

# IL-QATRA – October 2023 Session Report

**Session Theme: Malbec**

Session team: Daniel Cassar Darien & Garreth Fenech


**Voters: 38**

Label	Wine	Producer	Vintage	Varietal	Country	Voting	Price	Supplier	Consumption
Aprtf	Espumante Bruto Barrica	Soalheiro	2017	Alvarinho	Minho IGP, Portugal	14.32	€ 19.95	Holy Wines	9
A	Culmina Family Malbec	Culmina	2019	Malbec	Okanagan Valley, Canada	15.13	€ 48.13	FarsonsDirect	8
B	Catena Zapata Malbec Argentino	Nicolas Catena	2019	Malbec	Mendoza, Argentina	14.96	€ 65.00	Master Cellars	7
C	Aluvional Paraje Altamira	Zuccardi	2018	Malbec	Mendoza, Argentina	14.44	€ 75.30	Schiavone Enterprises	7
D	Cahors AOC La Lande Cavagnac	Domaine De La Cause	2018	Malbec	Cahors, France	15.19	€ 26.50	Vintage & Co	8

Average  
consumption  
per person

1.00

<b>Wine:</b> Espumante Bruto Barrica 2017 – Soalheiro	<b>Region:</b> Minho IGP, Portugal
<b>Alcohol Content:</b> 12.5%	<b>Critics Avg rating:</b> 4.2/5
<b>Description</b> Soalheiro Espumante Bruto Barrica is a sparkling wine with a distinctive character from ageing. The primary fermentation happens in oak, and the base wine spends the next 12 months ageing in barrels. This produces a lot of flavour complexity and a creamy, persistent texture. After a secondary fermentation in bottle and 36 months of ageing, this wine showcases all the elegance and complexity of Alvarinho while highlighting the less fruity characters of the varietal. It is modelled after some of our favourite French sparklings, but with a touch of Monção and Melgaço.	
<b>Tasting Notes</b> This wine has an intense yellow colour and fine, persistent bubbles. On the nose are mostly tertiary and vanilla aromas from the barrel. In the mouth this wine has a good balance between acidity and alcohol, and a creamy texture. The flavours are persistent and complex, but at the same time elegant.	
<b>Pairing</b> Espumante Bruto Barrica is a unique sparkling wine that can accompany a diversity of foods. Its complex flavour pairs well with red meat, goat, mature cheeses, or other intense dishes. It also pairs well with lighter foods such as cooked shellfish or grilled vegetables.	



<b>Wine:</b> Culmina Family Malbec 2019 – Culmina	<b>Region:</b> Okanagan Valley, Canada
<b>Alcohol Content:</b> 14.0%	<b>Critics Avg rating:</b> 90

**Description**

Sourced from both Arise and Stan's Benches, this single varietal Malbec bursts forth with lush red fruits balanced with savoury herbaceous notes. Fine grained tannins and an elegant, lengthy finish. Try it wine winemaker Jean-Marc's favourite childhood dessert, Cherry Clafoutis.


Matured for 16 months in a combination of 30% new and 70% 1 & 2 -year old French Oak.

**Tasting Notes**

Lush aromas of roasted red cherries mingle with more savoury notes of sagebrush and dried Provençal herbs. The richness of the fruit on the palate is supported by a fine-grained tannin structure and bright acidity. Red fruit flavours along with notes of Assam tea carry through an elegant, lengthy finish.

**Pairing**


Black pepper and Malbec-braised pork shoulder; traditional Cherry Clafoutis such as the one made by winemaker Jean-Marc's Mamie Hélène.



<b>Wine:</b> Catena Zapata Malbec Argentino 2019 – Nicolas Catena	<b>Region:</b> Mendoza, Argentina
<b>Alcohol Content:</b> 14%	<b>Critics Avg rating:</b> 96
<b>Description</b> <p>Nicolas Catena is the man known for revolutionizing Argentine wine in the 1980s, introducing the world to Malbec. A pioneer of high-altitude Malbec in Argentina, Catena Zapata was the first to venture into the wild and unknown vineyard area called Gualtallary in Mendoza. After more than 100 years of winemaking history, the family estate is now in the hands of Laura Catena.</p> <p>The estate's Argentino is a release that shows the history of this special grape varietal that changed the fortunes of Catena and Argentinian wine as a whole. With one of the most striking labels in fine wine, it tells the history of Malbec from its rise to popularity in the Middle Ages during the time of Eleanor of Aquitaine all the way up to the “Renaissance of Malbec” by the Catena family in the 20th century.</p> <p>Malbec Argentino is a blend of Catena Zapata’s historic Malbec vineyards, Adrianna and Nicasia. Grapes are micro fermented in French oak barriques. Aged for 24 months in new French oak barriques</p> <b>Tasting Notes</b> <p>The Catena Zapata Malbec Argentino shows a saturated dark violet color with ruby reflections; the nose offers cassis, blueberries and violets, along with a strong suggestion of soil tones. It combines density and sweetness on the one hand, with gripping, lightly saline flavors of mocha, dark berries, spice, and minerals; a palate-staining finish dominated by sweet black and blue fruits.</p> <b>Pairing</b> <p>Pairs well with lamb chops, beef tenderloin, and goat cheese.</p>	



<b>Wine:</b> Aluvional Paraje Altamira 2018 – Zuccardi	<b>Region:</b> Mendoza, Argentina
<b>Alcohol Content:</b> 14.5%	<b>Critics Avg rating:</b> 97
<b>Description</b> <p>There is experience in the hands of winemaker Sebastian Zuccardi: he learned from his father and grandfather who had been making wine in the Mendoza region of Argentina for decades. Since taking over, he has focused on new aging techniques and focusing in on the expression of specific sites near Mendoza; he wants to make "wines of place." Indeed, his innovation and skills earned him a headlining spot on Decanter's list of top 10 South American winemakers a few years ago!</p> <p>The vineyards for this wine are high up in the foothills of the Andes, on alluvial soils (carried and deposited by water) in the Altamira district of the Uco Valley, at 3600ft above sea level! At high altitude, the combination of warm, sunny days and quickly cooling evenings make for wines with intense, fully-formed flavors, velvet tannins, and a refreshing vein of acidity. Sebastian Zuccardi likes to ferment the juice in unlined concrete, and age in a combination of concrete and used oak barrels, which allows him to craft his signature textural style.</p> <b>Tasting Notes</b> <p>Deep red and violet hues. Complex fruit character with notes of strawberry, cherry, and plum, complemented by fresh herbal and floral notes. The palate has a silky entry with a lively acidity, great structured tannins, and a long finish.</p> <b>Pairing</b> <p>Decant this for an hour or so, and pair with grilled meats and vegetables.</p>	



<b>Wine:</b> Cahors AOC La Lande Cuvagnac 2018 – Domaine De La Cause	<b>Region:</b> Cahors, France
<b>Alcohol Content:</b> 15%	<b>Critics Avg rating:</b> 93
<p><b>Description</b></p> <p>From the birthplace of Malbec, this is a unique and spectacular bottle! Many people are starting to make Argentinian Malbec their new go-to red. Not everyone knows that Malbec originated in the old world. Cahors, France is the birthplace of the magnificent Malbec and this bottle is a pure representation of how awesome these wines can be.</p> <p>Lande Cuvagnac is a selection of the oldest vineyards of the Domaine, located at the place called "La Lande". In the place said, is associated the name of the hamlet around which spread the vines. This wine is made to be drunk from 4 or 5 years after aging in 12-month-old barrels, and a storage for several years in the cellar. It is made of 100% Malbec .</p> <p>Beautiful climatic conditions gave a very balanced wine between the fruit, the sweetness in the mouth thanks to a beautiful maturity and silky tannins following a breeding in patiently selected barrels.</p> <p><b>Tasting Notes</b></p> <p>A bold, dry red wine, medium acidity and pronounced tannins. Flavours of blackberries, black forest fruit, cigars, light smoke and earth.</p> <p><b>Pairing</b></p> <p>Grills and roasts of red meats, game, stews and mature, aged cheeses.</p>	

