

## March 2024 Session Report

**Session Theme:** Carmenere

**Date:** 26.03.2024

**Location:** Xara Lodge

### Menu:

- Savoy Cabbage Stuffed with Chicken Confit, King Oyster Mushroom, Mustard Cream Sauce
- Ravioli Cacio e Pepe, Vegetable Soffritto, Tomato Froth
- Slow Rosted Ribeye, Textures of Root Vegetable, Wilted Spinach, Truffle Mush
- Dark Chocolate and Orange Bavaois, Vanilla Ice Cream and Raspberries

**Food Scoring: 7.5/ 10**

		Wine	Region	Vintage	Varietal	Voting Out of 20	Retail Price	Importer	Consumption
Aprtf	White	Cichitti Blanc de Blancs	Argentina	2022	blend	14.07	€9.35	Spaniche wines	4
A	Red	Vina Chocalan Carmenere Reserva	Chile	2019	Carmenere	15.25	€8.70	Spaniche wines	7
B	Red	Santa Carolina Carmenere Herencia	Chile	2011	Carmenere	16.02	€87.19	Farsons	8
C	Red	Inama Carminium	Veneto	2019	Carmenere	15.80	€38.00	Schiavone Ent	7
D	Red	Vina Tarapaca Carmenere Grand Reserva	Chile	2022	Carmenere	14.96	€22.95	Marco Vella	8
Average						15.22		Average per member	1.2

<b>Wine:</b> Cichitti Blanc de Blancs	<b>Region:</b> Mendoza, Argentina
<b>Vintage:</b> 2022	<b>Varietal:</b> Sémillon, Chardonnay, Sauvignon Blanc
<b>Alcohol Content:</b> 12.5%	<b>Price:</b> €9.35

**Tasting Notes:**

On the nose one finds floral notes with white fruit such as peach and pear as well as a hint of pineapple.

On the palate, firm but balanced acidity with toast and honey notes and a surprisingly sweet finish

Average critic review **91/100**

**Description:**

Made from 28 year old vines in Valle de Uco, Mendoza, the grapes are harvested in March by hand and soft pressed at the winery immediately and fermented in steel tanks and then fractionated and aged in barrels for 3 months before bottling



# IL-QATRA

<b>Wine:</b> Vina Chocalan Carmenere Reserva	<b>Region:</b> Maipo valley, Chile
<b>Vintage:</b> 2019	<b>Varietal:</b> Carmenere 100%
<b>Alcohol Content:</b> 14%	<b>Price:</b> €8.70
<p><b>Tasting Notes</b>            Very intense ruby colour. Elegant ripe red fruit aromas feature on the nose along with animal undertones of venison, preserved bell pepper and very refined oak. Warm on the palate with toast, good acidity and fruit notes that fuse very well and linger. Excellent finish.</p> <p><b>Description</b>            A family owned company located in a costal area of Maipo Valley 35 miles from the Pacific Ocean. Their 340 hectares of land benefits from a unique microclimate in the Maipo Valley. The vineyard is frost free and 30% of the vines are planted on hillsides with Northwest sun exposure. Shaped as an amphitheatre, plantations have different exposures to the sun for 300 days a year and the slopes have well-drained limestone soils.</p> <p>The winery was built in 2005 in such a way that it takes advantage of the gravitational process thanks to its location on the hill slope. Wines are fermented in stainless steel vats and then aged in oak barrels.</p> <p>Average critic review <b>88/100</b></p>	



<b>Wine:</b> Santa Carolina Carmenere Herencia	<b>Region:</b> Rapel valley, Chile
<b>Vintage:</b> 2011	<b>Varietal:</b> Carmenere 90% 10% Cabernet Sauvignon
<b>Alcohol Content:</b> 14.5%	<b>Price:</b> €87.19
<p><b>Tasting Notes</b>            A deep ruby red wine with notes of fresh red and black fruit such as black plum and cassis and spices such as nutmeg and also coffee. Herencia has silky, structured tannins but distinctly fresh, broad and deep.</p> <p><b>Description</b>            Santa Carolina was founded in 1875 in Santiago by Luis Pereira Cotapos, and named after his wife, Carolina Iñiguez. In 1877, it began the construction of its cellars, which were built using a mixture of limestone and egg-white in a signature method of the architecture of the city at the time. The cellars were declared a national historic monument in 1973 and remain in use by the company today.</p> <p>This wine is from a combination of two areas that have proven to be fundamental for Carmenere in Chile. The first is Peumo, on the banks of the Cachapoal River, planted on well-drained granitic soils, and the second is Los Lingues, a little further south and toward the Andean foothills in the Colchagua Valley. The two (along with 10% cabernet sauvignon from Alto Cachapoal) create a very new-school Carmenere that still has the variety's herbal tones but also accents the red fruits and firm tannins that create a powerful structure to the wine.</p> <p>Average critical review 91/100</p>	



# IL-QATRA

<b>Wine:</b> Inama Carminium	<b>Region:</b> Veneto, Italy
<b>Vintage:</b> 2019	<b>Varietal:</b> Carmenere 100%
<b>Alcohol Content:</b> 13.5%	<b>Price:</b> €38.00

**Tasting Notes**

Dark ruby red with a purple core. On the nose, notes of thyme and tarragon, black pepper, with concurring notes of black currant and orange zest. On the palate, juicy, dense and compact, with well-integrated tannins, vigorous, with a long finish.

**Description**

The Inama estate was founded in the 1950s by Giuseppe Inama with a view to collecting together some of Soave Classico's eldest and most notable Garganega vineyards. Inama has since grown to encompass 30 hectares (74 acres) of cultivated vineyards planted to a combination of both red and white grape varieties. The estate released its first wine in the 1990s. Unusually this was not a Soave Classico, but a Sauvignon Blanc, as Inama had decided to promote the Soave region by producing wines made from this internationally recognized variety. At that time, traditional Soave had fallen out of favour as producers had tried to push quantity, rather than quality. In 1997, Inama began experimenting with the Cabernet Sauvignon, Carmenère and Merlot grape varieties cultivated in the region of Colli Berici. This wine is the second wine to the top of the range “ORATORIO di SAN LORENZO Carmenere Riserva DOC Colli Berici” and intended to represent a more immediate appreciation of a pure Carmenere, without omitting complexity and elegance.

Average critics score 92/100



<b>Wine:</b> Vina Tarapaca Carmenere Grand Reserva	<b>Region:</b> Maipo, Chile
<b>Vintage:</b> 2022	<b>Varietal:</b> Carmenere 100%
<b>Alcohol Content:</b> 14%	<b>Price:</b> € 22.95

**Tasting Notes**

This Carmenere is fruit-forward on the nose but with great balance. Medium bodied with soft tannins and enough acidity to remain fresh on the palate. It delivers ripe red and black fruit flavours with touches of spice, and notes of ripe red fruits and herbs. It has a persistent finish with hints of cigar tobacco and dried herbs

**Description**

Viña Tarapacá is a long established producer in the Maipo region of Chile. It is particularly known for its red wines based on Cabernet Sauvignon but also its Carménère. The winery boasts of a large portfolio which is headed by the Gran Reserva and Reserva ranges. It is located in Isla de Maipo which has a long tradition as one of Chile's best wine zones. There are 611 hectares (1510 acres) of vineyards planted within landholdings covering some 2600ha (6400 acres).

It is the granitic soils in Isla de Maipo, where the Tarapacá winery is located that, according to Sebastián Ruiz, give these Carmenere wines a certain edge, a certain sharpness in the tannins that’s unusual for the variety.

Average critics score 91/100

