



Newbury Newts
Brazilian Tasting 15th Feb 2013
www.gobrazilwines.com

CAVE GEISSE AMADEU BRUT 2010

TASTING NOTE

- 12% Abv
- Methode Champenoise
- Blend: 80% Chardonnay / 20% Pinot Noir
- 18 months bottle ageing
- Residual sugar: 8.5g/l
- Pale yellow-gold
- Small, persistent bubbles
- Pronounced apple & pear aromas, floral hints
- Well rounded on palate, balanced acidity
- Dry to off-dry, long finish
- Drink now or for next 2-3 years

SERVING SUGGESTION

* Drink well chilled (6-8°C) on its own, with white meat or fish dishes

MIOLO SELECAO PINOT GRIGIO / RIESLING 2010

TASTING NOTE

- Blend: Pinot Grigio 50% / Riesling 50%
- 12% Abv.
- Unoaked
- Straw yellow in colour
- Tropical notes: pear, pineapple, melon ..
- Lightish mouthweight
- Crisp, fresh acidity
- Reasonable length
- Drinking well now and for next year or so

SERVING SUGGESTION

* Serve chilled on its own or with white meats, fish, shellfish, salads, risotto

CASA VALDUGA PREMIUM CHARDONNAY 2010

TASTING NOTE

- 100% Chardonnay
- Unoaked
- 13% Abv.
- Straw yellow with greenish tint
- Intense aromas of fresh tropical fruits, lime & melon dominant
- Elegant on palate, dry, with slight spritz
- Refreshing crisp acidity
- Long finish
- Drinking well now and for another 1-2 yrs

SERVING SUGGESTION

* Serve chilled with fish, seafood, green salads, lighter white meats

LIDIO CARRARO DADIVAS CHARDONNAY 2011

TASTING NOTE

- 100% Chardonnay
- 13% Abv.
- Unoaked
- Straw yellow in colour
- Pronounced aromas of pear, pineapple, melon & white flowers
- Involving on palate, good mouth weight
- Ripe fruit underlined with backbone of minerality
- Very well balanced acidity & attractive freshness
- Long, persistent finish
- Drinking well now and for next 1-2 yrs

SERVING SUGGESTION

* Serve with white meats, parma ham, risotto, shellfish, cheese

LIDIO CARRARO PINOT NOIR 2010

TASTING NOTE

- 12.5% Abv
- 100% Pinot Noir
- Unoaked
- Very light purple-red in core, brick-red on rim
- Fruity yet distinctively earthy Pinot nose
- Aromatic, ripe strawberries on palate with touch of spice, roses / violets
- Juicy, soft, supple, moreish
- Long finish
- Drink now or within a year

SERVING SUGGESTION

* Recommended with duck, venison or other game – or maybe try slightly chilled!

MIOLO SELECAO TEMPRANILLO / TOURIGA 2010

TASTING NOTE

- 13% Abv.
- Blend: Tempranillo 50% / Touriga Nacional 50% blend
- Approx. 3 months in American oak
- Deep red with purplish tinge, showing some ageing on rim
- Aroma of ripe red fruits - cherries, redcurrants – with a floral note & hint of oak
- Medium bodied, sweetish fruit with trace of vanilla; well integrated tannins
- Lightly filtered to retain fruit character
- Warm finish
- Drinking well now and for a couple of years

SERVING SUGGESTION

* Drink on its own or serve with chicken, lighter red meats, risotto, pasta, or mild cheese

CASA VALDUGA PREMIUM MERLOT 2007

TASTING NOTE

- 100% Merlot
- 13.5% Abv.
- Aged for 8 months in new French oak
- Purple-red colour
- Aromas of cherries & spice / hint of vanilla, chocolate, almonds
- On palate: medium body, good mouth volume, savoury dry, grippy tannins
- Oak gives structure – but needs food !
- Good integration and balance between alcohol, fruit and acidity
- Already well aged but good for another +/- 2 yrs

SERVING SUGGESTION

* Serve with chicken dishes, pasta, lighter red meats and cheese

LIDIO CARRARO DADIVAS MERLOT / CABERNET SAUVIGNON 2008

TASTING NOTE

- 60% Merlot / 40% Cabernet Sauvignon
- Unoaked
- 13.5% Abv.
- Deep ruby red
- Pronounced ripe red fruit aromas: strawberry, plum & mulberry
- Dense fruit on palate, giving way to spicy, chocolate & leathery notes
- Mature, savoury tannins well balanced with alcohol and acidity
- Supple, rich, medium-heavy bodied
- Long finish
- Drinking well now but has potential for another 1-2 yrs

SERVING SUGGESTION

* Ideally decant, before serving with well flavoured red meat dishes, e.g. steaks, stews or roasts

CASA VALDUGA PREMIUM CABERNET SAUVIGNON 2007

TASTING NOTE

- 100% Cabernet Sauvignon
- 13.5% Abv.
- Aged for 8 months in new French oak
- Ruby red with violet tones
- Complex, lively bouquet: red fruits, plums & cherries
- Rich palate: vanilla, coffee & chocolate
- Oak lends good structure; integrated tannins
- Supple tannins support significant mouthweight
- Already well aged but will mature further for another 2-3 yrs

SERVING SUGGESTION

* Serve with roast meats, pasta, well flavoured cheeses or spicy dishes

SANJO NUBIO SAUVIGNON BLANC 2011

TASTING NOTE

- 100% Sauvignon Blanc
- 12.5% Abv.
- Unoaked
- Very light, almost 'water white'
- Good fresh nose, aromas of ripe figs, mango & passion fruit (atypical SB !)
- On palate: light/medium body, tropical fruits with bell peppers, some herb/spice
- Refreshing, zesty acidity with hint of minerality
- Good long finish
- Drink now – but good for at least 12 months

SERVING SUGGESTION

* Serve well chilled with fish, seafood, green salads or light chicken dishes.

ADDITIONAL NOTES

- Japanese-Brazilian co-operative founded in 1993, winery in 2002
- HQ in Sao Joaquim, Santa Catarina, Brazil's coldest state
- Region best known for apple growing & processing
- Winery located at approx. 1300m in Serra Catarinense
- 30 hectare vineyard, employs 25 – around 10% of total workforce
- Recent cellar improvements allow storage for 1m bottles
- Very wide diurnal temperature variation – beneficial to Sauvignon Blanc
- Low production numbers: only 5700 bottles SB produced in 2011