

*"All the ladies fell for Rudolph Valentino  
He had a beano back in those balmy days  
He knew every time you meet an icy creature  
You've got to teach her hot blooded latin ways  
But even Rudy would have felt the strain  
Of making smooth advances in the rain"*

## All wines from Majestic Wines, West Kirby

Albariño Martín Códax 2019/20 Rías Baixas 13%  
£11.99 (mix six deal)



MARTÍN CÓDAX WAS NAMED AFTER A GALICIAN TROUBADOUR WHOSE MEDIEVAL POEMS ARE LOVE SONGS TO THE SEA. THE FERMENTATION PROCESS IS PERFORMED IN STAINLESS STEEL CONTAINERS AT A CONTROLLED TEMPERATURE. BOTTLED AND SOLD WITHOUT AGEING.

THE NAME OF THIS WINE, BORN IN 1986, TOOK THE NAME OF A FAMOUS TROUBADOUR FROM GALICIA, WHOSE SONGS ARE SOME OF THE OLDEST IN THE ENTIRE GALICIAN-PORTUGUESE LANGUAGE AND WHICH ARE ON DISPLAY IN THE MORGAN LIBRARY IN NEW YORK.

THE NOTES OF ONE OF THESE SONGS CAN BE FOUND PRINTED ON THE CORK.

THE WILD ATLANTIC COASTLINE FORCES GROWERS UP TO HIGH ALTITUDES. HERE, THE SEA TEMPERERS THE CLIMATE, SO IT'S MORE COOL AND DAMP THAN NEIGHBOURING REGIONS.

THIS ALBARIÑO IS RÍAS BAIXAS IN A BOTTLE. THE GRAPES ARE GROWN IN STEEP AMPHITHEATRES OVERLOOKING THE SEA. PEACHY. CITRUSY. FRESH.

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Rioja Gran Reserva 2011 Dehesa de Lantana 14% £12.99 (mix six)

GRAN RESERVA RIOJA MUST SPEND AT LEAST TWO YEARS IN BARREL, FOLLOWED BY A FURTHER THREE YEARS IN BOTTLE. THIS EXTENDED AGEING CREATES A MORE SAVOURY, SPICY STYLE FROM CONTACT WITH WOOD AND SLOW OXIDATION. THE DEHESA DE LANTANA IS A DELICIOUS EXAMPLE OF THIS EVOCATIVE STYLE WITH DARK CHERRY FLAVOURS AND AGED NOTES OF LEATHER AND TOBACCO.



## Gonzalez Byass Solera 1847 Cream Sherry 18% £14.99 (mix six) - “ a tale of two grapes”

The soil in Jerez is majority Albariza. a white soil which contains up to 60% chalk. Therefore it has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The area has a unique microclimate influenced by the surrounding Atlantic ocean and the rivers Guadalquivir and Guadalete. The prevailing winds are moist and warm, and now and again dry and hot Levante winds from north Africa.

The Pedro Ximénez grape, although a white grape, is treated slightly differently as it is destined for sweet wines. The grapes are collected from the vine slightly later and they are then sundried in a process called ‘soleo’. For this the bunches are laid out on esparto mats in the vineyard for up to two weeks. During this time the grape loses about 40% of its volume due to evaporation of water which causes concentration of sugars.

The Palomino must destined for Solera 1847 comes from the first press of the continuous presses so as to obtain slightly more structure and body. Following fermentation to between 11% and 12% alcohol the wine is fortified to 18% alcohol and then enters the Oloroso solera. An empty space of 100 liters is left in the casks so that the wine has a large surface area in contact with the oxygen and therefore undergoes complete oxidization.



The Pedro Ximénez grapes undergo a strong press similar to olive oil production. The must then begins to ferment although stops at around 7% alcohol due to sugar stress. At this time the wine is fortified to 15% alcohol and then enters into the Pedro Ximénez solera.

After ageing separately for more or less 4 years the two grape varieties are blended, 75% Palomino and 25% Pedro Ximénez. The blend then enters into the Solera 1847 solera where it will spend further 4 years.

Dark intense mahogany colour due to the addition of Pedro Ximénez. On the nose aromas of raisins, vanilla, oak and slight hints of hazelnuts. On the palate a delicate wine with a smooth reminder of dates and raisins finishing with touches of caramel and oak and a subtle note of nuts.

## Taylors LBV Port Decanter 50cl 20% £9.99 (mix six)

Broad purple black colour with a narrow magenta rim. The character of the 2016 vintage is clearly imprinted on this finely tuned and beautifully balanced LBV. Very bright, intense fruit on the nose, black woodland berry aromas blending with fresher notes of raspberry and plum. Wild herbal notes of resin and balsam lend the wine a lifted, ethereal quality and an additional dimension of complexity. On the palate, the fruit character is denser and more luscious but there is also a fresh grapey quality. The taut, linear tannins of great quality are another hallmark of the 2016 vintage, as is the seam of racy acidity which runs through the palate. The finish is extraordinary long, a seemingly infinite surge of dense berry fruit flavour. This elegant and stylish LBV displays the classic Taylor's blend of pure, focused fruit with a sinewy muscularity and impressive stamina and depth.