26	70,8/6,75	0,7/5,40
Druer:	100% Verdejo	100% Sauvignon Blanc	100% Verdejo	100% Verdejo	Verdejo 100 år gamle stokker	100% Sauvignon Blanc	Garnacha 100 år gamle stokker
Produksjon:	Ståltank/ bunnfall	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:	133,00	133,00	188,00 *	269,00	320,00	148,00/ 0.50 liter	265,00
Vinhuset/ EPD:	60060049 /5141122	60060048	60060050/ 5425004			60060069	60060086/ 5502471
Vare nr./utvalg VMP:	99311 01 - BU	15875 01 - BU	99314 01 - BU	72960 01 - BU		72959 02 - BU	7296101 - BU
Pris VMP:	180,90	183,60	259,10	362,50		205,20	352,80



* Fermentado en Barrica
2019 Øko. Horeca kr
194,00

Matsu - D.O. Toro



UKENS VIN

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.

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 druen som kalles Tinta del Toro fordi den tar tykkere skall enn det Tempranillo druen 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 ufiltret.

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



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

	La Jefa	El Picaro	El Recio	El Viejo
Årgang:	2018	2020	2019	2018
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:	219,00	120,00	151,00	281,00
Vinhuset/ EPD:	UTSOLGT Ny årgang kommer ultimo 2021	60060071/ 5140983 60060144 – mag EPD mag: 5787619	60060074/ 5368113 60060089 – mag EPD mag: 5787205	60060033/ 5368279 Mag: 60060145 – EPD mag: 5787726
Vare nr./utvalg:	11910801 – BU	2065101 – BU	2064801 - BU	3473801 –BU
Pris VMP:	292,20	159,80	205,10	371,40
Magnum:	NA	3859205- BU	3858905 – BU	7920305 - BU
Årgang:	NA	2019	2018	2018
Pris magnum Horeca/VMP:	NA	263,00/351,70	330,00/438,70	573,00/755,80



	El Corralón	Sotorrondero	Pielago	Ataulfos
Årgang:	2018/19	2018	2018	2018
Alkohol:	14,50 %	14,50 %	14,50 %	14,50 %
Flasker prod:		10.000	5.000	1.000
Drue:	85% Garnacha, 10% Syrah, 5% Cab. S.	70% Garnacha og 30% Syrah fra Sierra de Gredos 750-900 moh	Garnacha	Garnacha
Produksj./ lagring:	6 mndr 500 l fransk eik	11 mndr store franske eike fat	15 mndr franske eikfat	20 mndr franske eikefat
Sukker/syre (g/l):	2/5,4	2/5,3	2/5,35	2/5,4
Pris Horeca:	163,00	194,00	296,00	498,00
Vinhuset/ EPD:	60060221	60060222	60060241	60060242
Varenr./ut- valg:	11668201 – BU	11666001 – BU	12439701 - BU	12439801 - BU
Pris VMP:	220,40	260,70	393,40	656,70



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.

Gorka Izaguirre - D.O. Txakoli de Bizkaia



Bat Gara - D.O. Arabako Txakolina



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 Izaguirre, in the village of Larrabetzu (Basque Country), just 20 kilometers from Bilbao. Producer Gorka Izaguirre 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.

	Gorka Izaguirre			Bodega Bat Gara - Goianea	
	Gorka Izaguirre	G22	42 by Eneko Atxa	Uno	Urtaran
Årgang:	2019	2015/18	2015	2017	2016/17
Alkohol:	12,50%	13,00 %	13,00 %	12,50 %	13,00 %
Drue:	50/50 Hondarrabi Zarrartia/Zuri	Hondarrabi Zerratia	Hondarraibi Zerratia	95% Hondarrabi Zuri, 5% Riesling	
Jordsmonn:	Sand/leire	Sand/leire	Sand/leire		
Prod./lagring:	Ståltang. Lagret på bunnfall	Ståltank. På bunnfall i 8 mndr	Fermentert på franske eikefat. Ståltank på bunnfall	Spontanferm. Ståltank	Spontanferm. 4 mndr eikefat
Flasker produsert:	150.000	50.000	7.500		4.000
Sukker/syre (g/l):	3,8/6,98	2,4/6,68	3,1/6,66	3,2/8,4	3,6/7,8
Pris Horeca:	159,00	187,00	229,00	152,00	199,00
Vinhuset:	60060223	60060094	60060095	60060136/5502273	60060171
Varenr./utvalg:	80645 01 – BU	80644 01 - BU	80664 01 - BU	100400 01 - BU	115113 01 - BU
Pris VMP:	214,80	251,80	306,20	207,70	276,70

Barbara Palacio



D.O.Ca. Rioja



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), McClaren 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 Crag, 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).

Rioja Alta	Puppi	Barbarot
	Rød	Rød
Årgang:	2016/17	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:	172,00	220,00
Vinhuset:	60060175/ 5505482	60060166
Vare nr./utvalg:	11221301 - BU	116659 01- BU
VMP pris:	232,50	294,70



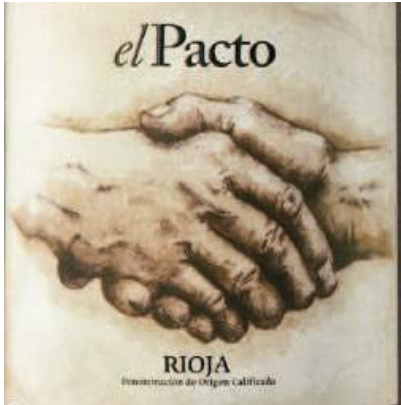
Hacienda Lopez de Haro

D.O.Ca. Rioja

Bodega Classica ligger på et høydetrug ved San Vicente de la Sonsierra. Dette er et område som er ideelt for vinproduksjon. Målsetningen er å lage viner basert på klassisk filosofi, men med moderne stil til en bra pris.



	Rosè	Tempranillo	Crianza	Reserva	Edition Limitada	Gran Reserva	
Årgang:	2020	2019	2017	2016	2018	2011	2001
Alkohol:	12,50 %	13,50 %	13,50 %	13,50 %	14,00 %	14,00 %	14,00 %
Sukker/syre:	2,0/6,3	2,6/4,34	3,2/5,2	2,7/4,67	2,9/5,24	1,8/5,6	2,7/5,46
Druer:	60% Garnacha, 40% Viura	Tempranillo	85% Tempranillo, 10% Garnacha, 5% Graciano	85% Tempranillo, 15% Graciano	90 % Tempr., 10% Mazuelo	90% Tempranillo, 10% Graciano	85% Tempr, 15% Graciano
Område/vinstokker:	San Vicente, Rioja	San Vicente, 50-70 år	Rioja, gamle vinstokker	San Vicente, gamle vinstokker	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
Horeca ex mva:	109,00	112,00	114,00	131,00	131,00	183,00	295,00
Vinhuset/EPD:	60060024/5540620	60060022/5451232	60060017/5502315	60060020/5486683	60060132/5425012	60060018	60060160/5502307
Vare nr./utvalg:	21073 01 – BU	21071 01 – BU	20649 01 – BU	20660 01 – BU	106232 01 – BU	20650 01 – BU	112214 01 – BU
Pris VMP:	147,50	151,20	152,30	173,10	178,10	246,80	391,90



	Bodega Classica		Hacienda Lopez de Haro				Ny 
	el Pacto	Tempran. Organic	Graciano	Blanco	Blanco Viura	Gran Reserva	
Type:	Rød	Rød	Rød	Hvit	Hvit	Hvit	
Årgang:	2018	2016	2017	2019	2018	2012	
Alkohol:	14,00 %	14,00 %	14,00 %	12,50 %	12,50 %	12,50 %	
Sukker/syre g/l:	1,8/5,1	2,8/6,6	2,9/5,24	2,6/5,6		2,1/5,61	
Druer:	Tempranillo	Tempranillo	Graciano	Viura	Viura	85%Viura, Malvasia, Garnacha Blanca	
Område/ alder vinstokker:	Rioja Sonsierra/ 70 år	Rioja Alta	San Vicente/ 20-70 år		Gamle stokker Alta og Alvesa	Rioja Alta	
Eik:	14 mndr fransk	14 mndr brukt/ny fransk, øst-europeisk og amr.	10 mndr	20% på fat i 2 mndr	6 mndr brukte franske	36 mndr	
Pris horeca:	138,00	146,00	135,00	110,00	141,00	217,00	
Vinhuset/ EPD:	60060023/ 5140520		60060131	60060025 /5451299		60060133/ 5423355	
Vare nr./utvalg:	21072 01 – BU	12441401 - BU	106126 01 - BU	21940 01 - BU	13386601 – BU sep	104873 01 – BU	
Pris VMP:	187,90	194,20	180,20	145,10	175,50	291,30	



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	Vendimina 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 tilsatt)	5 mg/l (ikke tilsatt)
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:	450,00	750,00
Vare nr./utvalg:	12908701 Spesialbestilling	12908801 Spesialbestilling
VMP pris:	593,80	984,40



Bodega Baigorri

Bodegas Baigorri returns winemaking to its origins in a state-of-the-art facility that is as much a work of art as the wines it creates. Built around the winemaking process, an elegant glass structure emerges from the soil. Baigorri dives more than 30 metres below the surface and relies on gravity to drive the fruit and must through its evolution towards world-class wine. The absence of hoppers, pumps or mechanical methods of any kind ensures that the individually selected grapes and the resulting wine are insulated from any potential damage. The result of this combination of careful vineyard management, rigorous selection and innovative architecture is a collection of well-rounded, modern wines with a distinct personality.



D.O.Ca. Rioja Alavesa



	Rosè	Blanco		Tempranillo	Crianza	Reserva	Garnacha	Garage	B70
Årgang:	2017	2012	2015	2018	2017	2011	2013	2015	2014
Alkohol:	13,00 %	13,00%	12,50 %	14,50 %	14,50	14,50 %	15,00%	14,50%	14,50%
Sukker/syre g/l:	3,5/5,36	>3/5,1	2/5,1	>2,4,7	1,9/4,87	2/5	1,2/5,3	2,55/6,03	1,2/5,4
Druer:	50/50 Garnacha/ Tempr.	90% Viura, 10% Malvesia		100% Tempranillo	90% Tempr./10% Garn.	100% Tempranillo Rioja Alvesa	100% Garnacha	100% Tempranillo	100% Tempranillo
Alder vinst.:	Snitt 50 år	Snitt 50 år			Snitt 50 år	Snitt 50 år	Snitt 65 år	60 år +	70 år +
Eikefat:	Nei	Ja 6-8 mndr på bunnfall		Nei	12 m. 80% fr, 20% a m.	18 mndr fransk	14 mndr fransk	24 mndr fransk eik	24 mndr fransk eik
Pris Horeca:	(141,20) 125,00	200,00	197,00	149,00	169,00	237,00	265,00	362,00	833,00
Vinhuset/ EPD:	60060200/ 5540638	60060172	60060232	60060181/ 5423330	60060112	60060245	60060163		
Pris VMP:	(197,60) 156,90	269,20	265,10	201,30	230,60	316,20	353,40	479,80	1.092,30
Varenr./utv:	100061 01 – BU	6816 01 – BU	12442601 – BU	112300 01 – BU	90313 01 – BU	12442501 – BU	90314 01– BU	928601 – BU sep	13087501 – BU sep



Paco Garcia

Paco Garcia was started by married couple Francisco Garcia and Julia Pablo, who shared the same passion and love for good wines. This passion and hard work resulted in the acquisition of 40 hectares for the Paco Garcia vines and winery. They started this project in 2000, selling grapes to antique wineries in La Rioja.

In that same year a significant grape crisis affected a lot of wineries, and in the middle of the crisis Julia and Francisco decided to double bet their project and started constructing their own winery. They both knew it was a difficult challenge but they thought it was worth a try. In March 2001 they started this new project and began construction of the foundations, and in September of that same year they made their first harvest.

Paco Garcia's hand is a tribute to the father and older son, to their belief and strength, to their joy and enthusiasm, to their passion and love for their wines and every aspect of their vines; it represents their daily hard work in the fields for the elaboration a fine wine.



D.O.Ca. Rioja Alta



Hvite og røde druer på samme vinstokk

Bodegas Mateo

The year is 1886, and a young couple decides to plant a small vineyard in the foothills of Mount Yerga. Little did they know the importance this decision would have for the following generations.

138 years later, that simple vineyard has grown to 100 hectares helping Bodegas d. Mateos design emotions through its wines and leave its unique mark. A winery with so much history that every night its walls whisper the stories of grandmothers telling bedtime stories to their grandchildren: a refuge from the disturbing afternoons among relations, with the spirit of grandmother Guillermina, making sure her legacy is not lost.

	Paco Garcia		Bodega Mateo
	Seis	Crianza	inconsciente
Årgang:	2016	2015	2017
Alkohol:	13,50 %	13,50 %	12,50 %
Sukker/syre g/l:	1,3/5,4	1,4/5,55	1,6/6
Druer:	100% Tempranillo	90% Tempr. 10% Garnacha	100 % hvit Tempranillo
Eik:	6 mndr fransk brukte fat	12 mndr fransk brukte fat	Stålltank. Skall kontakt 6 mndr
Horeca:	133,00	149,00	119,00 (134,00)
Vinhuset:			60060124/5423363
Vare nr./utvalg:	102010 01 – BU	102973 01- BU	106234 01 – BU
Pris VMP:	181,20	202,30	(182,10) 149,40



Finca Valpiedra

D.O.Ca. Rioja



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

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.

Finca Valpiedra 2010

Tim Atkin
TIM ATKIN MW 2017 RIOJA SPECIAL REPORT

95 points

Wine of the Year in the category of Reservas.
Finca Valpiedra is shown as a Second Growths winery.

Wine Spectator **SPAIN**
FINCA VALPIEDRA
Rioja Reserva 2010
94 points | 800 4-600 cases imported | Real
This wine is not to be confused with other wines and
focus, fragrance and body notes have a sense of sun-drenched, ripe
and mature flavors that have been through 2010-11

	Cantos	Finca Valpiedra			
Årgang:	2016	2001 MAG	2009	2010	2011
Alkohol:	13,00%	13,50 %	14,00 %	13,50%	13,50%
Sukker/syre g/l:	2,8/5,6	2,0/5,6	3,0/6,4	2,1/6,3	
Druer:	Tempranillo	Ca 92% Tempr., 4% Graciano, 4% Maturana			
Prod./fat:	12 mndr. Amr/franske	Spontanfermentert. 22-24 mndr franske eikefat			
Pris horeca:	136,00	MAG: 860,00	269,00 MAG: 563,00	239,00	232,00
Vinhuset:		60060201	60060044/ 60060188 (magnum)	60060164	60060167
Vare nr./utvalg:	54951 01 - BU	114172 05 - BU	5392901 - BU	78195 01 - BU	114171 01 - BU
Pris VMP:	185,20	1.097,50	348,30	318,90	310,80
Magnum:			Vinhuset: 60060188		



Noen eldre Rioja



VMP nr.	Vinhuset	Alko.	Produsent	Navn	Volum	Horeca ex	VMP pris
13386701		13,50	Finca Valpiedra	Reserva 1995	0,75	430,00	557,40
3370501		13,50	Finca Valpiedra	Reserva 1996	0,75	430,00	557,40
13388601		13,50	Finca Valpiedra	Reserva 1998	0,75	430,00	557,40
13388701		13,50	Finca Valpiedra	Reserva 1999	0,75	430,00	557,40
11417205	60060201	13,50	Finca Valpiedra	Reserva 2001 MAG	1,50	860,00	1 097,50
11221401	60060160	14,00	Hacienda Lopez de Haro	Gran Reserva 2001	0,75	295,00	391,90
NA	60060188	14,00	Finca Valpiedra	Reserva 2009 MAG	1,50	563,00	NA
5392901	60060044	14,00	Finca Valpiedra	Reserva 2009	0,75	269,00	348,30

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



Durand vintpner

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 Andia 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.

	Laia blanco	Larrosa	Mutiko	Dauida (no sulfit)	Le Naturel (no sulfit)	Le Naturel (no sulfit)	Le Naturel Pet Nat
Type:	Hvit	Rose	Rød	Rød	Hvit	Rød	Perlende
Økologisk:	Ja	Ja	Ja		Ja	Ja	Ja
Årgang:	2016	2019	2017	2018	2020	2020	2020
Alkohol:	13,00%	14,50%	13,50%	14,00%	12,50%	14,00%	12,50%
Sukker/syre/sulf. g/l:	3/6,5	0,9/5,54/53	3,2/5,8	3,2/6,1	7,4/7,5	2,70/6,50	2,2/5,60
Druer:	Garnacha blanca	Garnacha	100% Garnacha	100% Garnacha	100% Garnacha Blanca	95% Garnacha, 5% Merlot	Garancha Blanco Ancestral metoden
Eikefat:	Nei	Nei	10 mndr fransk og amr.	Nei	Nei	Nei	Nei
Pris Horeca:	115,00 (122,00)	132,00	136,00	116,00	137,00	122,00	206,00
Vinhuset:	60060134		60060117	60060138/ 5368105	60060139/ 5367065	60060045/ 5140348	
Pris VMP:	149,60 (168,00)	179,10	185,40	139,70	186,60	156,50	273,10
Varenr./utv.:	73405 01 - BU	7311701- BU	10899601 - BU	1279901 – BU	11009301 - BU	5496501 – BU	12797801- BU



Alkoholfrie viner



	Zero Blanco	Zero Tinto
Årgang:	2020	2020
Alkohol:	0.00 %	0.00 %
Sukker/syre g/l:	6,67/1,1	1,5/7,71
Druer:	Garancha Blanco	Garnacha Tinto
Spontanfermentert:	Ja	Ja
Eik:	Nei	Nei
Produksjon:	Dealkolisert vin	Dealkolisert vin
Horeca:	89,00	89,00
Vinhuset/ EPD:		
Vare nr.:	JP512	JP513
Pris VMP:	NA	NA

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.

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.

Alle vinene er lagt på 100% Garnacha.

	Salvje del Moncayo	Aragon Calatayud	Fosca Priorat	Perdida Pirineo	Viejo de la Familia Acha D.O. Ca. Rioja
Årgang:	2019	2020	2018	2017	2014
Alkohol:	13,50 %	15,00%	14,50%	14.50%	15,50%
Sukker/syre g/l:	2,3/5,35	2,4/4,9	3,8/5,5	3,5/5,39	3,7/6,01
Druer:	Garnacha	Garnacha	Garnatxa	Garnacha	Garnatxa
Alder vinstokker:	50 år	75 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	12 mndr fransk eik	36 mndr på 500 liter franske eikefat
Økologisk:		Ja, men ikke sertifisert		Ja, ikke sertifisert	
Horeca:	119,00	134,00	152,00	183,00	648,00
Vinhuset/EPD:	60060052 /5140157	60060062/ 5423348	60060114/ 5424999	60060227	
Vare nr./utvalg:	2106901 – BU	2106801 – BU	NA	11868201– BU	12442701 – BU
Pris VMP:	150,40	181,80	NA	238,90	852,00



Ribera del Queiles



Se filosofien og historien bak vinene her:

<https://vimeo.com/42203415>

Solar de Urbezo



D.O. Carinena



Marques de Villanueva

Cariñena has been tagged as a hot Spanish region to watch by *Wine Enthusiast* in a recent issue. If you are seeking great value and intense flavours, then this historic region is one you will want to get to know. Cariñena is the second oldest region in Spain. These qualifications have led to the production of some of Northern Spain's best-priced, most exciting and food friendly wines.

In 1995, **Santiago Gracia Ysiegas** took up the tradition of his family and founded the winery Bodegas Solar de Urbezo. His vocation was to elaborate grapes from the vineyards of the Gracia-Campillo family, offering total guarantee of purity and quality in their wines. The winery is located in Carinena, region of Aragon, 45 km from Zaragoza.

The culture of wine growing in Carinena is one of the most ancient in Spain; it goes back to the 3rd century, when the Romans inhabited this land. The cultivation of grapes was maintained throughout time and still constitutes an essential part in the way of life, economy and historical heritage of the area.

The altitude where the vineyards are located, the extreme climate with cold winters and hot summers, the scarce rainfall and the calcareous clay-gravel soils, are essential for the vines to develop their full potential, obtaining low productions of superior quality and wines of splendid expression.

Solar de Urbezo cultivates with care 100 hectares of vineyards, to achieve superior quality grapes which concentrate aromas, color and structure.

Grenache, Tempranillo, Syrah and Chardonnay form a wide range of varieties that give, together with the climate and soil, complex and well-balanced wines of distinct character.

	Urbezo		Marques de Villanueva	
	Chardonnay	Garnacha	Macabeo	Tempranillo
Årgang:	2017	2016	2018/19	2019
Alkohol:	13,00 %	14,50 %	12,00%	12,00%
Drue:	Chardonnay	Garnacha	Macabeo	Tempranillo
Jordsm.:	Grus/Kalkh. leire	Grus/kalkh. leire	Grus	Grus
Produksj./lagring:	Ståltank	3 mndr fransk/amr. eik	Ståltank	Ståltank
Flasker produsert:	32.000	40.000	300.000	300.000
Sukker/syre (g/l):	1,8/5,3	2,1/5,0	<2/5,4	<2/5
Pris Horeca:	(131,50) 105,00	(131,00) 122,00	103,00	(103,00) 90,00
Vinhuset/EPD:			60060207/ 5486659	60060206/ 5486253
Varenr./utvalg:	102880 01 - BU	102879 01 - BU	115106 01 - BU	115092 01 - BU
Pris VMP:	(179,10) 128,80	(185,70) 154,20	129,80	NA





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	Cervoles – DO Costers del Segre		
Type:	Rød	Rød	Rød	Colors Blanc	Cervoles 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:	142,00	149,00	163,00	141,00	218,00	177,00
Vinhuset:	60060119	60060096	60060097	60060140	60060141	60060118
Vare nr./utvalg:	22413 01 - BU	80694 01 – BU	103599 01- BU	110844 01 - BU	11220301 – BU	82608 01 – BU
Pris VMP:	193,30	206,10	220,40	191,40	291,20	238,90



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:	186,00	211,00
Vinhuset:	60060239	60060240
Vare nr./utvalg:	12441201 - BU	10822301 - BU
Pris VMP:	250,40	282,50



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.

Augusti Torello – AT Roca

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 forkjærlighet 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
	Rosat Reserva Brut	Reserva Brut	Hvit	Ancestral perlende
Årgang:	2018	2017	2018	2017
Alkohol:	12 %	12 %	12 %	11,50 %
Sukker/syre g/l:	4,0/6,0	4.0/6.0	0.6/6	4,0/6,0
Druer:	50 % Macabeu, 50 % Monastrell	52 % Macabeu, 27 % Xarel-lo, 21 % Parellada	Xarel-lo single vineyard	Macabeo fra vinmarken Noguer Baix (1974)
Økologisk:	Sertifisert	Sertifisert	Sertifisert	Ikke sertifisert
Pris Horeca:	161,00	156,00	208,00	216,00
Vinhuset EPD:	60060177	60060180/ 5451075	60060106	60060258
Vare nr./utvalg:	37715 01 – BU	37716 01 - BU	38593 01 – BU	12546201 – BU
Pris VMP:	218,60	212,10	279,50	289,00

D.O. Penedes/Montsant



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 drueblending 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 traditionnelle), 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:	107,00	124,00	122,00	117,00
Vinhuset/EPD:	60060015/5140058	60060058/5368071	60060186/5423306	60060205/5486212
Vare nr./utvalg:	20647 01 - BU	39723 01- BU	112211 01 - BU	115080 01 - BU
Pris VMP:	141,00	165,20	165,70	156,50





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. Ester and Carles think 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.



	Selma	Planetes Garnatxa Amfora	Planetes de NIN	Mas d'en Cacador	La Coma d'en Romeu
Årgang/type:	2016 - hvit	2016 - rød	2018 - rød	2018 -rød	2017 - rød
Flasker produsert:	Ca 2.400	Ca 3.300	Ca 10.000	Ca 2.600	Ca 1.400
Alkohol:	12,50 %	14,50 %	14,50 %	14,00 %	14,00 %
Sukker/syre g/l:					
Sulfitter:	30 mg/l	< 25 mg/l	47 mg/l	60 mg/l	70 mg/l
Druer:	Roussanne, Marsanne, Parellada, Chein	Garnacha	60% Grenacheand hairy Grenache, 40% Carignan	Garnacha, hairy Garnacha, Carinena , 5%hvite	Grenacha
Alder vinst./moh				80-115 år	75 år
Fat:	8 mndr	8 mndr Ampora	17 mndr foudr./amp.	26 måneder	17 måneder
Pris Horeca:	448,00	257,00	298,00	662,00	896,00
Vare nr./utvalg:					
Vinhuset:					
Pris VMP:					

Mas Doix - D.O.Q. Priorat

Mas Doix er en liten familiedrevet vinprodusent i Paboleda 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:	2017	2018	2016	2012	2014	2016	2019
Alkohol:	14,50%	14,50%	14,50 %	14,50 %	14,50%	14,50 %	13,00 %
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
Alder vinstokker:	15-50 år		70-90 år		80-110 år		Fra 1902
Eik:	10 mndr fransk eik Ufiltrert		14 mndr. fransk		16 mndr. fransk eik		16 mndr fransk eik
Horeca:	202,00	0,75l -216,00 MAG: 446,00	328,00	717,00	712,00	2.055,00	250,00
Vinhuset/EPD:	60060173	60060226 Mag:60060244	60060153	60060155			60060169
Vare nr./utvalg:	11220101-BU	12119201-BU	11220101-BU	69153 01 - BU	114174 01 - BU	12441001 - BU	116957 01 - BU
Pris VMP:	270,50	288,60 Mag: 590,70	435,40	941,10	935,90	2.637,50	333,10



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.



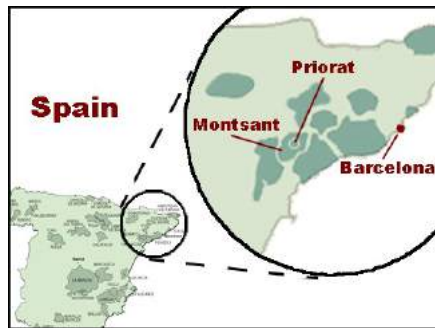
D.O.Q. Priorat



	Mas d'en Comte	Cal Pla Negre	La Carenyeta Cal Pla	Mas d'en Compte	Planots
Type:	Hvit	Rød	Rød	Rød	Rød
Årgang:	2014	2018	2012	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:	198,00	175,00	245,00	239,00	524,00
Vinhuset:	60060037	60060041			
Vare nr./utvalg:	35807 01 -BU	59519 01 - BU	Spesial bestilling	13143601-BU sep	13143501-BU sep
Pris VMP:	265,60	235,40		318,40	698,30



Clos de L'Obac



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 a one of the top 150 wines of the world.



Les historien på:www.obac.es

D.O.Q. Priorat



La Conreria d`Scala Dei



Vinprodusenten La Conreria d`ScalaDei ligger ved foten til den mektige fjellkjeden Montsant i La Morea de Montsant. Prosjektet ble startet i 1997, og La Conreria d`Scala Dette er en vin fra en liten vinmark som heter Les Brugueres.



USATGES		Miserere	Clos de L`Obac			Les Brugueres
Type:	Rød	Rød	Rød			Hvitvin
Årgang:	2015	2010	2006	2007	2010	2015
Alkohol:	14,50%	14,50%	14,50 %	16,00 %	14,50 %	13,50 %
Sukker/ syre g/l:	0,7/5,6	0,5/5,3	0,80/5,3			1,0/5,8
Druer:	35% Garn., 30% Carinena, 30% Temp., 5% CabS./Syra	C27% av hver: CS, Grenacha, Temp. Rest Merlot/Carin.	35% Grenache, 35% Cabernet Sauv., 10% Syrah, 10% Merlot, 10% Carinena			Granacha Blanco. Enmark druer
Produksjon/ lagring:	12 fransk eik. 50% nye	12 mndr. Franske eikefat	Druer fra mer enn 50 år gamle vinstokker fra området rundt landsbyen Gratallops. Lagret 14 mndr på nye franske eikefat. Tappet ufiltrert.			Druestokker fra 1980. Skallkontakt 72 timer, bunnfall 4 mndr. Ståltank
Horeca ex. mva:	280,00	657,00	681,00	760,00	657,00	190,00 (208,00)
Vinhuset/ EPD:	60060246			60060191	60060247	60060040
Vare nr./utv.:	12443201 – BU	1979101 – BU	30085 01 - BU	3859101 - BU	12441101- BU	39726 01 - BU
Pris VMP:	361,30	863,40	895,00	997,50	863,40	249,50 (288,30)

4 kilos



V.T. Mallorca

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



	Motor Callet	The island Syndicate	12 Volts	Gallinas y Focas	4 kilos
Årgang:	2019	2018	2018	2018	2018
Flasker produsert:	5.000		40.000		20.000
Alkohol:	12,00 %	12,50%	12,00 %	14,00&	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	60% Callet, 20% Syrah, 10 % Cabernet, 10% Merlot	80% Manto Negre, 20% Syrah	100% Callet
Fat:	Nei	10 mndr , mix 225 fat og 2000 l. foudre	9 mndr på en mix av franske eikefat mhp nye/brukte og størrelse	18 mndr på franske eikefat	12 mndr mix nye og gamle
Pris Horeca	186,00	174,00	192,00	236,00	299,00
Vinhuset:	60060233		60060249		60060224
Vare nr./utvalg:	12443301 - BU	13386501 – BU sep.	121191 01 - BU		121190 01 - BU
Pris VMP:	250,20	232,50	258,90		397,60



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 Fermentado Barrica	Le Tremenda	Las Quebradas	Santa Rosa
Type:	Hvit	Rød	Rød	Rød
Årgang:	2020	2018	2016	2016
Alkohol:	13,00 %	14,50%	14,00 %	14,00 %
Sukker/syre g/l:	0,7/5,8	0,65/5,25	0,6/6,00	>0,50/5,66
Druer:	Chardonnay	Monastrell	Monastrell	35% Monastrell, 35% CS, 15% Syrah, 15% Merlot
Produksjon/ lagring:	7 mndr franske eike fat	Spontanferm. 6 mndr 500 l franske fat	Spontanferm. 15 mndr franske eikefat	Sponanf. 15 mndr franske og amerikansk eik
Horeca ex. mva:	159,00	142,00	242,00	248,00
Vinhuset/ EPD:	60060228	60060122/ 5486691		60060165
Vare nr./utvalg:	101535 01 – BU	17346 01 – BU	17347 01 – BU	114173 01 – BU
Pris VMP:	215,90	192,80	323,00	331,40



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 druen Bobal.

Eieren, Toni Sarrión, 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 temperaturskjell 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



Knallkjøp fra solkysten

Bodega Mustiguillo							Risky Grapes	
	Finca Calvestre	Mestizaje		Garnacha	Finca Terrerazo	Quinca Corall	La Traca - hvit	La Traca - rød
Årgang:	2015	2014	2015	2016	2016	2016	2019	2018/19
Alkohol:	13,50%	13,50 %	13,50 %	14,00%	14,00 %	14	12,50%	13,00%
Sukker/syre g/l:	>1/ 6,4	>2/5,23		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	75% Bobal, Garnacha, Merlot, Syrah, CB	Garnacha 40-50 år gamle vinst.	Bobal	Bobal	Merseguera 60%, Malv., Viog..Mosc	Bobal
Økologisk:	Sertifisert	Sertifisert	Sertifisert	Sertifisert	Sertifisert		Prod.øko	Sertifisert
Fat:	11 mndr fransk	10 mndr fransk eikefat	10 mndr franske eikefat	10 mndr 225l fransk eik	21 mndr fransk eikefat	18 mndr på franske fat	Ståltank	Kort tid på eike fat
Pris Horeca:	199,00	111,00	132,00	193,00	239,00	775,00	120,00	114,00
Vinhuset:	60060067	60060046	60060190	60060126	60060047		60060147/ 5544812	60060065/ 5425020
Varenr./utv. :	69152 01 - BU	2849101- BU	78241 01 - BU	78949 01 -BU	5495301 – BU		109205 01- BU	5495601 – BU
Pris VMP:	266,70	(160,90) 150,90	179,00	259,30	318,60		162,50	153,30



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 rosè.

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.



	Rosè	Joven	Semicrianza	Crianza
	Rosè	Rød	Rød	Rød
Årgang:	2019	2018	2017	2017
Alkohol:	11,50%	13,00 %	14,50 %	15,00%
Drue:	Monastrell	85% Monastrell, 15% Tintoera garnacha	Monastrell	60% Monastrell, 40% Petit Verdot
Eikefat:	Nei	Nei	Tre måneder fransk eik	6 mndr fransk eik
Sukker/syre (g/l):	2,2/5,5	2,2/5,4	<3/5,3	2,8/5,6
Pris Horeca:	128,00	132,00	151,00	184,00
Vinhuset/EPD:	60060150/ 5465232	60060108/ 4919668	60060109/ 5017439	60060214/ 5553243
Varenr./utvalg:	110088 01 – BU	78125 01 - BU	83137 01 - BU	119195 01 – BU
Pris VMP:	174,20	178,40	204,80	247,90

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.

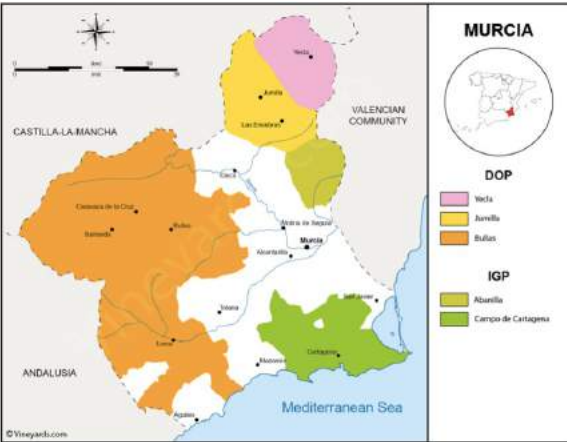
Luzón has adapted to the latest advances in the technological control process. The winery has the most modern systems that guarantee quality, ensure the complete traceability of wines, from the vineyard, fermentation, processing, breeding and subsequent bottling.



Ikke tilsatt sulfitter

Bodega Luzon			
	Rødvin	Rødvin	Rødvin
	Verdecillo	Colección Garnacha Tintorera	Carmina Luna BIB 3 liter
Årgang:	2020	2018	2019
Alkohol:	14,00 %	14,50 %	14,00 %
Sukker/syre g/l:	3,50/5,70	4/6	3,50/5,70
Druer:	Monastrell	Garancha Tintorera	Monastrell
Lagring/produksjon	Skall maserasjon, Ståltank. Spontan fermentert	Helklase. Spontanf. 8 mndr franske og amr. eikefat	Skall maserasjon. Ståltank. Spontan fermentert
Pris Horeca:	119,00	133,00	319,00
Vinhuset:	60060187/5422993	60060243	60060158/5540646
Vare nr./utvalg:	112078 01 - BU	12443101 - BU	10168006 – BU
Pris VMP:	156,50	174,60	429,30

D.O. Jumilla



DO Jumilla ligger i regionen Murcia som grenser til Valencia.



Bodega Calvente

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.

D.O. Granada



	Calvente	Calvente Eco	Rania Cava Brut Nature	Guindalera	Castillejos
Type:	Hvit	Hvit	Musserende	Rød	Rød
Årgang:	2017	2017	2015	2016	2016
Alkohol:	13,00 %	13,00 %	12,00 %	14,50 %	14,50 %
Drue:	Muscat of Alexandria		Chardonnay 80%, Moscatel 20 %	CS 37%, Temp.36%, Merl.++	CS 47%, Syrah 35%, Merl. 16 % Temp/Petit V
Jordsmonn:	Kalkholdig sand og leire		Bratte vinmarker . Kalkholdig, skifer, grus		
Produksjon/lagr:	Spontanfermentert Stål tank		Tradisjonell metode	12 mndr fransk 80% brukte	15 mndr , 75% nye fransk
Flasker produsert:	50.000	15.000	5.000	20.000	16.000
Sukker/syre (g/l):	0,50/5,72		1,9/ 5,84	1,8/ 4,87	0,36/ 5,37
Pris Horeca:	146,00 (168,00)	155,00 (181,00)	184,00	147,00	240,00
Vinhuset:	60060115/ 5502356	60060116/ 5502414			
Varenr./utvalg:	10892101 - BU	108922 01 - BU	116958 01 - BU	96809 01 – BU	96808 01 – BU
Pris VMP:	198,60 (227,60)	209,50(244)	248,00	199,50	320,50



Calvente er laget a Muscat of Alexandria fra vinmark i La Guindalera. Opptil 120 år gamle vinstokker 700-1.000 moh.



VIN
TEKST Merete Bø
FOTO Petter Berntsen
18. JANUAR 2019

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

smak ≡ Q DN.no

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

Despite its centuries-old tradition, Ximénez Spinola 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
Type:	Hvitvin	Hvitvin	Søt vin	Halvtørr sherry	Sherry	Sherry
Årgang:	2017/2018	2017	2018/19	Solera 1964	2014	Solera 1918
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%
Volum:	75 cl	75 cl	50 cl	50 cl	37,5 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
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
Vinhuset/EPD:	60060105	60060087/5366687	60060107/5502497	60060101/5425053	60060125	60060102/5506662
Horeca ex. mva:	218,00	284,00	206,00	228,00	197,00	510,00
Vare nr./utvalg:	8069301 - BU	7915801 - BU	108371 02 - BU	6915402 - BU	74277 02 - BU	7819401 - BU
VMP:	292,30	378,20	275,80	310,80	263,30	688,0



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 l 75 år gamle fat	Kastanje og am. fat	24 år i kastanje og amr. fat
Vinhuset/EPD:	60060248	60060219	60060220	
Horeca ex.mva:	581,00	774,00	1.152,00	3.443,00
Vare nr./utvalg:	12439601 - BU	7915701 - BU	103600 01 - BU	12439501 - BU
VMP:	754,80	1006,10	1.496,50	4.372,50

Weingut Kranz



Pfalz - Tyskland



	Sommerzeit	Riesling Trocken	Ilbesheimer Westerbeg Trocken Erste Lage	Riesing vom Kalk	Riesling Kalmit GG	Riesling Kirchberg GG
Årgang:	2020	2018	2019	2017	2018	2017
Alkohol:	11,00%	12,50 %	13,00 %	12,50 %	12,50 %	12,50 %
Drue:	50/50 Shceurebe og Muskateller	Riesling	Riesling	Riesling	Riesling	Riesling
Eikefat:	Nei	Nei	Nei	Nei	Nei	Nei
Sukker/syre (g/l):	7,2/6,3	4/7	4,5/7	2,3/7	2/7,5	2,3/7,8
Pris Horeca:	135,00	139,00	213,00	198,00	299,00	299,00
Vinhuset/ EPD:	60060280		60060276			
Varenr./utvalg:	13344701 – BU	8168201 - BU	8168301- BU sep	10660601 - BU	8168401 - BU	10660701 - BU
Pris VMP:	184,70	185,40	286,70	265,80	398,10	398,10

Weingut Raddeck



Nierstein - Rheinhessen - Tyskland

Raddeck er en familiedrevet 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	Triologi	Spätlese	Riesling trocken	Riseling Red Stone PET-flaske	Riesling Roter Hang trocken	Riesling Pettenthal trocken	Ny Heiligenbaum	Silvaner trocken	Spät-burgunder trocken
	Musserende Sekt	Rose	Hvitvin	Hvitvin Gutsweine	Hvitvin	Hvitvin Ortsweine	Hvitvin Lagenwein	Hvitvin Lagenwein	Hvitvin Gutsweine	Rødvin Gutswein
Årgang:	2016	2020	2019	2018	2020	2019/20	2019	2019	2018	2015/16
Alkohol:	11,50%	12,00%	10,00 %	12,50%	12.00%	12,50%	12,50%	13,00%	12,50%	13,00%
Sukker/syre g/l:	20/7	6,6/6,7	55/8,9	6.2/7.5	5,2/6,9	6.5/7.6	5.5/7.8	5,6/7,2		0.5/5.0
Druer:	Riesling	85% Pinot Noir/ St. Laurent	Riesling	Riesling	Riesling	Riesling	Riesling	Risling	Silvaner	Pinot Noir
Eik:		Nei	Nei	Nei	Nei	Nei	Nei	Nei	Nei	Nei
Jordsmonn:				Skifer	Rød skifer	Skifer Roter Hang	Skifer	Skifer		Kalk, leire, loess
Horeca ex mva:	151,00	126,00	122,00	129,00	137,00	141,00	183,00	191,00	119,00	128,00
Vinhuset/ EPD:	60060179/ 5502166		60060149	60060035		60060054/ 5487442	60060075		60060051	60060034/ 5487434
Vare nr./utvalg:	112208 01 - BU	12994201 – BU	11009201 - BU	3484801 - BU	15134201 - BASIS	3484201 - BU	76953 01 - BU	3484601 – BU sep	77336 01 - BU	3484401 - BU
Pris VMP:	204,70	169,70	164,70	175,50	180,20	192,20	246,60	256,30	(178,30) 149,40	44 173,60

Lisa Bunn



Nierstein - Rheinhessen - Tyskland

Lisa Bunn er nok en av de fremadstormende unge vinmakere. Hun overtok familiegården i 2011, og som en del av å videreutvikle gården endret hun navn på vinene til Lisa Bunn. Hun driver nå sammen med sin mor og far.

Produksjonen av de enkelte viner er kun 500-10.000 flasker. Flere av vinene kommer fra klassifiserte vinmarker i Roter Hang, men Lisa har ikke tatt kostnaden med å bli VDP medlem. Hun kaller vinene fra disse vinmarkene "Lagenweine".



	Frauen- garten Brut	Riesling Trodden	Hipping Riesling Trodden	Oelberg Riesling	Grauer Burgunder vom Löss	Weiss- burgunder von Löss	Wintersheim Spätburg.
	Sekt Musserende	Hvitvin	Hvitvin Lagenw.	Hvitvin Lagenw.	Hvitvin	Hvitvin	Rødvvin
Årgang:	2018	2017	2015	2014/2015	2016	2016	2015
Alkohol:	12,50%	11,50%	13,00%	13,00%	13,00%	11,50%	13,50%
Sukker/syre g/l:	5/7,3	6.5/6.5	5.0/6.5	3.0/7.5	4/5	2.0/5.0	1/5
Druer:	Riesling	Riesling	Riesling	Riesling	Pinot Gris	Pinot Blanc	Pinot Noir
Eik:					4 mndr fransk	10% i 6 mndr	15 mndr fransk
Flasker produsert ca.:	1.000	4.000	800	1.200	10.000	6.000	600
Horeca ex mva:	217,60	150,00	260,00	260,00	175,00	153,00	242,00
Vinhuset:	60060168	60060184	60060042		60060128	JP138	60060162
Vare nr./utvalg:		73118 01 - BU	73174 01 - BU	102379 01 - BU	83567 01 - BU	Spesial bestilling	83568 01 - BU
Pris VMP:		203,00	346,40	346,40	236,50		323,30

Weingut Wimmer-Czerny



Østerrike

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	Ny 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:	222,00	347,00	342,00	152,00	146,00	161,00
Vinhuset/ EPD:					60060229	60060230
VMP/JP vare nummer:	10661301- BU	12546701- BU	13448601 – BU sep	13344601 - BU	8134001 -BU	10312401 -BU
Pris VMP:	298,30	467,90	453,20	205,70	198,20	217,80



Liébart -Régnier

Frankrike – AOC Champagne



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.

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 **Ny** 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 Le Grand Marais
	Rosè	Hvit	Hvit	Hvit	Hvit	Hvit
Årgang:	NA	NA	NA	NA	2012	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:	277,00	277,00	261,00	287,00	338,00	312,00
Vinhuset/ EPD:	60060216		60060215	60060217	60060218	
VMP vare nummer:	11254 01 - BU	13386201 - BU sept	11442 01 - BU	11251 01 - BU	11255 01 - BU	13386301 – BU sep
Pris VMP:	369,80	375,20	348,10	382,30	448,20	414,40 Ny 47

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	Ju de Vie	Ju de Vie BIB	Pur JuS Vin de France	Côtes du Rhône
	Rosè	Rød	Rød	Rød	Rød
Årgang:	2020	2019	2019	2018	2018
Alkohol:	13,00 %	14,00 %	14,00%	14,00%	14,50%
Øko/Bio:	Ja	Ja	Ja, men ikke merket på boks	Ja	Ja
Drue:	100% Syrah	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		
Sukker/syre (g/l):	1/5	1/5,2	1/5,2		
Pris Horeca:	134,00	134,00	398,00	152,00	154,00
Vinhuset/EPD:		60060234	60060235		
Varenr./utvalg:	8296401 – BU	5577101 – BU	7342306 - BU		
Pris VMP:	179,40	178,20	531,80		



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'.



	Lunaria Cerasuolo 0,75l fl.	Lunaria Cerasuolo 3 liter BIB	Lunaria 3 liter BIB	Lunaria 0,75 flaske	Lunaria 0,75 flaske	Lunaria 3 liter BIB	Vola Volé 3 liter BIB	Vola Volé 0,75 flaske
Type:	Rosé	Rosé	Hvit	Hvit	Rød	Rød	Rød	Rød
Drue/navn:	Montepulc.	Montepulci.	Pecorino	Pecorino	Primotivo Linfae	Montepulciano	Montepulciano	Montepulciano
Økologisk/BIO:	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko	Øko
Årgang:	2020	2020	2019	2019	2019	2019	2019	2018
Alkohol:	13,50%	13,00	13,00 %	13,00 %	13,50 %	13,50 %	13,50 %	13,50 %
Sukker/syre g/l:	7,80/6,20	8,00/6,50	5,3/5,9	5,3/5,9	4,9/6	6,5/7	5,6/6	4,2/5,9
Pris Horeca:	139,00	360,00	360,00	147,00	159,00	360,00	355,00	132,00
Vinhuset:			60060231		60060238			
Pris VMP:	189,30	483,20	482,80	199,70	215,50	482,10	475,80	175,60
Varenr./utv.:	12994101- BU	7652706- BU	73426 06 - BU	12546301- BU	76528 01 - BU	39877 06 - BU	8295506 - BU	82949 01 - BU





	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	2019	2018	2018	2016
Alkohol:	13,00%	12,00%	13,00%	13,00%	13,00%	13,00%	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.:	133,00	120,00	145,00	213,00	125,00	157,00	165,00
Vinhuse t/EPD:	60060251/ 5806005	60060252/ 5790977	60060253/ 5805809	60060254/ 5805965	60060255/ 5805999	60060256/ 5806013	60060257/ 5805817
Pris VMP:	181,00	168,00	201,90	285,30	170,60	217,90	227,60
Vare nr./utv.:	12994001 - BU mai	12993801 - BU mai	12993901 - BU mai	12993701 - BU mai	12993601 - BU mai	12993501 - BU mai	12982601 - BU mai

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 chalk 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.



Granmonte er en familiedrevet 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 konsentrasjon 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.



Verdelho (albarino) vinstokker i pergola system.

	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:	188,00	188,00	212,00	212,00
Vinhuset/EPD:		60060213/ 5577937		
VMP pris/utvalg:		268,70		
VMP/JP vare nummer:	JP367	119714 01 – nyhet BU januar	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>



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