Bourne Mixed Case

Victoria Reeves

ACTING WINE CLUB MANAGER





This month's selection offers a taste of something a little unusual. For the whites, we have included the aromatically enchanting but endangered Dafni grape from Crete, alongside a delicious Albariño and Viognier. All three will work as an apéritif, but the latter two in particular have enough body and depth to stand up to food. When it comes to reds, Grus comes from Alcohuaz's dizzyingly high-altitude vineyards – a taste of winemaking on the edge. Efe shows a juicy, quaffable side of the Monastrell (or Mourvèdre) grape; while the classic cherry fruit of Barbera cries out for pasta and a rich ragù – perfect Sunday night fare.

2017 EL CAMINO, ALBARIÑO, RECTORAL DO UMIA, RÍAS BAIXAS



Rectoral do Umia is located in the Salnés Valley where the Albariño grape reaches its maximum expression. The *bodega* opened an ultra-modern winery in 2009 and focuses on using the latest techniques, ensuring year-round quality and consistency. It is one of the most important *bodegas* in the Rías Baixas DO (Denomination of Origin).

This is a delightfully pure style of Albariño. Pale straw-yellow, it offers vibrant citrus aromas of lemon and grapefruit. On the palate the classic fresh acidity and subtle saltiness are balanced perfectly with rounder, more generous notes of nectarine and jasmine. Drink now.

Food matches Fresh seafood or fish tacos

Price £12.95 per bottle
How to serve Serve chilled
Region Galicia, Spain
Grape variety Albariño
Product code V5952B

Style Dry, light-bodied wine

Terroir Granitic, clay and sandy soils with Atlantic and

Continental influence

Buyer Catriona Felstead MW

Tasting notes

2017 DAFNI, PSARADES VINEYARD, DOMAINE LYRARAKIS



There are only 10 hectares of this fragrant grape variety in existence, thanks largely to Lyrarakis who salvaged Dafni, and other indigenous varieties, from the brink of extinction. Dáfni is the Greek word for "laurel" and wines made from this grape do indeed exhibit a bay leaf aroma.

As with all Lyrarakis wines, this Dafni is wonderfully fresh and juicy with a creamy mouth-feel and underlining notes of lime and nectarine, as well as an herbal, rosemary and bay undertone. The Lyrarakis Psarades Vineyard Dafni is one of the most unique white wines you will ever taste. Ready to drink now.

Food matches Asparagus and artichoke dishes

Price £13.25 per bottle

How to serve Serve chilled from the fridge

Region Crete, Greece
Grape variety Dafni
Product code V3935B

Style Dry, light to medium-bodied white wine

Terroir Clay loam

Buyer Katherine Dart MW

Tasting notes

If you like this, you might like: MUSCAT OR GEWÜRZTRAMINER

If you like this, you might like: GODELLO (ALSO FROM GALICIA) OR VINHO VERDE FROM PORTUGAL

2017 DOMAINE DE MONTMARIN, VIOGNIER, CÔTES DE THONGUE



This winery and its 80 hectares of vineyards are situated around an imposing château that has recently been beautifully restored by the Bertier family. As well as vineyards, you will come across beehives, olive trees and cereals in the house's grounds. The *domaine* is located just north of Béziers in the foothills of Monthlanc

Light gold in colour, this wine has a floral and ripe stone-fruit profile of peaches and fresh apricots. There is a vibrancy on the palate with a glycerol texture and breadth that is typical of Viognier. The pithy character on the palate is balanced with a good level of concentration and freshness. Drink now.

Food matches Steamed white fish, moules marinières or terrines

Price £9.95 per bottle
How to serve Serve chilled
Region Languedoc, France

Grape variety Viognier
Product code V3248B

Style Dry, light to medium-bodied white wine

Terroir Clay, loam and chalk

Buyer Fiona Hayes

Tasting notes

If you like this, you might like:
GODELLO OR VERDEJO FROM SPAIN

2017 PIEMONTE BARBERA, ANTONIO VALLANA & FIGLIO



The winery of Antonio Vallana & Figlio dates back to the early 19th century and is located in the town of Maggiora, about 100 miles northeast of Barolo at the foot of the Alps. Antonio Vallana produced legendary wines in the 1950s and '60s before the winery's fortunes slipped in the mid-1970s. The winery is having a resurgence, and the quality has never been better with Antonio's son Francis now playing a major role.

This bright ruby Barbera hails from the northern tip of Piedmont, with strawberry, cherry and black pepper on the nose. Lip-puckering and fruity, it is laden with red berry fruits and ripe plums on the palate, as well as delicate spice, mirroring the nose. Thanks to the cooler climate, the tannins are lighter and silkier than those in the Langhe and the acidity immensely refreshing. Drink now to 2020.

Food matches Pasta arrabbiata or assorted cheese platter

Price £13.50 per bottle
How to serve Room temperature
Region Piedmont, Italy
Grape variety Barbera
Product code V4699B

Style Dry, medium-bodied red wine

Terroir Cool climate with steep hills and mixed volcanic and

glacial soils

Buyer Davy yw

Tasting notes

If you like this, you might like:
DOLCETTO OR LIGHTER BARBARESCO

2015 VIÑEDOS ALCOHUAZ, GRUS



At 2,000 metres' altitude, the vineyards of Viñedos de Alcohuaz, in Chile's Elqui Valley, are among the highest on the planet. The person tasked with making wines expressive of this exceptional *terroir* is ace winemaker Marcelo Retamal, known to us because of his sterling work at De Martino.

Grus, named after the Crane constellation, is a wine brimming with energy. It's a Syrah-dominated blend, aged for one year in concrete eggs – but only once the grapes have been trodden by foot. Expect flamboyant red-fruit aromas and, on the palate, a winning combination of mouth-filling juiciness and fresh acidity. Drink now to 2020.

Food matches Roast leg of lamb or duck

Price £21.95 per bottle

How to serve Serve lightly chilled; no need to decant

Region Elqui Valley, Chile

Grape variety Syrah 50%, Garnacha 26%, Petite Sirah 14%, Petit

Verdot10%

Product code Y8493B

Style Dry, medium-bodied red wine

Terroir Decomposed granite high in the Andes mountains

Buyer Catriona Felstead MW

Tasting notes

If you like this, you might like: CRU BEAUJOLAIS (PERHAPS CÔTE DE BROUILLY)

2017 EFE MONASTRELL, BODEGA LOS FRAILES



The Casa los Frailes estate has been in the hands of the Velázquez family (distant relatives of the painter) for over 250 years. Today, the 13th generation of the family own and run this 162-hectare organically certified estate with vineyards at 650 to 700 metres' altitude, curating vines (averaging 40 years old) of their native grape, Monastrell (Mourvèdre).

Brimming with juicy, sweet dark fruit, this unusually refreshing style of Monastrell has immediate appeal. Ripe, dark cherries come to the fore but these are grounded by earthy blackberries and a granitic edge. The very fine, tissue-like tannins lead on to a warming finish of crunchy fruit with a thoroughly autumnal feel. Drink now to 2019.

Food matches Spaghetti bolognese, Napoli pizza, vegetarian chilli

Price £11.50 per bottle

How to serve Serve at room temperature

Region Valencia, Spain

Grape variety Mourvèdre (aka Monastrell)

Product code V5825B

Style Dry, medium-bodied red wine

Terroir Calcareous soil at 650 metres' altitude

Buyer Catriona Felstead MW

Tasting notes

If you like this, you might like: SOUTHERN RHÔNE REDS