



Arlequin Wine Merchant
Three Bottle Monthly Club: August 2019
\$69.00 (tax & shipping not included)

FONZONE GRECO DI TUFO CAMPANIA, ITALY 2017

List Price \$28/ Arlequin Regular Price \$25/ Wine Club Exclusive Reorder \$21

Lorenzo Fonzone Caccese, driven by the evocative charm of a corner of nature in the heart of Irpinia and by the desire to contribute to the production of value in the great wine territory, in 2005 founded the Fonzone Winery in Paternopoli, with the collaboration of his sons. At 100% Greco the Greco di Tufo comes from a vineyard planted in 1994 in Santa Paolina, bred espalier along steep slopes located at 500 m above sea level. The microclimate, the clayey-sandy and the low yields deliver to the grapes exclusive characters that, when harvesting, show a characteristic goldenrod colour. Vinification includes a soft pressing, fermentation at low temperatures and a finishing in steel for five months with periodical bâtonnage. In the glass it has a nice bright color with golden hues, while releases with intensity notes of tropical fruit and orange blossom; on the palate reveals a pleasant mineral trace that acts as a support for a tasty citrus pulp. Ideal for first courses of fish, shellfish, white meats and fresh cheeses.

PÉTALOS DEL BIERZO, CASTILLA Y LEON, SPAIN 2017

List Price \$28/ Arlequin Regular Price \$25/ Wine Club Exclusive Reorder \$21

Descendientes de J. Palacios is owned by Ricardo Perez Palacios, the nephew of renowned winemaker Alvaro Palacios, who is known for his great work in the Priorat and assists the family winery. Pétales del Bierzo is a red wine from the Bierzo prepared by the Descendientes de J. Palacios winery. It is a single variety of Mencia. The grapes used comes from plots of very old vines, aged between 50 and 90 years old. These are underperforming, making the fruit of high quality. The vineyards that give rise to Pétales del Bierzo are planted mainly on slate floors and are located on slopes. The harvest is done manually and the first selection occurs in the same vineyard. In the winery, the grapes are destemmed and fermented for about 25 days in open wooden vats of stainless steel. Malolactic fermentation is carried out for two months in closed vats. Subsequently, Pétales del Bierzo is aged for 10 months in French oak barrels before bottling, it is filtered and clarified. The wines of this vintage have a good balance between structure and acidity. The fast ripening of the grape caused a small decrease in acidity that makes the wines accessible from the first vintage. Pair with mushrooms, roasts, cold meat, beans and pulses, grilled red meats, pâté, roasted lamb and vegetables.

DOMAINE DE L'HORIZON "MARI MUNTANYA" IGP COTES CATALANES, FRANCE 2017

List Price \$32/ Arlequin Regular Price \$32/ Wine Club Exclusive Reorder \$27

Thomas Teibert founded the Domaine de L'Horizon in the Roussillon village of Calce in 2006, after meeting native star Gerard Gauby a year prior. Prior to his time in this region, wedged between the Pyrenees and the Mediterranean (and Spain and France), Thomas worked at multiple wineries in the South Tyrol and studied oenology in Geisenheim. The estate owns 17 ha of old vines (average age over 70 years, many planted over a century ago), and all of the Domaine's wines are bottled as IGP Côtes Catalanes. Domaine de l'Horizon stands on the horizon between France and Spain, Mountain and sea, and perhaps most importantly, on the edge of future fame and recognition for a singular terroir. L'Horizon's "Mar y Muntanya" ("Sea and Mountains" in Catalan) combines 45% each Syrah and Carignan with a splash of Grenache, and it's made partly in cement vats and partly in large oak barrels. This is a wine that shows adamantly just how distinct Calce is from the larger Languedoc-Roussillon region. Thomas employs semi-carbonic maceration to give this wine a certain lift and fruit-driven exuberance, though its easygoing vinification does nothing to hamper its expression of stoniness and garrigue-y depth. Thomas is an admitted lover and admirer of great Burgundy, and this wine has the spirit of a delicious red wine from the Cote de Beaune—and while it perhaps lacks the imposing depth of his more serious red wines (see below), it's hard to imagine a red wine from this area more satisfyingly delicious. Pair with beef, pasta and veal.