

EGDC  
September 13, 2021  
Chef: Cyrilles—Partake

**Cooking Wine:**

**2019 Bodegas Cerrosol El Portalon Verdejo (Rueda, Spain)**

Wine - White \$19.49 (750mL)

New to deVines, Bodegas Cerrosol is a family owned winery located in the heart of the Rueda appellation in Santiuste de San Juan Bautista, around Segovia. Made from pre-phyloxera vines (a rarity these days), this is a stellar white for the price. Aromas of hay, fennel & tropical fruits, leading to a rich palate with a long, silky finish. Pairs well with shellfish, flaky fish, light salads and vegetable dishes.

**Shrimp Cocktail:**

**2019 Domaine Laporte Pouilly-Fume Les Duchesses (Loire Valley, France)**

Wine - White \$43.99 (750mL)

Not to be confused with Pouilly Fuisse (Chardonnay) from Burgundy, Pouilly Fume is made from Sauvignon Blanc and hails from the Loire Valley. With a golden green reflections, this great wine from the Loire has delicate of citrus and developed scents of flint. In bouche, clean attack without excess leaves room a well balanced roundness.

**Cream of Asparagus:**

**NV Johannes Zillinger Revolution White Solera (Weinviertel, Austria)**

Wine - White \$34.99 (750mL)

GRAPES Chardonnay 50%, Scheurebe 25%, Riesling 25%. Apricot, Christmas spices, brioche, a bit of terra cotta. The Chardonnay provides fruit, weight, texture. The Scheurebe is there for floral characteristics. The Chardonnay is added whole bunch pressed into 500L Georgian Qvevri (amphorae). The qvevri is sealed and left underground for 6 months, after which the wine is removed, and very loosely racked off the solids. The finished result is then blended with two different soleras. The first solera contains 6 vintages of Riesling (2013-2018) the other has 3 vintages of Scheurebe (2016-2018). Both soleras are kept in stainless steel to preserve freshness. After this, the resulting wine is never filtered, never sulfured, and finally bottled. (Bottled, April 24, 2019). This wine is certified organic and Demeter bio-dynamic.

**Halibut:**

**2018 Cantina Giralan Gschleier Vernatsch (Alto Adige, Italy)**

Wine - Red \$39.99 (750mL)

In the glass, the Gschleier old vines from the Giralan winery sparkles with a medium-density ruby red. At the beginning you taste slightly smoky aromas in combination with sour cherries and some red beets. On the palate, it just prances over the tongue and convinces with a nice game and delicate but grippy tannin. Long, slightly salty finish with the typical, slightly cherry fruitiness of Vernatsch.

The single vineyard Gschleier is very well known in South Tyrol and enjoys almost cult status there. The

vines of the Gschleier Vernatsch old vines are 80 to 100 years old and have very deep roots. This gives the wine its unique minerality and flavor. The Gschleier Vernatsch old vines from the Girlan winery is a wine of a special format that, when blind tasting, is more like a Pinot Noir than a Vernatsch.

**Bavalois:**

**2013 Royal Tokaji 5 Puttonyos Aszu (Hungary)**

Wine - Dessert \$29.99 (250mL)

Neil Martin, Wine Advocate

**Rating: 93**

Tasted at the Disznóko vertical in London, the 2013 Tokaji Aszu 5 Puttonyos is an (Aszú) blend of 75% Furmint, 15% Zéta and 10% Hárslevelu that was picked between September 23 and November 11 over four passages through the vineyard. It has an elegant, laid-back, almost Sauternes-like bouquet, nicely defined if not quite as complex as other vintages. The palate is crisp and fresh, a dash of stem of ginger on the entry, creamy in texture with the Aszu character more dominant here than on the nose. There is a lovely touch of mandarin and orange rind that comes through with aeration and enhances this young Tokaji that is full of potential. It just needs a little more persistence, but the focus and intensity are superb. Tasted September 2016.