The great sweet wines of Bordeaux, Sauternes, are among the most decadent, complex and simply enjoyable wines. Based on a blend of Semillon and Sauvignon Blanc that has been infected with the "noble rot", Botrytis Cinerea, Sauternes are rich, honied wines bursting with notes of vanilla, coconut, dried apricots and subtle spice tones. They are usually very sweet and rich with a soft quality to them that makes them appealing in their youth yet they can age and improve for decades. The neighboring village of Barsac frequently makes wines comparable to those of Sauternes.

**2008 Sogrape Morgadio da torre vinho verde Alvarinho**

**The Wine**

Morgadio da Torre is a top-quality Alvarinho, an exceptional white Vinho Verde which reflects all the character and

potential of the Alvarinho variety, one of the most typical Portuguese vine varieties, increasingly enjoyed the world

over.

**email: info@sograpevinhos.eu Website: www.sograpevinhos.eu Be Tasting Notes responsible. Drink in moderation.**

Morgadio da Torre 2008 has a pale citrus hue. With a fresh, eminently single-variety bouquet, mineral notes, of

orange peel, citruses and dry fruits prevail. In the mouth it is very lively at the outset and has a marked acidity,

well combined with an excellent volume, in a whole of great consistency and flavour where ripe fruit is in evidence.

It has a long and lingering finish.

**Serving Suggestions**

Served chilled, Morgadio da Torre is excellent with fish, salads, white meat and cheese or even as an aperitif. The Alvarinho variety is known for its excellent potential for evolution in the bottle and therefore, even though Morgadio da Torre 2008 is made available at an ideal drinking stage, it is a white Vinho Verde with a positive evolution for 2 to 3 years. It should be served at between 10º C and 12º C.

Morgadio da Torre 2008 is made solely with grapes of the Alvarinho white variety, grown in the Monção sub-region.

Morgadio da Torre 2008 was made at Adega Cooperativa de Monção under close monitoring by the Sogrape Vinhos oenology team. The most refined techniques were used, such as protecting the must and the wine from oxidation throughout the whole process, using very smooth pneumatic presses to separate the must from the skins, static decantation and fermentation under controlled temperature.

**Winemaking, Ageing and Storage**

After fermentation Morgadio da Torre 2008 matured for about 6 months in stainless steel vats at low temperatures,

with natural stabilisation. There followed filtering and bottling at Sogrape Vinhos' Avintes plant. The bottle of

Morgadio da Torre should be kept horizontally, in a dry and cool place.

**Technical Details**

Alcohol: 12,5% Total Acidity: 7,34 g/l (tartaric acid) Sugar: 4,0 g/l pH: 3,25

Price $21.99 per bottle at Devine wines

# Masi Grandarella Appassimento 2006

This wine is produced using the "appasimento" method normally used to produce Amarone, but instead of using Corvina, Rondinella and Molinara, it is produced using Refosco (a local Italian varietal) and Carmenère, thus the name "Supervenitian" used to characterize this "Rosso Delle Venezie" IGT.

… a unique blend of 75% Refosco and 25% Carmenere grapes but with the equally unique Masi signature. Developed in 600 liter French and Slavonian oak casks for 24 months, showing dark garnet with violet reflections. Full-bodied, with gently caressing tannins and flavors and aromas of near jammy plums and blackberries, those supported by tantalizing hints of licorice and milk-chocolate. Long and generous. Drink now-2014. Score – 91. (Daniel Rogov

The technique of grape drying, or "appassimento", has been widely practised in the Verona area since Roman times. We continue to find historical, archaeological and literary references demonstrating that over the centuries two different wines have evolved using semi-dried grapes: a dry wine, now known as Amarone, and its sweet counterpart, now known as Recioto. Following local tradition and the family's expertise in the production of quality wines from semi-dried grapes, Masi has begun to apply the "appassimento" technique to other native grape varieties in other regions with a similar climate and terrain.  
Deep, dark ruby red with thin violet tinges on the edges. Strong bouquet of aromatic herbs, tabaco and spices, fruity cherries.

## Masi Grandarella Appassimento 2006

1.6.2009 | Source/Author masi\_grand.jpg

Masi, one of the more successful Italian wineries, brings one more delicacy from the very top of production, in the same range of quality as Amaroneo. It is another wine that is created with the expensive and long lasting method of appassimento, made with long lasting dryign of the healthiest grapes. In other words, this method has become the company’s trademark.  
  
Grandarella comes from the category of Super Venetians (modeled after Super Tuscans, Tignanello), and consists of grape varieties Refosco (75 percent) and  Carmenera (25 percent). The vineyards are not in the Valpolicella region, like it is the case with the vineyards from which the grapes for Amarone come from, but in the region of Friuli. For that reason, the wine has a IGT classification of Rosso delle Venezie (translated in Croatia, regardless of the wine quality, automatically translated and designated as “table wine with controlled geographic origin”).   
  
In average, the grapes lays on the wooden decks for about 50 days, losing 30 percent of their original weight, increasing concentration in every single grape. The temperature-controlled fermentation takes place over 40 days, followed by malolactic fermentation. The wine then ages in 600-liter oak barrels from Alleir and Lavonia, where the wine completes the malolactics. The ripening then lasts for another 24 months, followed by another 4 in the bottle. The result is a well rounded and structured wine with an exciting character and Refosco influence, and a moderate concentration of alcohol.  
  
This wine has an extremely long potential for storage and further development – a minimum of 10 to 15 years.

# Chateau Roumier sauterne 2006

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