

WINEENTHUSIAST IMPORTER CONNECTION™

About Wine Enthusiast Importer Connection

Wine Enthusiast Importer Connection is a program designed to make the connection between importers and producers easier. Producers who are not currently imported in the United States can submit their products for a fee to be reviewed by expert tasters at our headquarters in New York. Each review will include a numeric rating, a detailed review, the full name of the product, detailed contact information for the producer, a suggested retail price tier (as reflected by a scale of one to four dollar signs \$-\$\$\$\$) and the product's alcohol, in abv, as reported by the submitter. All ratings and reviews of products that receive a score of 80 points or higher will be published in our [searchable database](#). Importers who are interested in a product can contact producers directly for more information and to discuss potential business relationships.

About the Scores

Ratings reflect what our reviewers felt about a particular product. Beyond the rating, we encourage you to read the accompanying tasting note to learn about a product's special characteristics.

Classic	98–100:	The pinnacle of quality.
Superb	94–97:	A great achievement.
Excellent	90–93:	Highly recommended.
Very Good	87–89:	Often good value; well recommended.
Good	83–86:	Suitable for everyday consumption; often good value.
Acceptable	80–82:	Can be employed in casual situation.

Products deemed Unacceptable (receiving a rating below 80 points) are not reviewed.

Symbol	FOB Winery	SRP (USD)
\$	< 4 euros	< \$10
\$\$	4–10 euros	\$10-25
\$\$\$	10–20 euros	\$25-50
\$\$\$\$	> 20 euros	> \$50

Tasting Methodology and Goals

All tastings are performed blind. Typically, products are tasted in peer-group flights of 4–8 samples. Pricing tier, production size, provenance and grape variety are not factors in assigning scores. When possible, products considered flawed or uncustomary are retasted.

Submitting Products for Review

Producers who are completely devoid of U.S. representation (excluding Puerto Rico) may submit products for review. Products submitted by producers that have any current U.S. representation, even in just one state, will be deemed ineligible for tasting, and the submission fee will not be reimbursed. There is a \$370 charge per wine for submitting products. In addition to the \$370 submission fee, producers will be responsible for any international shipping costs, import taxes, and U.S. customs filing and handling fees incurred, which will be billed separately by our preferred clearing house, The American Spirits Exchange Ltd. Once cleared and received, all products will be reviewed and published in the Wine Enthusiast Importer Connection newsletter as well as online in the searchable [Wine Enthusiast Importer Connection database](#). Submissions received without authorization and a completed online application will not be reviewed. Additional inquiries should be addressed to IC@wineenthusiast.net

Find all Importer Connection reviews on our fully searchable database at Importer-Connection.com

FRANCE

RHÔNE VALLEY RED WINES

Contact Company: Nicolas Pere & Fils
Contact Name: M Nicolas François-Xavier
Contact Email: fxnicolasvins@orange.fr
Contact Phone: 64 7.33.19.21

91 Nicolas Pere & Fils 2015 Le Jardin des Papes (Châteauneuf-du-Pape). A classic Châteauneuf nose from the get go, this opens with penetrating aromas of black cherry, olive, smoked meat, black pepper, tobacco and just a dollop of garrigue for good measure. Savory and round on the palate, there is a harmonious balance between focused fruit, ample acidity and firm, gripping tannins, providing evidence that this wine will only improve with a few years in the cellar.
abv: 14.5% **Price:** \$\$\$

Contact Company: Domaine La Luminaille
Contact Name: Julie Paolucci
Contact Email: contact@domainelaluminaille.com
Contact Phone: 33 6.98.95.23.88

87 Domaine La Luminaille 2016 1er Néz (Rasteau). From its crepuscular core, this wine emits a deep magenta meniscus. However, the nose is a bit tamped down, with nuances of pomegranate, mulberry, sloe, licorice and an overarching earthy tone. With time in the glass, bruised black plums surface, too. The palate keeps the same pace and also delivers gentle but well-placed acidity and mouthcoating, finely-grained tannins. The finish lingers a bit and the perfume expands on the back palate. An easy-drinker showing well now, this relatively simple but pleasant wine will make many a friend.
abv: 14% **Price:** \$\$\$

Contact Company: SARL Wines and Brands
Contact Name: Radhouane Essakhi
Contact Email: radhouane@winesandbrands.com
Contact Phone: 33 7.83.93.24.51

86 Wines and Brands 2016 Finally! (Costières de Nîmes). Quirky branding aside, this is a pretty well-crafted Grenache-Syrah blend. Lots of dark fruit, black pepper, sweet spice and a hint of vanilla shavings make this wine super easy to enjoy. Soft, lush and round on the palate, this is a no-brainer everyday-value wine.
abv: 13.5% **Price:** \$

Contact Company: Nicolas Pere & Fils
Contact Name: M Nicolas François-Xavier
Contact Email: fxnicolasvins@orange.fr
Contact Phone: 64 7.33.19.21

85 Nicolas Pere & Fils 2015 Essentielle (Côtes du Rhône). This is fairly straightforward, with somewhat guarded aromas of red and black cherry, raspberry and black pepper. Light on its feet, faint floral and savory flavors emerge on the palate and carry through to the slightly austere, medium-length finish.
abv: 14.5% **Price:** \$\$

LANGUEDOC-ROUSSILLON RED WINES

Contact Company: Véronique JeanJean
Contact Name: Roger JeanJean
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Contact Phone: 33 6.62.31.34.34

90 Domaine de l'Argenteille 2016 Garric (Terrasses du Larzac). This is a straightforward, enjoyable red from start to finish. It unleashes pure and rich black cherry, cassis, strawberry and vanilla aromas on the nose that carry through to the medium-bodied palate. With a soft, lush mouthfeel, there is nothing overly complex here, just a well-rounded and enjoyable wine.
abv: 13.5% **Price:** \$\$\$

Contact Company: Château Saint-Estève
Contact Name: Isabelle Fihey
Contact Email: contact@chateau-saint-esteve.com
Contact Phone: 33 4.68.43.32.34

89 Château Saint-Estève 2016 Cuvée Classique (Corbières). A complex fruit core of black cherry, blackberry and cranberry are at the heart of this sophisticated Corbières. Lacings of eucalyptus, roasted coffee and smoked meat accompany the fruit on the nose and palate, adding character along the way. Silky, smooth tannins and a medium-length finish cap things off.
abv: 13.5% **Price:** \$\$

Contact Company: Domaine La Toupie
Contact Name: Jérôme Collas
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Contact Phone: 33 7.86.28.99.52

89 Domaine la Toupie 2016 Qua Tuor (Côtes du Roussillon Villages). Showing a glistening purple hue in the glass, the jammy red fruit, kirsch and black cherry aromas are surrounded by smoked cedar, graphite and touches of smoked meat and earthy funk. The palate reveals the same concentrated fruit, but with a little more cherry-cola spice. It's a rather full-bodied wine, with a moderately long, dry finish that will benefit from a few years of cellaring.
abv: 14.5% **Price:** \$\$

Contact Company: SARL Famille Fabre
Contact Name: Clémence Fabre
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Contact Phone: 33 4.68.27.10.80

88 Bergerie de Rieux 2016 Minervois. The bright purple color is telling of the ripe and fresh fruit at play here. Sprightly red cherry, strawberry and pretty lavender notes leap out of the glass and continue on to the medium-bodied palate. Lively acidity and sleek tannins keeps the wine vibrant and expressive right through the finish.
abv: 14% **Price:** \$

Contact Company: Chateau Rouquette sur Mer
Contact Name: Jacques Boscary
Contact Email: bureau@chateaurouquette.com
Contact Phone: 33 4.68.65.68.65

88 **Château Rouquette sur Mer 2015 Clos de la Tour (La Clape).** Deep ruby in color, the intense nose of this wine shows black cherry, blackberry, olive and peppery spice. It comes across more silky and full of finesse than the powerhouse it appears to be up front. The palate offers similar black fruit and spice as the nose, but thins out a bit in the middle. However, the medium-length finish is smooth and dry, leaving that lovely fruit and spice behind.

abv: 14.5%

Price: \$\$\$

Contact Company: Domaine Chabbert
Contact Name: Patrick Besson-Léaud
Contact Email: patrick@lacroixdesaintjean.fr
Contact Phone: 33 6.10.60.44.48

87 **Domaine Chabbert 2016 Minervois la Livinière.** Dark and brooding on the nose, the black fruit core of this wine is enhanced by aromas of dark cocoa, sweet spice and vanilla. It has a s'more like quality on the palate—chocolate and smoky cedar are sandwiched by a graham cracker flavor that begs for a campfire cookout. The oak is a tad overly assertive, but it's certainly an enjoyable wine overall.

abv: 14.5%

Price: \$\$

Contact Company: Domaine Costes-Cirgues
Contact Name: Imogen Berry
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Contact Phone: 33 4.66.71.83.85

86 **Domaine Costes-Cirgues 2014 Bois du Roi (Languedoc).** A medley of black raspberry, dried herb and tobacco aromas are lifted by subtle savory and floral notes. The palate brings about a rustic, earthy and chewy character, with dark fruit flavors following through to the smooth, if somewhat brief, finish.

abv: 15%

Price: \$\$

Contact Company: SCEA Jacques et Françoise Boyer
Contact Name: Marion Peuziat
Contact Email: mario.peuziat@croix-belle.com
Contact Phone: 33 6.77.36.93.25

86 **Domaine de Coussan 2016 Syrah-Grenache (Côtes de Thongue).** Pitch black at the core, with a tiny yet bright açai-colored rim, this wine has a youthful and boisterous nose of Hershey's Milk Chocolate bar and peak-of-summer blackberries. The palate echoes the nose and adds cassis and graphite to the mix. Showing medium complexity and a lightly nuanced finish that balances equally between oak and fruit tones, the palate feels slightly oily. The tannins are almost unusually caressing, especially for a dark, well-extracted wine. On the finish, it turns pithily bitter and the oaky tones linger longer than the fruit flavors. Otherwise, the surprisingly zippy acidity is left to do the heavy lifting. Toasty and chocolaty oak dominates the wine, and it's unclear how it will integrate with time. Drink late 2018–2021.

abv: 13.5%

Price: \$\$

Contact Company: Domaine Mas Cremat
Contact Name: Jeannin Julien
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Contact Phone: 33 6.16.58.06.61

86 **Domaine Mas Cremat 2016 MC L'Envie (Côtes du Roussillon).** Delicate and more reserved in style, the nose emits mostly red berry fruit with subtle though enticing notes of olive, pepper and black tea. An austere yet accessible wine, the medium-bodied palate echoes the aromas.

abv: 14%

Price: \$\$

Contact Company: Les Caves Rocbere
Contact Name: Philippe Dunoguiet
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Contact Phone: 33 7.88.36.24.54

84 **Tamaroque 2014 Corbières.** A little reserved on the nose, this offers some fresh red-fruit and blackberry aromas that emerge after a little swirling of the glass. The fruit is pretty enough to give this wine a little flash, but it remains fairly linear from start to finish.

abv: 14.5%

Price: \$

SOUTHWEST FRANCE RED WINES

Contact Company: Domaine Preignes le Neuf
Contact Name: Beatrice Lasserre
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Contact Phone: 33 4.67.21.51.48

88 **Domaine Preignes le Neuf 2016 Marselan (Coteaux de Béziers).** Crafted in a New World style, the fairly expressive nose offers a hearty combo of black cherry, vanilla and oak. Dark cocoa and baking spices kick in on the medium-bodied palate, a little lighter than expected for a wine that was boasting brawny muscles upon entry. Still, it maintains a healthy balance of acid, firm tannins and focused fruit straight through to the finish.

abv: 12.5%

Price: \$

Contact Company: Eurl Clamens
Contact Name: Charlotte Humblot
Contact Email: charlotte.humblot@chateau-clamens.fr
Contact Phone: 33 6.98.70.52.14

87 **Château Clamens 2014 Caractères (Fronton).** This Negrette, Syrah and Cabernet Sauvignon blend comes out swinging, with high-toned black-fruit aromas that are accompanied by vanilla, licorice and lingering floral notes. Some dried fig and prune flavors join in on the medium-bodied palate, but it lacks a bit of depth and structure. What it wants in concentration it makes up for in its zesty, lively character.

abv: 13%

Price: \$\$

Contact Company: Domaine Serre de Bovila
Contact Name: Philippe Romain
Contact Email: philippe@vignoblesromain.com
Contact Phone: 33 5.63.31.02.82

86 Serre de Bovila 2012 La Conquista Malbec (Cahors). Fruit-forward notes of red cherry, raspberry and cranberry lead the charge on the nose of this wine. It's a bit lighter than anticipated on the palate, with some bitter, stalky flavors emerging on the midpalate. There is enough complexity and balance here to keep it interesting and enjoyable. Drink now.

abv: 14%

Price: \$\$

ROSÉS

Contact Company: Chateau Clamens
Contact Name: Charlotte Humblot
Contact Email: chateauclamens@orange.fr
Contact Phone: 33 5.61.82.45.32

87 Chateau Clamens 2017 Prestige Pinot Saint Georges-Syrah-Cabernet Franc Rosé (Fronton). Exuding a light salmon color in the glass, this rosé offers well-developed red fruit on the nose, including baked cherry and strawberry, with a hint of oak in the mix. It thins out slightly on the palate, revealing some sourness, but the balance of acidity, hints of oak, baked fruit and spice flavors are enough to keep this wine interesting and enjoyable.

abv: 13%

Price: \$

Contact Company: Domaine du Mas Rouge
Contact Name: Julien Cheminal
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Contact Phone: 33 4.67.51.66.85

86 Domaine du Mas Rouge NV Rosé (Pays d'Oc). Fresh, clean and vibrant red-fruit aromas carry this perky rosé from start to finish. Boasting bright red cherry, strawberry and a touch of rose petal on the palate, the crisp acidity follows through on the surprisingly long, fruit-filled finish.

abv: 12%

Price: \$

Contact Company: SCEA Jacques et Françoise Boyer
Contact Name: Marion Peuziat
Contact Email: mario.peuziat@croix-belle.com
Contact Phone: 33 6.77.36.93.25

84 Domaine de Coussan 2017 Syrah-Grenache Rosé (Côtes de Thongue). Like its super pale, ballerina-pink color, this delicate wine exercises restraint in all manners. The palate is more mineral than fruit-driven, and its concentration is as modest as its alcohol. The flavors come across simple, grapy and peachy. Between its sharp dryness and its bitter acidity, this bottling roughs up the palate a bit. Serve highly chilled.

abv: 12.5%

Price: \$\$

WHITE WINES

Contact Company: Eurl Clamens
Contact Name: Charlotte Humblot
Contact Email: charlotte.humblot@chateau-clamens.fr
Contact Phone: 33 6.98.70.52.14

87 Clamens 2016 Juliette (Fronton). A lovely nose of lemon peel, apricot, green apple and honeysuckle pleasantly jumps out of the glass. This medium-dry wine exposes its sweeter side on the palate, with slightly overpowering apricot, peach and more honeysuckle flavors. This finish is quite long and sweet, but could use a bit more acidity to balance it out.

abv: 12%

Price: \$

Contact Company: SCEA Jacques et Françoise Boyer
Contact Name: Marion Peuziat
Contact Email: marion.peuziat@croix-belle.com
Contact Phone: 33 6.77.36.93.25

86 Domaine de Coussan 2017 Chardonnay (Côtes de Thongue). Forward on the nose, this dry and youthful wine offers generous expressions of tangerine, haystack and white flowers. However, it is all upfront impact, with little concentration and a supremely short finish. The nectarine, jackfruit and guava flavors give it an exotic palate. It would be pleasant as an aperitif and would also work well as an accompaniment to savory salads with fruit components. Drink now.

abv: 13.5%

Price: \$\$

Contact Company: Mas du Chene
Contact Name: Emmanuelle Delon
Contact Email: delon.emmanuelle@gmail.com
Contact Phone: 33 6.81.56.02.65

85 Mas du Chêne 2016 Marche Avant (Gard). This gold-colored white wine displays its smoky and oaky side up front, with hidden doses of green apple, peach and burnt sugar hiding in the shadows. On the palate, the smoky and woody notes continue to take center stage. While the fruit is certainly detectable, the balance feels a bit off keel.

abv: 13%

Price: \$\$

CHAMPAGNE

Contact Company: Champagne Pierre Trichet
Contact Name: Pierre Trichet
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Contact Phone: 33 6.07.88.00.99

92 Pierre Trichet NV La Piuissance Grand Cru (Champagne). This is determinedly dry, with yeasty, almond skin-like tones featured on the nose. There's good depth to the palate, with medium sized-bubbles and the perfect amount of backbone to show the wine is structurally solid. Pinot Noir shines here thanks to the underlying red fruit flavors. With so much delightful refreshment and supreme drinkability owing to the wine's creamy texture and layers of flavor, this works equally well on its own or with a wide array of gastronomic delights. Drink now–2021.
abv: 12% **Price:** \$\$\$

SPAIN RIOJA RED WINES

Contact Company: Bodegas San Esteban
Contact Name: Juan Diez Ausias
Contact Email: juan@idewine.net
Contact Phone: 34 6.07.57.68.83

90 Tierras de Murillo 2012 Colección Antigue No. 1 (Rioja). Boldly colored in the glass, this wine retreats on the bouquet. The palate is a bit more forthcoming in flavors of black cherry, blueberry and kirsch, revealing added layers of Mirin, oat bread and toasted hazelnuts with time. There's no shortage of fruit concentration and sheer muscular might—this is a big wine, and it lets you know it. Still, it is well-integrated, showing it has the potential to age. Drink now–2021.
abv: 13.5% **Price:** \$\$\$

Contact Company: Bodegas Valoria, S.L.
Contact Name: Miguel Angel Marin
Contact Email: export@bvaloria.com
Contact Phone: 34 6.28.91.45.82

89 Viña Valoria 2013 Reserva (Rioja). This wine's aromatics are just starting to show some of the benefits of bottle age in their tones of musk, pencil shavings and crunchy, fallen leaves. The palate brings on macerated black plums and black currants, with no overtly evident oak tones, along with a tingly and bitter tannic snap. This fervently begs for charred meats or game. Drink now–2020.
abv: 13.5% **Price:** \$\$

Contact Company: Bodegas Valoria, S.L.
Contact Name: Miguel Angel Marin
Contact Email: export@bvaloria.com
Contact Phone: 62 8.91.45.82

88 Viña Valoria 2017 Madurado (Rioja). Aromas of lilacs, peonies, persimmons, blackberry jam and black currants leap out of the glass on this exquisitely fragrant wine. It's a rainbow of fresh and bright flavors on a medium-plus body palate that extends into a respectably long finish. The dark black color and neon magenta rim echo the exuberance of the flavors of youth. Everything sings in harmony, and it's a sheer delight. The appeal here is surely in its dynamic array of aromatics, but this has the flavor density and well-structured equilibrium to hang on for a while, even as its aromas change. Drink now–2022.
abv: 13.5% **Price:** \$\$

Contact Company: Bodegas Valoria, S.L.
Contact Name: Miguel Angel Marin
Contact Email: export@bvaloria.com
Contact Phone: 34 6.28.91.45.82

88 Viña Valoria 2006 Gran Reserva (Rioja). Raisiny on the palate, this is dense and concentrated and offers a considerable finish. The tannins are bristle-like and add depth to the passive acidity. Packed with boysenberries, the palate is approachable, if a little one note. The attractive finish turns leathery and rustic. Drink now–2021.
abv: 13.5% **Price:** \$\$\$

Contact Company: Bodegas Valoria, S.L.
Contact Name: Miguel Angel Marin
Contact Email: export@bvaloria.com
Contact Phone: 62 8.91.45.82

87 Viña Valoria 2015 Crianza (Rioja). For however much the bouquet is subdued, the floral tones on the palate compensate with charisma. It's fresh and crisp, with loads of delightful fresh-fruit flourish, ranging from zippier, sweet-tart kirsch notes to voluptuously ripe black cherries. Flavors of mulberries and black cherries on the back palate mingle with tight-laced and lightly drying tannins. This would excel at the table yet works very nicely on its own. Drink now–2021.
abv: 13.5% **Price:** \$\$

Contact Company: Bodegas San Esteban
Contact Name: Juan Diez Ausias
Contact Email: juan@idewine.net
Contact Phone: 34 6.07.57.68.83

86 Tierras de Murillo 2015 Crianza (Rioja). Initially reticent on the nose, with air, this pitch-black wine eeks out notes of black licorice, creosote and drying prunes. It's full-bodied, with a dense, mouthcoating texture showcasing hefty extraction. The acidity is moderate, and while the tannins are noticeable, they are reserved. Split between dried black fruit characters and earthy tones, it is showing development on the palate. Enjoy this now–2020.
abv: 14.5% **Price:** \$\$

SHERRY

Contact Company: José Estévez S.A.
Contact Name: Pilar García Martínez
Contact Email: pgm@grupoestevez.com
Contact Phone: 34 9.56.03.21.00.4

86 Marqués del Real Tesoro NV Del Príncipe Amontillado (Jerez). With a pale tawny core and a large, distinguished yellow rim, this sherry offers a highly distinctive aromatic profile. The characteristic nose is very focused on high-toned aromas while the palate is more focused on toasted walnut, hazelnut and fruitcake. Thanks to plentiful viscosity, the full-bodied palate is very long and etched with flavors. The wine's even keel acidity offers just enough balance to keep the sipper coming back to the glass. Drink now.
abv: 18.5% **Price:** \$\$

ITALY RED WINES

Contact Company: Onepiò Winery
Contact Name: Ilaria accordini
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Contact Phone: 39 3.91.31.21.34.5

89 Onepiò 2009 Classico (Amarone della Valpolicella Classico). Burnt caramel brown at the core, this wine has a tawny-colored rim. The nose smells of black raisins, Worcestershire sauce and parsley, while the palate is round and creamy, with mouthwatering acidic lift. There's no fresh fruit left, only notions of dried fruits and caramel tones. This should pair seamlessly with roasted, dark meat chicken or turkey, or dishes wrapped in flaky pastry dough. There is lovely concentration and nicely powerful flavor impressions from start to finish here. It's ready to drink up, though it should have enough structure to hold on for a while. Drink now–2020.
abv: 15.5% **Price:** \$\$\$

Contact Company: Poderi Moretti di Moretti Francesco
Contact Name: Moretti Riccardo
Contact Email: morettivini@libero.it
Contact Phone: 39 0.17.39.03.83

89 Poderi Moretti 2013 Motevada Barbera (Langhe). Fruit tones are subdued, favoring fallen autumn leaves, damp cigar wrapper and singed nectarine skin. The tannins are rather fondant-like in their smoothness, and the bright acidity is integrated rather than piercing. The finish is downright creamy, making this an easy-drinker, especially with its robust fruit character. It's mighty tasty now, yet has the momentum and strength to hold longer with gravitas. Drink now–2021.
abv: 13.5% **Price:** \$\$\$

Contact Company: Poderi Moretti di Moretti Francesco
Contact Name: Moretti Riccardo
Contact Email: morettivini@libero.it
Contact Phone: 39 0.17.39.03.83

89 Poderi Moretti 2011 Ginis (Roero). Seriously savory, dried cherry and cranberry tones pop on the nose. Anise, dried tobacco leaf, roasted prime rib and cola seep into the palate. Medium-plus in body, the alcohol is well-balanced by bustling acidity and chewy tannins. It is developing nicely and has the poise to continue to mature well in bottle. This absolutely needs decanting for a half hour to stir its personality. Drink now–2022.
abv: 14% **Price:** \$\$\$

Contact Company: Poderi Moretti di Moretti Francesco
Contact Name: Moretti Riccardo
Contact Email: morettivini@libero.it
Contact Phone: 39 0.17.39.03.83

86 Poderi Moretti 2013 Occhetti Nebbiolo (Langhe). Brick-inflected garnet in color, this modestly perfumed wine hides its fruit on the nose. However, its palate is more forward, with red cherries, lingonberries and some rhubarb zip. A bit more time in the glass reveals rose petals, used tealeaves and flint. Stringy tannins and buoyant acidity give it lots of mileage at the table; still, it's ready to go, so don't delay. Drink now–2020.
abv: 13.5% **Price:** \$\$\$

WHITE WINE

Contact Company: Onepiò Winery
Contact Name: Ilaria accordini
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Contact Phone: 39 3.09.10.36.10

84 Onepiò 2016 Lugana. This Trebbiano smells of orange peel, honeysuckle, hay bales and beeswax. Dry and broad on the medium-bodied palate, it possesses as many bitter components as it does fruit-driven flavors. Moreover, the structure is driven by phenolics rather than acidity. Moderate in length on the finish and average in flavor concentration, this is quaffable, best paired with a bloomy, creamy cheese than it is alone.
abv: 13% **Price:** \$\$

GERMANY RIESLING

Contact Company: Hiestand Guntersblum
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85 **Asia de Cuba 2016 Cosmopolitan Riesling (Landwein Rhein).** This spry white smells of yellow grapefruit, tangerine peels and candle wax. Opening moderately sweet and with flavors of tropical fruits and honeysuckle, this floral-toned wine has a surprising, smack-down dryness that fully reins in the wine's off-dry character. The finish is crunchy and dry, and it would be a pleasant accompaniment for bloomy rind cheeses or fruit-topped cheesecake. Drink now.
abv: 11% **Price:** \$\$

CHILE RED WINES

Contact Company: Viña I Wines SpA
Contact Name: Irene Paiva
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Contact Phone: 56 7.52.55.32.33

88 **Casa I 2017 Reserva Cabernet Sauvignon (Central Valley).** This is a fragrant wine that shows an array of enticing aromas, from cranberry compote and black cherry to rosebuds and Dr. Pepper. The palate is relatively fresh in fruit character. There's a strong backbone of near-rambunctious acidity, with fresh fruit flavors and a layer of broad yet tight-knit tannins. Nicely balanced, with an expansive palate feel, this would shine brightest with red meat dishes. Drink now–2020.
abv: 13% **Price:** \$

Contact Company: Viña I Wines SpA
Contact Name: Irene Paiva
Contact Email: irene@iwines.cl
Contact Phone: 56 7.52.55.32.33

84 **Casa I 2016 Gran Reserva Cabernet Sauvignon (Curicó Valley).** This wine plays peek-a-boo with its aromas, starting with chocolate, then revealing earth and fig after time to air. The palate is extremely savory and smoky, though a bit disjointed. Well-placed and slightly zesty feeling acidity adds levity to the custardy texture. Dried cranberries and black cherries chime in on the palate, but linger only briefly on the crisp, modest finish. Drink now–2020.
abv: 13.5% **Price:** \$

Contact Company: Viña I Wines SpA
Contact Name: Irene Paiva
Contact Email: irene@iwines.cl
Contact Phone: 56 7.52.55.32.33

84 **Casa I 2015 Winemaker Special Selection Red (Curicó Valley).** Beetle-shell black at the core, this wine is entirely opaque in appearance. Its nose is stubbornly elusive in fruit, with hints of burned black plum skin and prune, alongside anise and incense. It's a brooder for sure; the palate is savory and smoky, plush and pushing the limits of ripeness. Its texture is sappy and mouthcoating, lacking acidity for balance, leading to a swift finish.
abv: 13.5% **Price:** \$\$

ROSÉ

Contact Company: Viña I Wines SpA
Contact Name: Irene Paiva
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Contact Phone: 56 7.52.55.32.33

83 **Casa I 2017 Petit Verdot Rosé (Curicó Valley).** A bright watermelon color at the core prefaces the watermelon aroma. It opens sweet on the palate, with mild acidity. Jolly rancher and red fruit-jam tones dominate the flavor spectrum, but the ample, youthful fruit character is unfortunately undercut by muddled tones.
abv: 12.5% **Price:** \$

WHITE WINE

Contact Company: Viña I Wines SpA
Contact Name: Irene Paiva
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Contact Phone: 56 7.52.55.32.33

82 **Casa I 2017 Gran Reserva Chardonnay (Curicó Valley).** Flavors of caramel-laced apples, baked pineapple and gingerbread penetrate the toasty, oak-heavy influences on the palate. The mouthfeel is fleshy, copious and broad, with a lingering, oily sensation that brings the wine's bitter tones to the forefront as the fruit subsides on the heavy finish. This boisterous Chardonnay is ready to drink.
abv: 13% **Price:** \$