

# IL-QATRA

## June 2024 Session Report

**Session Theme:** Vermentino

**Date:** 25.06.2024

**Location:** Quadro Restaurant

### Menu:

Starter: Suckling pig belly, Lemon grass polenta, wok glaze vegetable, orange and mango salsa.


Main Course: Grilled meagre, seasonal vegetables, oven baked potatoes.

Dessert: Gianduja fondant, miso caramel, pear gel, black currant ice cream.

**Food Scoring:** 9.02/ 10

		Wine	Region	Vintage	Varietal	Voting Out of 20	Retail Price	Importer	Consumption
Aprtf	White	Sassoregale Maremma	Toscana	2022	Vermentino	14.9	€21.00	Mirachem	7
A	White	Santa Maria la Palma Akenta Curvee 71	Sardegna	2023	Vermentino	14.63	€13.12	Farsons	6
B	White	Meridiana Astarte	Malta	2023	Vermentino	13.68	€16.03	S. Rausi	5
C	White	Pala Stellato	Sardegna	2021	Vermentino	15.83	€21.74	N.M. Arrigo	7
D	White	Mesa Opale	Sardegna	2021	Vermentino	14.88	€39.00	Mirachem	7
Average						14.79		Average per member	1.29

<b>Wine:</b> Sassoregale Maremma Vermentino	<b>Region:</b> Toscana, Italy
<b>Vintage:</b> 2022	<b>Varietal:</b> Vermentino 100%
<b>Alcohol Content:</b> 1%	<b>Price:</b> €21.00
<b>Tasting Notes:</b>	
Pale straw yellow with greenish reflections. The nose is an inviting aroma of yellow fruit, acacia and elderberry. Creamy on the palate with medium structure and slightly salty on the finish.	
Average critic review <b>89/100</b>	
<b>Description:</b>	
Maremma Toscana is an appellation title covering a wide array of wine styles from the province of Grosseto in Tuscany. It was officially promoted to DOC status in September 2011, after 16 years as an IGT title. In its natural state the Maremma is a very marshy area – its very name derives from the Spanish word Marisma, meaning 'marsh'. It was drained by first the Etruscans, then by the Romans, and finally in the 1930s (more than a millennium later) under Mussolini's fascist regime.	
As is the trend for many of Italy's new and updated appellations, a good deal of Maremma Toscana's focus has on varietal wines. Permitted varieties are the Red Alicante (Grenache/Garnacha), Cabernet Franc, Cabernet Sauvignon, Canaiolo, Ciliegiolo, Merlot, Petit Verdot, Pugnello, Sangiovese, Syrah and the White Ansonica, Chardonnay, Sauvignon Blanc, Trebbiano (Toscano), Vermentino and Viognier	
The style of Vermentino produced in this region is more robust than the Sardenian ones, closer to the Maltese (southern) style of white with more tropical type fruit flavours than citrusy crisp acidity. This wine is no exception yet it is quite balanced.	



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<b>Wine:</b> Santa Maria la Palma Akenta Curvee 71	<b>Region:</b> Sardegna
<b>Vintage:</b> 2023	<b>Varietal:</b> Vermentino 100%
<b>Alcohol Content:</b> 13%	<b>Price:</b> €13.12

**Tasting Notes**

On the nose it is intense with white and yellow flowers with white melon fruit.

On the palate, it has a good body, fresh, soft, full and pleasantly savoury with a medium length finish


**Description**

This is among the top 10 most highly rated Vermentino di Sardegna wines (based on critic scores). It is also ranked among the top 10 wines from this region with respect to number of awards won: the 2022 vintage was awarded Gold from the Portugal Wine Trophy, and the 2021 vintage was awarded Gold from the Mundus Vini.

Cantina Santa Maria La Palma is now one of the most important wineries in Sardinia and Italy and is a co-operative of over 300 farmers who cultivate more than 800 hectares of land, representing one of the largest vineyard extensions on the entire island. The types of grapes grown on the winery’s estates are mainly Vermentino di Sardegna DOC, Cannonau di Sardegna DOC, Cagnulari Alghero DOC and Monica di Sardegna DOC. Vermentino di Sardegna is the most important grape variety for the company and accounts for about 60 per cent of total production. These numbers make Cantina Santa Maria La Palma the largest producer of Vermentino di Sardegna grapes in Italy.

Akènta Cuvée 71 is a Vermentino di Sardegna DOC from a selection of the best bunches in the vineyards lying on limestone soils, where continuous exposure to the sea breeze gives full ripeness and unique taste notes. The harvest, strictly manual, takes place at the first light of dawn at the end of summer, when the berries are loaded with aromas. The grapes are subjected to cryomaceration followed by soft pressing and fermentation in steel at 16 degrees for about 10 days. In the following 2-3 months, the must is aged on the lees in steel tanks, and finished in the cellar with 1 month refinement in the bottle.

Average critic review **8/100**



<b>Wine:</b> Meridiana Astarte	<b>Region:</b> Malta
<b>Vintage:</b> 2023	<b>Varietal:</b> Vermentino 100%
<b>Alcohol Content:</b> 1%	<b>Price:</b> €16.03

**Tasting Notes**

This wine has a vibrant, straw-yellow colour with a pale green rim; intense aromas of tropical and citrus fruits with hints of flowers; and a fresh citrus taste with a pleasantly acidic finish.


**Description**

Meridiana’s roots date back from 1985 as a result of a conversation between Mark Miceli-Farrugia, the company’s founder, and Bordeaux oenologist Denis Dubourdieu (Decanter Magazine Man of the Year 2016). The latter persuaded Mark that the climatic, geographical, and soil conditions on the island provide ideal conditions for the production of wines which have brilliant colours, clean aromas, and a lively acidity so a potential for high-quality wine growing in Malta.

As a result, Meridiana Wine Estate was established in April 1987 under the counsel of oenologist Roger Aquilina (our very much missed late Qatra member). Meridiana’s pioneering mission has been to produce “World-Class Wines of Maltese Character. Mark’s partnership with Marchese Piero Antinori who descends from one of the oldest established winemaking families in the world and his increasing involvement over the years made this a viable project.

The estate underlies a number of small hills, the most notable of which is the ancient, walled-city of Mdina. The soil is calcareous with a relatively thick substrate of moisture-retentive, blue-clay subsoil. The total planted area is 17 hectares and all 91,000 vines on the estate are individually drip-irrigated. The winery’s process hall is equipped with independently temperature-controlled stainless-steel tanks which are used for wine-making and storage. The underground cellars have a natural temperature of between 16-20°Celsius (61-68°Fahrenheit)

Average critical review - Unrated



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<b>Wine:</b> Pala Stellato	<b>Region:</b> Sardegna
<b>Vintage:</b> 2021	<b>Varietal:</b> Vermentino 100%
<b>Alcohol Content:</b> 1%	<b>Price:</b> €21.74
<p><b>Tasting Notes</b> On the nose, aromas of tropical fruit, white spring flower, ripe pear, juicy green apple, and a touch of wild fennel and thyme. It has a full-bodied (for a white) savoury palate with ripe melon, pineapple and a fresh acidity that brightens the creamy texture. A good length on the finish</p> <p><b>Description</b> The Azienda Agricola Pala was founded in Sardinia, Italy, in 1950 with the first harvest by Salvatore Pala. Mario Pala son of Salvatore, the third generation of the family together with his family are responsible for the current range of wines from eight different single vineyards. Some of them are really close to the cellar, some are far. However, this is an advantage as different terroirs proved to be best for the different grape varieties grown. This IGT 100% Vermentino is from the “Is Crabilis” vineyard when the vines are grown in the low espalier style. The age of the vineyard is 60 years. The soil type is sandy and clayey-calcareous rich in pebbles, medium hill, 150/180 m. above sea level. The must obtained by the soft pressing of the grapes after a first clean and the addition of wild yeasts selected from our own vineyards, fermented in stainless steel vats at a controlled temperature of 12° C. Having completed fermentation, the wine remains in contact with the fine lees for about five months at the end of which, after natural clarification (no filtering), it is bottled.</p> <p>Average critics score 90/100</p>	



<b>Wine:</b> Mesa Opale	<b>Region:</b> Sardegna
<b>Vintage:</b> 2021	<b>Varietal:</b> Vermentino 100%
<b>Alcohol Content:</b> 1%	<b>Price:</b> €39.00
<p><b>Tasting Notes</b> On the nose rich aromas of banana and ripe pear with hints of jasmine and flint. On the palate, it starts with a slightly metallic and bitter tone, becoming spicy and juicy, citrus fruit notably and ending with a salty mineral lingering finish.</p> <p><b>Description</b> Cantina Mesa was created by Gavino Sanna, a famous and award-winning Italian marketing consultant, who in the year 2004 realizes his dream of creating something extraordinary in his native Sardinia. All Cantina Mesa wines are fruits from Sardinian grape varieties and the name Mesa, which in both Sardinian and in Spanish means table gives an image linked to the concept of nourishment. 2017 the company became part of the Santa Margherita Wine Group. The Mesa estate covers an area of about 78 hectares in Sant’Anna Arresi, a territory of Sulcis-Iglesiente in the south-western corner of Sardinia, the vineyards slope towards the sea off Porto Pino where the grapes remain sheltered from the cold northern winds and exposed to sea breezes. The varieties planted on the 66 hectare estate are the Vermentino and the Carignano grapes with some Syrah, present in a vineyard of about 5 hectares and from the most central areas of Sardinia comes their Cannonau. Cantina Mesa is built to exploit the force of gravity, with the grapes selected and destemmed in the highest floor and left to fall into the fermentation vats below. The lower floor, several meters below ground level, represents the space for aging, for which oak barrels and concrete tanks are used. The wines are made for a single variety wine production and presented in the now iconic heavy bottles.</p> <p>Average critics score 91/100</p>	

