

PRODUCT CATALOGUE

2026
2027





Welcome to CellarVino

Welcome to CellarVino, a family-run wholesale wine importer, distributor and brand management company offering our partners a diverse range of wines at competitive prices.

Our aim is to provide the best price and quality ratio for each brand and deliver maximum value for our partners. The design team and buyers have built expertise in this area and we now stock over 300 lines. Our ranges of wine have won many awards including Sommelier Wine, International Wine and Spirits and the Harpers Design Awards.

Buying, selling and more importantly drinking wine is fun. We are truly honoured to work in an exciting and vibrant industry and hope to continue for many more years!

KEY



Vegetarian



Organic



Popping Cork



Vegan



New for 2026



Cork



HVE Certified



Low or No Alcohol



Canned Wine

< £30
< £40
< £60
> £60

CELLARVINO BRANDS & EXCLUSIVE OWN PRODUCTION WINES

5	Argentina	Para Dos & Rayo Del Sol
5-6	Australia	Auction House, The Gavel, Telegraph Road & McPeterson
6	New Zealand	Aotearoa & Southern Cross
6-7	U.S.A.	Pacific Heights, Hilmar Springs & Homestead 1862
7-8	Chile	Las Montanas, Los Pastos & Pictor
10-12	South Africa	Cape 312, Roos Estate & Makulu
12-13	France	Maitre D & Alain Mecon
13-17	Italy	Versare, Sapuri, Bertelitti, Sentina, Corte Fresca, Monte di Cello & Capriano
18-20	Italy - Sparkling	Di Maria, Orobella, Fabulo, Rodelia, Brilla, Corte Moschina & Berteletti
20	Moldova	Soroca
20	Germany	St Jacob
21	Germany	0% Alcohol Free Wine
22	Canned Wine	Vinca

SINGLE ESTATE & DOMAINE WINES

23-24	Argentina	Mendoza
24	Austria	Burgenland
25	England	Staffordshire
25-26	France	Champagne & Cremant D'Alsace
26-27	France	South of France - Gasgogne, Languedoc & Provence
28	France	Rhone Valley
29	France	Loire Valley
30-31	France	Chablis, Burgundy, Macon & Beaujolais
32	France	Bordeaux
33	Germany	Mosel
35	Italy	Piemond & Veneto
36	Italy	Tuscany
36-38	Italy	Puglia
39	Spain	Rioja Oriental & Rioja Alavesa
40	Spain	Vina Almirante, Villfranca Del Bierzo, Catalunya
40	Spain	Albaramis
41	Portugal	Lisboa
42	South Africa	Wellington
43	South Africa	Western Cape - Canned Wine

ARGENTINA



Para Dos Malbec

Ref: WARG-06
Grape: Malbec
Region: San Juan
ABV: 12.5%

Fruity black cherries and blackberries are combined with sweet vanilla spice and nutty aromas to provide a complex nose. Good body, structure and volume. Round and ripe tannins provide a soft and young character with a long length.



Para Dos Reserva Malbec

Ref: WARG-016
Grape: Malbec
Region: Mendoza
ABV: 13.5%

A perfumed, richly flavoured wine with blackberry and plum flavours with lighter notes of blueberry and a dry, yet fruity finish.

Pair with red meats, full flavoured pasta and mushroom dishes.



Rayo Del Sol Malbec

Ref: WARG-023
Grape: Malbec
Region: Mendoza
ABV: 12.5%

This powerful red wine is characterised by a deep purple-red colour and aromas of wild berries. Enjoy with spicy dishes and cheese.



AUSTRALIA



Auction House Shiraz

Ref: WAU-005
Grape: Shiraz
Region: South Eastern Australia
ABV: 13.5%

This wine is a deep purple colour. The nose is reminiscent of blackberry and liquorice with a cracked black pepper spice overtone. Concentrated and fabulous rich fruit flavours



Auction House Chardonnay

Ref: WAU-002
Grape: Chardonnay
Region: South Eastern Australia
ABV: 12.5%

Fresh and enticing, with great varietal characteristics. Please enjoy with fresh fish or seafood, herb risotto or summer salads.





The Gavel Shiraz

Ref: WAU-101

Grape: Shiraz

Region: South Eastern Australia

ABV: 13.5%

The wine is a deep red colour with plums, cranberries and spicy cinnamon oak aromas on the nose. These flavours continue on the palate, which also shows an abundance of cherries and blackberry fruit flavours. This wine would be well suited to beef Wellington or shepherds pie.



The Gavel Chardonnay

Ref: WAU-102

Grape: Chardonnay

Region: South Eastern Australia

ABV: 12.5%

A medium-bodied wine showing lemon and lime flavours along with tropical fruits. The wine has a creamy mouth feel along with fresh acidity as well as good length and persistence. Enjoy with seafood and herb risotto, goats cheese and red bell pepper



McPeterson Shiraz

Ref: WAU-116

Grape: Shiraz

Region: Barossa Valley

ABV: 14%

A deep ruby red flows into the glass, accompanied by intense aromas of ripe red berries, plums and veils. This Shiraz impresses on the palate with the rich taste of black berries and plums, accompanied by spices and liquorice. Nuances of pepper, mint and black tea are added, supported by ripe tannins and pronounced fruit that give the wine structure and density.



McPeterson Chardonnay

Ref: WAU-117

Grape: Chardonnay

Region: South Eastern Australia

ABV: 12%

A beautiful example of an Australian Chardonnay. Hearty, with notes of nectarine and pear. The limestone coast provides its mineral core - energetic, yet meaty and with a touch of creaminess. A pleasure. Enjoy this wine with salads with a strong dressing or with fish and poultry dishes.



Telegraph Road Shiraz

Ref: WAU-110

Grape: Shiraz

Region: South Eastern Australia

ABV: 13.5%

Telegraph Road Shiraz is a super example of the timeless Australian grape variety. Ripened soft currant flavours heat up with a peppery chocolate smooth finish. Enjoy this wine with rich stews, roasted red meats, cheeses or on its own.



Telegraph Road Chardonnay

Ref: WAU-109

Grape: Chardonnay

Region: South Eastern Australia

ABV: 12.5%

Pale yellow with a green edge, this wine shows lifted floral aromas coupled with peach and dried apricot on the nose while the palate is crisp yet balanced with good acidity. Goes well with light dishes, poultry and pasta and various types of cheese.



NEW ZEALAND



Aotearoa Sauvignon Blanc

Ref: WNZ-005
Grape: Sauvignon Blanc
Region: Marlborough
ABV: 13%

Crisp acidity, intense aromas - no one imitates this so quickly. Notes of grapefruit and green lime peel. The palate is fresh and focused. Ideal companion to white meats and light salads or just on its own.



Southern Cross Sauvignon Blanc

Ref: WNZ-014
Grape: Sauvignon Blanc
Region: Marlborough
ABV: 12%

A fresh, fruity, full-bodied wine with pronounced fruit aromas of gooseberries and tropical fruits. Vividly and exotic with a fine mineral depth, simply in a class of its own. Enjoy this white wine with poultry, seafood or fish



U.S.A.



Pacific Heights Zinfandel Blush

Ref: WCAL-048
Grape: Zinfandel
Region: California
ABV: 9.5%

Bright salmon pink colour and fresh nose of raspberry and strawberry. On the palate it is juicy, yet elegant and refreshingly sparkling. Aromas of strawberry, watermelon and a touch of mint complete the perfect summer wine. A perfect accompaniment to seafood and salads or enjoyed on its own on a warm summer evening.



Hilmar Springs Zinfandel Blush

Ref: WCAL-091
Grape: Zinfandel
Region: California
ABV: 9.5%

Bright salmon pink in colour, this wine has a fresh nose of strawberry and raspberry fruits. On the palate it is juicy and refreshing: a delicious strawberry finish completes this perfect summertime wine. Goes wonderfully with light summer dishes with fish or vegetables.



Hilmar Springs Zinfandel Red

Ref: WCAL-089
Grape: Zinfandel
Region: California
ABV: 13.5%

This wine is bold with ultra-ripe black cherry and plum notes and nuances of fig, spices and toast. The luscious, concentrated fruit character is balanced with velvety tannins for a rounded finish.



Hilmar Springs Chardonnay

Ref: WCAL-090
Grape: Chardonnay
Region: California
ABV: 13%

The wine exudes an exotic bouquet with aromas of peach, lychee, mandarin, grapefruit, pear, apple, vanilla and mineral notes. On the palate, the wine is complex, creamy, balanced with nice acidity, lots of fruit and minerality, very light wood tones and an immensely long finish.





Homestead 1862 Merlot

Ref: WCAL-098
Grape: Merlot
Region: California
ABV: 12.5%

A velvety red wine with punch and great character. It offers hints of ripe plum and red currants. Enjoy this red wine with roasted meat, steak and cheese.



Homestead 1862 Pinot Noir

Ref: WCAL-097
Grape: Pinot Noir
Region: California
ABV: 13%

This Pinot Noir is medium bodied and light in glass, it offers bright berry fruit flavours with silky tannins. Enjoy this wine with salmon, duck, classic casseroles or on its own.



CHILE



Las Montanas Merlot

Ref: WCH-002
Grape: Merlot
Region: Valle Central
ABV: 12.5%

Las Montanas Merlot is a soft fruit driven wine offering wild berry and damson flavours with a hint of cinnamon spice, typical of this grape variety. To enjoy this wine at its best either on its own or as an accompaniment to rich red meat dishes, spicy foods or cheeses.



Las Montanas Sauvignon Blanc

Ref: WCH-003
Grape: Sauvignon Blanc
Region: Valle Central
ABV: 12%

Las Montanas Sauvignon Blanc is both fruity and refreshing. This wine offers a floral nose with citrus and green apple flavours balanced with a hint of ripe tropical fruit. To enjoy this wine at its best either on its own or with seafood, poultry dishes or pasta based foods.



Los Pastos Merlot

Ref: WCH-011
Grape: Merlot
Region: Valle Central
ABV: 13.5%

Los Pastos Merlot is soft and fruity with plenty of succulent berry and damson flavours, and a pleasing hint of cinnamon spice typical of this grape variety. Enjoy with poultry, red meats and mature hard cheeses.



Los Pastos Cabernet Sauvignon

Ref: WCH-012
Grape: Cabernet Sauvignon
Region: California
ABV: 12.5%

Los Pastos Cabernet Sauvignon is smooth and easy-drinking and packed with ripe blackcurrant flavour with a warming peppery finish. Enjoy with roast or grilled red meats, game and mature hard cheeses.





Los Pastos Chardonnay

Ref: WCH-013
Grape: Chardonnay
Region: Valle Central
ABV: 12.5%

Los Pastos Chardonnay is smooth and satisfying with ripe peach and pineapple flavours with a hint of creamy richness. Enjoy with smoked fish, seafood and white meats



Los Pastos Sauvignon Blanc

Ref: WCH-014
Grape: Sauvignon Blanc
Region: Valle Central
ABV: 12%

Los Pastos Sauvignon Blanc is fruity and refreshing with floral, citrus and green apple flavours balanced by a hint of tropical fruit. Enjoy with seafood, poultry and cream sauces.



Los Pastos Merlot Rose

Ref: WCH-015
Grape: Merlot
Region: Valle Central
ABV: 12%

Los Pastos Merlot Rosé is a fruit driven wine, with a lovely strawberry colour. A complex nose of grapefruit, strawberries, granadilla, guava and peppery nasturtium excites ones senses. Enjoy with light pasta dishes, fish, tacos and density.



Pictor Merlot, Vina Maola

Ref: WCH-049
Grape: Merlot
Region: Valle Central
ABV: 12%

Dark violet colour with reddish tones. Pleasant complexity of ripe black cherry and plum fruit aromas, spiced fruitcake and earthy nuances. Mouth filling and smooth, with ripe sweet fruit flavours of plums and currants. The structure is generous, smooth and long.

Enjoy with pastas, stews, white meat with soft spices or grilled fish with sauce.



Pictor Sauvignon Blanc, Vina Maola

Ref: WCH-048
Grape: Sauvignon Blanc
Region: Valle Central
ABV: 11%

Attractive brilliant aspect, with pale green tones. Lifted fragrant nose, a tropical fruit salad, with underlying typical Sauvignon Blanc aromas of fresh cut grass. Crisp and clean on the palate, with excellent fruit weight, make for a classic example of Sauvignon Blanc.

Excellent aperitif and ideal companion for salads, fresh shellfish, grilled white fish and sea food in general.



Pictor Rose, Vina Maola

Ref: WCH-050
Grape: Sauvignon Blanc
Region: Valle Central
ABV: 8%

Intense with fresh red fruits, such as raspberries and wild strawberries. Subtle hints of citrus and floral notes are also perceived. It is a wine with vibrant acidity, featuring fruity flavours of citrus and red fruits. It has a persistent and refreshing finish.



SOUTH AFRICA



Cape 312 Shiraz

Ref: WSOU-067
Grape: Shiraz
Region: Western Cape
ABV: 11%

An upfront black cherry and plum bouquet is complimented with peppery flavours on the palate. Soft tannins ensure a lingering, smooth finish. Ideal choice for steak and venison



Cape 312 Sauvignon Blanc

Ref: WSOU-068
Grape: Sauvignon Blanc
Region: Western Cape
ABV: 11%

This Sauvignon Blanc is refreshing and crisp with tropical aromas. Notes of gooseberry and freshly cut grass creates a well-balanced and mouth-watering wine. Perfect partner to grilled Seafood, Poultry and Summer salads.



Roos Estate Pinotage

Ref: WSOU-035
Grape: Pinotage
Region: Western Cape
ABV: 13.55%

Our deep ruby red Pinotage is a hearty wine with excellent depth of character. Abundant red berry fruits are mellowed by warm plum flavours on the palate. Enjoy with strongly flavoured meat dishes, game cheeses or on its own



Roos Estate Shiraz

Ref: WSOU-033
Grape: Shjiraz
Region: Western Cape
ABV: 13.5%

Our Shiraz is a full bodied wine with robust flavours of peppery black cherry and blackberry fruits rounded with soft tannins. Enjoy with roasted or grilled meats, pizza and pasta dishes, cheeses or on its own.



Roos Estate Merlot

Ref: WSOU-042
Grape: Merlot
Region: Western Cape
ABV: 12.5%

Blackcurrant and dark cherry fruit purity supported by a fine, graphite tannin structure showing depth and length. Enjoy with beef, lamb, calf, pig, game and cheese or on its own.



Roos Estate Chenin Blanc

Ref: WSOU-035
Grape: Chenin Blanc
Region: Western Cape
ABV: 12.5%

Our Chenin Blanc is a pale lemon colour in glass, it is crisp and vibrant on the palate with delicate citrus fruit flavours. Enjoy with salads, poultry, lightly spiced dishes or on its own.





Roos Estate 'Pinked' Sauvignon Blanc

Ref: WSOU-047
Grape: Sauvignon Blanc
Region: Western Cape
ABV: 12.5%

A fruity rosé wine with aromas of fresh strawberries, passion fruit and guava. Enjoy this rosé on its own or as an accompaniment to a light meal



Roos Estate Sauvignon Blanc

Ref: WSOU-034
Grape: Sauvignon Blanc
Region: Western Cape
ABV: 13%

Our Sauvignon Blanc is a pale straw colour in glass; it is a refreshing wine with light goose berry and grapefruit flavours, an elegant wine with good length on the palate. Enjoy as a great accompaniment to seafood, salads, pasta dishes, poultry or in its own.



Roos Estate Viognier Reserve

Ref: WSOU-072
Grape: Viognier
Region: Western Cape
ABV: 13.5%

Our Viognier captivates with lovely tropical notes, an aromatic nose of sun ripe peaches and apricots complimented by fresh floral tones. Ideal accompaniment to all type of seafood and white meat as well as poultry.



Makulu Pinotage

Ref: WSOU-063
Grape: Pinotage
Region: Western Cape
ABV: 13.5%

Pinotage, the classic South African grape variety when carefully nurtured produces wines of great elegance with ripe berry fruit flavours and hints of smoky mocha with soft appealing tannins. Great with roasted red meats, barbecues or cheese.



Makulu Shiraz

Ref: WSOU-044
Grape: Shiraz
Region: Western Cape
ABV: 13%

Shiraz grapes are ideally suited to South Africa's climate producing rich fruity wines packed full of blackcurrant, cherry and damson fruit flavours with hints of spicy pepper. Perfect with rich meaty stews, sausages and grilled meats



Makulu Pinotage Rose

Ref: WSOU-045
Grape: Pinotage
Region: Western Cape
ABV: 12%

Pinotage Rosé, produced by gently pressing the red Pinotage grapes to give a delicate soft wine bursting with strawberry fruit flavours. Ideal to drink on its own or to accompany many dishes including poultry, oriental cuisine, salads and barbecues.





Makulu Chardonnay

Ref: WSOU-043
Grape: Chardonnay
Region: Western Cape
ABV: 12.5%

Chardonnay grapes were specially selected to produce this elegant creamy wine full of melon and pineapple fruit flavours with a zesty, limey finish. Ideal to compliment fish dishes, salads and poultry.



Makulu Chenin Blanc

Ref: WSOU-069
Grape: Chenin Blanc
Region: Western Cape
ABV: 12.5%

Chenin Blanc grapes ripen to perfection in South Africa's sunny Cape to produce full flavoured fruity wines, packed with exotic guava, melon and peach flavours. Great to accompany chicken dishes and lightly spiced oriental foods



Makulu Sauvignon Blanc

Ref: WSOU-062
Grape: Viognier
Region: Western Cape
ABV: 12.5%

Sauvignon Blanc grapes were carefully picked to conserve all their zesty freshness giving this crisp fruity wine with zingy gooseberry fruit flavours. Perfect to consume with creamy risotto, white meats and seafood dishes.



FRANCE



Maitre D Red

Ref: WFRA-003
Grape: House Blend
Region: Vin de France
ABV: 12.5%

A house blend principally Grenache Noir Cinsault and Carignan. Round and fruity with mellow tannins, this wine offers aromas of blackcurrant and cherries. The perfect accompaniment to grilled meats and curries



Maitre D Medium Dry White

Ref: WFRA-001
Grape: House Blend
Region: Vin de France
ABV: 11.5%

The mix of sweetness and freshness gives a perfect balance to this wine which displays delightful aromas of tropical fruit. Enjoy with Asian and Oriental spicy cuisine.





Maitre D Dry White

Ref: WFRA-002
Grape: House Blend
Region: Vin de France
ABV: 11.5%

A blend of South West grapes, principally Colombar and Ugni Blanc. Freshness and roundness gives the wine its character. Vibrant and fruity, this wine has a delicate bouquet of citrus fruits and mango. Enjoy this crisp, refreshing style on its own or with salads, seafood and cream sauces.



Maitre D Rose

Ref: WFRA-004
Grape: House Blend
Region: Vin de France
ABV: 12%

A perfectly balanced fruity wine to be enjoyed on its own or as an aperitif, with salads and grilled meats. Vibrant and fruity, this wine has a delicate bouquet of strawberry and red fruits. Freshness and a supple roundness gives the wine its character



Alain Mecon Merlot

Ref: WFRA-030
Grape: Merlot
Region: Vin de France
ABV: 12.5%

Alain Mecon Merlot is soft and warming packed with currant fruit flavours and a lovely jammy finish. Deeply plum coloured and full-bodied. The perfect partner to red meat dishes, spicy cuisine, cheeses or on its own.



Alain Mecon Cabernet Sauvignon

Ref: WFRA-029
Grape: Cabernet Sauvignon
Region: Vin de France
ABV: 11.5%

Alain Mecon Cabernet Sauvignon is a well rounded wine, soft and rich with ripe currant flavours. It is smooth, full bodied and has a warming finish. Enjoy this wine on its own, with rich red meat dishes or strong cheeses



Alain Mecon Sauvignon Blanc

Ref: WFRA-032
Grape: Sauvignon Blanc
Region: Vin de France
ABV: 11.5%

Alain Meçon Sauvignon Blanc is a vibrant wine with bright gooseberry fruit flavours and a light, elegant and dry finish. Enjoy this wine either on its own, with fish, poultry dishes or pasta.



Alain Mecon Colombar Chardonnay

Ref: WFRA-109
Grape: Colombar, Chardonnay
Region: Vin de France
ABV: 12%

Alain Meçon Colombar Chardonnay is a straw coloured wine which has a lovely balance between juicy, berry tropical fruit and crisp refreshing. The perfect accompaniment to fish, white meat dishes or on its own



ITALY



Versare Merlot

Ref: WIT-007
Grape: Merlot
Region: Veneto
ABV: 11%

Bouquet: intense and harmonic, with hints of cherries.
Colour: ruby red.
Taste: well balanced with a good structure - ideal to be drunk young, great with red meat



Versare Cabernet Sauvignon

Ref: WIT-005
Grape: Cabernet Sauvignon
Region: Veneto
ABV: 11%

Bouquet: typical and vinous.
Colour: ruby red.
Taste: well balanced with a good structure. Ideal to be drunk young, great with red meat.



Versare Shiraz

Ref: WIT-029
Grape: Shiraz
Region: Sicily
ABV: 11%

Bouquet: rich with fruity and spicy notes.
Colour: intense ruby red
Taste: with a smooth tannin and a well-structured body - ideal to accompany salami, seasoned good, smoked meats



Versare Montepulciano

Ref: WIT-086
Grape: Montepulciano
Region: Abruzzo
ABV: 11%

Colour: intense red with purple reflects.
Taste: dry and rounded, well balanced by the right acidity and a delicate tannin. It's ideal to accompany pasta and red meat. Great with arrosticini and grilled food or with seasoned cheese such as Pecorino



Versare Chardonnay

Ref: WIT-006
Grape: Chardonnay
Region: Sicily
ABV: 11%

Bouquet: typical flowery, with apple and exotic fruits notes,
Colour: pale yellow.
Taste: well balanced, smooth and persistent - ideal with cereal such as rice or spelt, good also with eggs



Versare Sauvignon Blanc

Ref: WIT-030
Grape: Sauvignon Blanc
Region: Veneto
ABV: 11%

Bouquet: typical flowery, with apple and exotic fruits notes.
Colour: pale yellow.
Taste: well balanced, smooth and persistent- ideal with cereal such as rice or spelt, good also with eggs





Versare Pinot Grigio Inzolia

Ref: WIT-139
Grape: Inzolia (85%) & Pinot Grigio (15%)
Region: Sicily
ABV: 11%

Bouquet: characteristic, slightly aromatic, fresh and flowery
Colour: straw yellow
Taste: vivid and harmonic, velvety in the mouth and a persistent back taste. Suggested with raw, cooked or fried fish. It's also pleasant with vegetables.



Versare Pinot Grigio Rose

Ref: WIT-009
Grape: Pinot Grigio
Region: Pavia
ABV: 11%

Bouquet: pleasant and fruity, wild berries is the most persistent note.
Colour: intense pink.
Taste: dry, well balanced and sapid - it goes well with fish based dishes, such as appetizer. Nice with pizza and fish&chips.



Versare Pinot Grigio

Ref: WIT-008
Grape: Pinot Grigio
Region: Puglia
ABV: 11%

Bouquet: characteristic and fruity, with notes of pineapple and banana.
Colour: straw yellow
Taste: sapid and persistent : great with fish, raw, grilled or baked. Nice with vegetables.



Sapuri Pinot Grigio Inzolia

Ref: WIT-192
Grape: Pinot Grigio, Inzolia
Region: Sicily
ABV: 11%

Bouquet: typical flowery, with apple and exotic fruits notes,
Colour: pale yellow.
Taste: well balanced, smooth and persistent - ideal with cereal such as rice or spelt, good also with eggs



Sapuri Pinot Grigio Rose

Ref: WIT-134
Grape: Pinot Grigio
Region: Province de Pavia
ABV: 11%

Bouquet: typical flowery, with apple and exotic fruits notes.
Colour: pale yellow.
Taste: well balanced, smooth and persistent- ideal with cereal such as rice or spelt, good also with eggs



Sapuri Merlot

Ref: WIT-194
Grape: Merlot
Region:
ABV: 11%

Bouquet: rich with fruity and spicy notes.
Colour: intense ruby red
Taste: with a smooth tannin and a well-structured body - ideal to accompany salami, seasoned good, smoked meats





Berteletti Trebbiano

Ref: WIT-169

Grape: Trebbiano Romagnolo

Region: Regione Romagna

ABV: 11%

Bouquet: delicate and long lasting.
Colour: straw yellow with golden reflects.
Taste: dry and harmonic. Suggested with main courses with fish



Berteletti Sangiovese

Ref: WIT-170

Grape: Sangiovese, with the addition of other grapes allowed by product specification

Region: Emilia Romagna, Rubicone

ABV: 12%

Bouquet : Winy, with accents of blueberry and currant.

Colour : Ruby red.

Taste : Dry ,with right acidity and freshness. Ideal with meats, pasta dishes such as Bolognese spaghetti and light meat like baked pork



Sentina Merlot

Ref: WIT-022

Grape: Merlot

Region: Sicily

ABV: 12%

Intense red colour. Clean bouquet with notes of currants and violets. Warm, smooth and harmonious with soft tannins. Lovely with savoury dishes such as risotto with mushrooms, with pasta ravioli. Pleasant accompaniment to boiled or roasted meats



Sentina Pinot Grigio

Ref: WIT-019

Grape: Pinot Grigio

Region: Sicily

ABV: 11%

Straw yellow colour. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses



Sentina Pinot Grigio Rose

Ref: WIT-120

Grape: Pinot Grigio

Region: Sicily

ABV: 11%

Light rosé colour. The elegant bouquet has intense notes of acacia flowers. Dry, soft and well-balanced on the palate; round and full bodied structure. Excellent with boiled meats and fowl and fish dishes in general. Ideal as an aperitif



Cortefresca Merlot

Ref: WIT-120

Grape: Merlot

Region: DOC Della Venezie

ABV: 12.5%

BColour: Ruby red.

Bouquet: raspberry and huckleberry.

Taste: fruited and round.

Serving suggestions: throughout the meal, especially indicated with red meats, and, when aged, with roasts





Cortefresca Pinot Grigio

Ref: WIT-119
Grape: Pinot Grigio
Region: DOC Della Venezie
ABV: 11%

Colour: straw yellow with green reflections.
 Bouquet: bread crust and green apple.
 Taste: fresh and drinkable
 Serving suggestions: Perfect as aperitif, especially indicated for appetizers, soups, fish and white meats; drink young.



Cortefresca Pinot Grigio Rose

Ref: WIT-121
Grape: Pinot Grigio
Region: DOC Della Venezie
ABV: 11%

Colour: Pale blush.
 Bouquet: fruited and elegant,
 Taste: delicate, fruited and persistent.
 Serving suggestions: excellent as aperitif and with light meals
 Taste: delicate, fruited and persistent



Capriano Catarratto Pinot Grigio

Ref: WIT-198
Grape: Catarratto, Pinot Grigio
Region: Sicily
ABV: 11%

Straw yellow colour. Distinctive fruity bouquet. Full bodied flavour, well balanced. Excellent with fish soups, grilled fish and courses based on mushrooms.



Monte di Cello Pinot Grigio

Ref: WIT-167
Grape: Pinot Grigio
Region: Sicily
ABV: 11%

Straw yellow colour. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste Ideal as an aperitif and with any fish courses.



Monte di Cello Pinot Grigio Rose

Ref: WIT-168
Grape: Pinot Grigio
Region: Sicily
ABV: 11%

Light rosé colour. The elegant bouquet has intense notes of acacia flowers. Dry, soft and well-balanced on the palate; round and full bodied structure Excellent with boiled meats and fowl and fish dishes in general. Ideal as an aperitif.



SPARKLING WINE OF ITALY

DI MARIA
PROSECCO

Di Maria is our flagship brand and the proud winner of 3 awards.

Nearly 1400 bottles were sold every day during 2025!

Di Maria Prosecco DOC

Ref: WSPK-006 / 009 / 022

Grape: Glera

Region: Veneto

ABV: 10.5%



Available in 6 x 75cl, 24 x 20cl & 6 x 1.5ltr

Pale light yellow colour with typical crisp and delicate perlage. Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac.

Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish

Di Maria Prosecco Rose DOC

Ref: WSPK-010 / 019

Grape: Glera (85%) & Pinot Noir (15%)

Region: Veneto

ABV: 10.5%



Available in 6 x 75cl, & 24 x 20cl

Light rosé colour Elegant and intense bouquet. Dry, soft and well-balanced on the palate; round and full bodied structure. Perfect as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms





Orobella Spumante

Ref: WSPK-031

Grape: Chardonnay, Garganega & other white grapes from Italy

ABV: 10.5%

Bouquet: intense, complex, fine, fruity and fragrant.

Colour: brilliant straw yellow

Taste: smooth, pleasant and fresh it's perfect as an aperitif or as a base in cocktail's preparation. Great to be drunk during the whole meal.



£ £



Fabulo Prosecco DOC

Ref: WSPK-040

Grape: Glera

Region: Veneto

ABV: 10.5%

Pale light yellow colour with typical crisp and delicate perlage. Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac. Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste. Ideal as an aperitif, it is a perfect combination to hors d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish.

£ £



Rodelia Prosecco DOC

Ref: WSPK-048

Grape: Glera

Region: Veneto

ABV: 10.5%

Pale straw yellow colour with greenish glints. The perlage is elegant and long lasting.

The bouquet is delicate and with citrus and green apple aromas. Lively, crispy and fresh on the palate with a good acidity and a clean appealing finish.

£ £



Brilla Asolo DOCG Prosecco Superiore

Ref: WIT-019

Grape: Pinot Grigio

Region: Sicily

ABV: 11%

Typical crisp and delicate perlage, straw shade of yellow colour. Reflecting springs rays of sunshine while the flavour Balanced with delicate fruity notes, a low acidity and a moderate alcohol content Excellent with vegetable or seafood starters, various kind of soups, risotto and first courses with vegetables, or light fish based dishes. Ideal as aperitif.



£ £ £



Brilla Prosecco DOC Rose

Ref: WSPK-043

Grape: Glera, Pinot Nero

Region: Veneto

ABV: 11%

Fine bright perlage, light rosé colour. Delicate and complex bouquet with fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose Fresh and light on the palate, with balanced acidity and body; Round and full bodied structure Enjoy rosé bubbles as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms.



£ £ £



Corte Moschina Lessini Durello

Ref: WSPK-04

Grape: Durella

Region: Colline di Roncà

ABV: 12%

Citrusy and fruity with hints of lime and ginger, white-fleshed fruit. The palate is fresh and lively with a savory, mineral finish.

**Limited Stock Available*

£ £ £ £





Berteletti Prosecco DOC

Ref: WSPK-037

Grape: Glera

ABV: 10.5%

Bouquet: aromatic and fruity
 Colour: light pale yellow
 Taste: dry, well balanced - it's perfect as an aperitif. Great with appetizer and light meals.



Berteletti Spumante Rose

Ref: WIT-176

Grape: Mix of grapes from Italy

Region: Italia

ABV: 10.5%

Bouquet: fine, delicate and persistent
 Colour: light pink with a persistent perlage
 Taste: fresh, smooth and captivating. Perfect as an aperitif or as a base in cocktail's preparation.



MOLDOVA



Soroca Pinot Grigio

Ref: WMOL-01

Grape: Pinot Grigio

ABV: 12.5%

Refreshing dry white with pear and citrus fruit flavours typical of the Pinot Grigio.

Perfect with white meat and salad



GERMANY



Liebfraumilch

Ref: WGER-010 & 011

Region: Rheinhessen

ABV: 11%

A medium-sweet fruity white wine with a delicious bouquet. An ideal accompaniment to most light dishes, especially suited to chicken or fish. Serve well chilled.

Available in 6 x 75cl & 6 x 1.5ltr



Dr Zenzen Riesling (Alcohol Free)

Ref: WGER-029

Grape: Riesling

ABV: 0%

Refreshing dry white with pear and citrus fruit flavours typical of the Pinot Grigio. Perfect with white meat and salad





Dr Zenzen Dornfelder (Alcohol Free)

Ref: WGER-037
Grape: Dornfelder
ABV: 0%

Experience harmonious acidity, powerful tannins and strong red colour as well as fine fruit nuances. At virtually any occasion or any time without the alcohol impact. Serve at ambient temperature or slightly chilled.



Dr Zenzen Pinot Grigio (Alcohol Free)

Ref: WGER-038
Grape: Pinot Grigio
ABV: 0%

A fresh crisp Pinot Grigio peppered with citrus and peach flavours in a dealcoholized version. This dealcoholized wine goes well with chicken, seafood, spicy pasta and pizza.



SPAIN



Terra Molino Airen-Sauvignon Blanc

Ref: WSPA-039
Grape: Airen, Sauvignon Blanc
ABV: 10.5%

The Airen - Sauvignon Blanc has a light yellow color and greenish nuances. The nose has extensive fruit aromas of green apple, pineapple and yellow gooseberries. On the palate, the wine delights with its good fullness and uncomplicated, clear taste. Ideal accompaniment to pizza and pasta as well as Asian cuisine and cheese.



Terra Molino Tempranillo

Ref: WSPA-038
Grape: Tempranillo
ABV: 11%

The wine is smooth, spicy and fruity. A wine with distinctive blackberry aromas. The Tempranillo goes best with Mediterranean cuisine.



Terra Molino Rose

Ref: WSPA-045
Grape: Tempranillo
ABV: 11%

This Tempranillo Rosé shows an intense colour in the glass. Aromas typical of Tempranillo exude their floral and spicy scent here. Crisp and fresh on the palate with a soft and rich finish. Enjoy this fruity rosé wine to cheese, pasta and seafood.





Vinca White 12 x 187ml

Ref: WIT-200
Grape: Catarratto
Region: Sicily
ABV: 11%

Made from organic Catarratto grapes grown on the west coast of Sicily. Stainless steel fermentation at low temperatures to preserve the aromatic fresh citrus and aromatic fruits. Plenty of lush tropical fruit on the palate too, the quintessential Sicilian white wine.



Vinca Red 12 x 187ml

Ref: WIT-201
Grape: 60% Nero D'Avola, 40% Syrah
Region: Sicily
ABV: 11%

A blend of 60% Syrah and 40% Nero d'Avola organic grapes grown on the west coast of Sicily. Delightfully juicy with the Frappato adding some bright red fruits on the finish. The perfect Friday night pizza wine!



Vinca Rose 12 x 187ml

Ref: WIT-202
Grape: 60% Syrah, 40% Nero D'Avola
Region: Sicily
ABV: 11%

Made from organic Nero D'avola & Syrah grapes grown on the west coast of Sicily. Stainless steel fermentation at low temperatures to preserve the delicate red fruits. The rosé has hints of strawberry and rose petals with a touch of spice on the finish.



ARGENTINA



Gauchezco Estate Malbec

Ref: WARG-015

Grape: Malbec

Region: Barrancas Maipú, Mendoza

ABV: 13.5%

Deep red colour with violet hues. Fruity, with violets flowers, cassis and cherries notes. Chocolate and tobacco. Entry sweet, mild tannins of medium intensity with balance of acidity, freshness and smoothness. Food pairing: roast meat, stuffed pastas, hard and spicy cheeses.



Gauchezco Pinot Noir

Ref: WARG-015

Grape: Pinot Noir

Region: Barrancas Maipú, Mendoza

ABV: 12.5%

Ruby with soft and bright tones, medium intensity. Delicate with red fruits such as cherry, with floral notes that remember violets. Fresh entry with fruity flavours, medium structure with a long persistent finish



Gauchezco Torrontes

Ref: WARG-020

Grape: Torrontes

Region: Cafayate, Salta Province, Mendoza

ABV: 12.5%

Attractive golden yellow colour. Enticing aromas of white peaches are accompanied with hints of jasmine and rose. Pleasant freshness with citrus notes, beautiful structure, and acidity, with a long and full finish. Enjoy with Thai food.



Gauchezco Malbec Reserve

Ref: WARG-010

Grape: Malbec

Region: Vista Flores, Los Arboles, Uco Valley, Mendoza

ABV: 13.5%

Deep red laced with violet overlays. Elegant and complex style where notes of plum, raspberry, violets and vanilla invade the nose. The wine is balance and concentrated with well rounded tannins which emphasize its personality. A long and smooth finish. Malbec is the perfect partner for barbecue.



Gauchezco Petit Verdot

Ref: WARG-011

Grape: Pinot Noir

Region: Barrancas, Maipú, Mendoza

ABV: 12.5%

Ruby with soft and bright tones, medium intensity. Delicate with red fruits such as cherry, with floral notes that remember violets. Fresh entry with fruity flavours, medium structure with a long persistent finish



Gauchezco Malbec Oro

Ref: WARG-013

Grape: Malbec

Region: Gualtallary, Mendoza

ABV: 14%

Deep black-violet colour. Intensely young and pure aromas blackberry, blueberry combined with floral and spicy notes, together with marked mineral notes. In the mouth it has a great structure and power, with a straight up mid palate. The great acidity enhances the tannins and refreshes the palate





Gauchezco

Sparkling Dulce Natural

Ref: WARG-022

Grape: Torrontes Viognier

Region: Tupungato Uco Valley, Mendoza

ABV: 9.9%

Experience harmonious acidity, powerful tannins and strong red colour as well as fine fruit nuances. At virtually any occasion or any time without the alcohol impact. Serve at ambient temperature or slightly chilled.



Gauchezco

Pinot Noir Sparkling Brut

Ref: WARG-021

Grape: Pinot Noir

Region: Barrancas-Maipú, Mendoza

ABV: 11.9%

Display light rose colour with bright undertones and fine and persistent bubbles.

Aromas of fresh fruit, complex and elegant from the richness of the Pinot Noir.

Complex mouth feel structured and smooth acidity balance



AUSTRIA



Sonnengold Gruner Veltliner

Ref: WAUS-005

Grape: Airen, Sauvignon Blanc

Region: Burgenland

ABV: 11.5%

Very elegant, beautiful finesse and minerality, pleasant acidity. A variety of aromas from citrus fruits to apple, pear, peach and melon.

A perfect accompaniment to meat and fish dishes or a snack with sausage and cheese. Serve well chilled at 10 - 12 °C.



Sonnengold

Blauer Zweigelt

Ref: WAUS-003

Grape: Zweigelt

Region: Burgenland

ABV: 13%

Notes of sour cherry and plum in the bouquet, spicy hints of white pepper. Well-balanced acidity and velvety tannin structure.

With hearty soups, pork, veal and game, as well as spicy pasta dishes. Serve at 16 - 18 °C.



Blue Dragon

Goldmuskateller

Ref: WAUS-006

Grape: Goldmuskateller

Region: Burgenland

ABV: 12%

The wine possesses floral notes and a pleasant sweetness that balance the spiciness and umami elements in Asian dishes. In addition, its fresh acidity ensures that it pairs well with the fats and oils commonly used in Asian cuisine without overpowering the flavor.



ENGLAND



Halfpenny Green Brut

Sparkling

Ref: WENG-004

Grape: Seyval Blanc, Pinot Noir, Chardonnay, Reichensteiner

Region: Staffordshire

ABV: 13.5%

Golden straw in colour, the nose combines grapefruit and honey with hazelnut notes. Serve chilled. Seafood, antipasti or tapas make great accompaniments to this wine. Style Brut



FRANCE

Champagne & Cremant



Autreau Roualet Brut NV

Ref: WCHM-048

Grape: Pinot Meunier & Pinot Noir

Region: Champagne

ABV: 12.5%

Attractive golden yellow colour. Enticing aromas of white peaches are accompanied with hints of jasmine and rose. Pleasant freshness with citrus notes, beautiful structure, and acidity, with a long and full finish. Enjoy with Thai food.



Autreau Premier Cru NV

Ref: WCHM-002

Grape: Pinot Noir, Pinot Meunier & Chardonnay

Region: Champagne

ABV: 12.5%

Strong and brilliant gold colour. Deep aromas in which fresh fruits dominate. Full bodied and pleasant freshness with stone fruit aromas. Perfect to enhance your receptions or simply to have a drink.....



Autreau Premier Cru Rose

Ref: WCHM-003

Grape: Chardonnay & Pinot Noir

Region: Champagne

ABV: 12.5%

Deep and brilliant pink colour. Full and deep nose marked by blackcurrant and blackberry aromas. Meaty and fresh with subtle aromas of red fresh fruit. Perfect as a summer aperitif and with red fruit desserts.



Autreau Grand Cru Milliseme

Ref: WCHM-046

Grape: Malbec

Region: Pinot Noir & Chardonnay

ABV: 12.5%

This is very intense and full flavoured Champagne with a floral bouquet and aromas of red berries. It is rich and round with notes of hazelnut and red fruit with a long length. Perfect to be served with white meat or fish.





Autreau Blanc de Blanc

Ref: WFRA-007

Grape: Chardonnay

Region: Chouilly, Champagne

ABV: 12.5%

Lemon yellow colour with bright gold glints. Combination of ripe citrus fruits with a buttery overtone and flowery finish. Freshness, vivacity but also minerality, with ripe citrus and fresh fruits aromas.

Perfect to be served as an aperitif or with seafood and fish.

£ £ £ £



Autreau Perles De La Dhuy Milliseme

Ref: WCHM-008

Grape: Chardonnay & Pinot Noir

Region: Ay, Chouilly, Champagne

ABV: 12.5%

Bright gold colour with green glints.

Complex with subtle aromas of stewed ripe citrus and white flowers.

Fresh and complex with fine notes of ripe citrus, brioche and butter.

£ £ £ £



D'Alsace



Heim Cremant Brut

Ref: WSPK-046

Grape: This Crémant d'Alsace comes from a harmonious blend of different base wines made of Pinot Blanc.

Region: Alsace

ABV: 12%

Well-balanced and remarkably long on the palate, this Crémant enjoys an acid structure which brings fineness and freshness. The very fine bubbles of this Crémant sign its delicacy and elegance.

£ £ £



Heim Cremant Rose

Ref: WSPK-047

Region: Alsace

ABV: 12.5%

Fine bubbles stretch delicately and enhance the salmon-pink robe of this Crémant.

Raspberries and blackcurrants nose, heightened by floral hints

Straightforward and very pleasant in the mouth, its bubbles underline the fruits aromas and bring freshness. Thanks to an ageing period during more than 14 months, and to the fruity notes developed by the Pinot Noir, this Crémant enjoys a nice roundness

£ £ £



South of France - Gascogne, Languedoc & Provence



Harmonie IGP Cote De Gascogne White

Ref: WFRA-116

Grape: Colombard, Sauvignon, Ugni-Blanc, Gros Manseng, Chardonnay

Region: IGP Côtes de Gascogne

ABV: 10.5%

Yellow hue with green tints, the nose is fresh, with notes of passion fruit, verbena and lime.

The palate is invigorating with its blend of citrus fruits, mixed with minty freshness.

It can be enjoyed in any season as an aperitif or will go perfectly with fish, seafood or poultry.

A complex blend best drunk within two years after vintage to enjoy its aromatic expression to the full.



£ £



Harmonie IGP Cote De Gascogne Red

Ref: WFRA-117

Grape: Merlot, Cabernet Sauvignon, Tannat, Malbec, Pinot Noir, Syrah, Manseng Noir

Region: IGP Côtes de Gascogne

ABV: 10.5%

With a ruby red colour, it offers a very fruity expressive nose with notes of small berries: strawberry, blackcurrant, blackberry and cherry.

In the mouth, we find this generosity on a light and tasty structure. The elegant structure without roughness is pleasantly supported by a beautiful freshness.



£ £



Harmonie IGP Cote De Gascogne Rose

Ref: WFRA-118
Grape: Merlot, Cabernet Sauvignon, Tannat, Malbec, Pinot Noir, Syrah Manseng noir
ABV: 10.5%

With a coral pink hue, this wine is fresh and fruity. There are red fruits such as redcurrant, raspberry but also white peach. The finish is slightly bergamot with a floral touch (poppy and pansy). To be enjoyed chilled, as an aperitif or as an accompaniment to grilled meats



Petit Mazuret Viognier IGP Mediterranee

Ref: WFRA-077
Grape: Viognier
Region: IGP Méditerranée
ABV: 12.5%

Shiny pale gold colour. A nose of expressive aromas of white flowers. In the mouth, the attack is clean and delicate at the same time, with notes of stone fruits, apricot. A finish with a lot of vivacity and freshness. Food pairing: Cheese appetizers, fish and shellfish, goat or hard cheeses



Terra Cogita Cabernet Cortis Rose (HVE)

Ref: WFRA-133
Grape: Cabernet Cortis
Region: Vin de France
ABV: 12.5%

It looks as good as it tastes without the fuss! This Cabernet Cortis rosé is a charmer that's full of personality, citrus and crushed berry notes. It's juicy, creamy and simply ravishing. A heady blend of Occitanie flavours with a slightly spicy edge to it. This is one lively, crisp and refreshing wine. A fine wine!



Terra Cogita Soreli White (HVE)

Ref: WFRA-132
Grape: Soreli
Region: Vin de France
ABV: 12.5%

Blanc de blanc! Meaning «white of white», we've really taken it at its word as it exudes the aromas of white flowers and white fruit... It's neither too acidic nor too assertive on the palate. Its smooth fruity notes (pear etc.) balance out the vibrant mouthfeel. This full-bodied yet fresh Soreli whisks us away to the fabulous flavours of a Languedoc springtime! A wine of discovery.



Saint Peyre Picpoul de Pinet

Ref: WFRA-059
Grape: Piquepoul Blanc
Region: AOP Picpoul de Pinet
ABV: 12.5%

Bright and pale yellow colour, with green glints. Citrus aromas (lemon and lime), white-fleshed fruits (apple, pear), flowers and mineral hints. Fresh and defined attack, clear hints of citrus and white-fleshed fruits. Mineral and iodized finish. Perfectly paired with sea food: oysters, shellfishes, grilled fishes, fish tartar, cream cheese.



Latitude 43 Cotes De Provence

Ref: WFRA-124
Grape: Grenache, Syrah, Cinsault & Rolle
Region: AOP Cotes De Provence
ABV: 12%

Pale salmon-pink with metallic hues. Delicate nose of red fruits with subtle sweet spice and menthol touches. Very fresh, fruity palate with a great mineral finish. A food-friendly rosé that works from starter through to pudding

GOLD - International Challenge Gilbert & Gaillard (90/100)



Rhone Valley



La Mirande Châteauneuf du Pape

Ref: WFRA-097
Grape: Grenache, Syrah & Mourvedre
Region: GP Châteauneuf-du-Pape
ABV:

La Mirande Châteauneuf-du-Pape has aromas of warm black fruit, plums, and hints of cinnamon, spices, and pepper, all complemented by a touch of vanilla. The palate unfolds with damsons, red fruit, and stony minerality, with an elegant and warm finish. It pairs perfectly with game, lamb, or a risotto infused with wild mushrooms in a red wine sauce



Romaine Duvernay Costiere De Nimes Rouge

Ref: WFRA-139
Grape: Syrah, Grenache, Mourvedre
Region: Rasteau
ABV: 14%

Beautiful deep and dark color, with garnet reflections. Nose of black fruits, ripe cherries, with aromas of liquorice, spices and garrigue. The mouth is dense with silky tannins.



Romaine Duvernay Cotes Du Rhone Red

Ref: WFRA-141
Grape: Grenache, Syrah, Mourvèdre
Region: Rasteau
ABV:

Brilliant, velvety red color. Aromas of ripefruits and sour cherries blend with flavors ofspices (cloves and nutmeg). Dense palatewith silky tannins and a slight hint of licorice.



Romaine Duvernay Lirac Spirale

Ref: WFRA-140
Grape: Grenache, Syrah, Mourvedre, Cinsault
Region: Rasteau
ABV: 14.5%

Deep purple color. Rich and elegant nose with aromas of blackcurrant, redcurrant, and raspberry. As it ages, it develops notes of candied fruits, pepper, and cocoa. The palate is velvety and well-balanced, with good aromatic persistence on notes of small red fruits.



Romaine Duvernay Gigondas 'Arabesque'

Ref: WFRA-125
Grape: Grenache, Syrah, Mourvèdre
Region: AOP Picpoul de Pinet
ABV: 14%

The nose opens with black fruit and spices. Thepalate is velvety with silky tannins. Lots of finesseand a finish with notes of liquorice and black olives.

Serve with a Provençal rack of lamb, roast beef withvegetables or a wild boar terrine. Potential ageingfrom 8 to 10 years.



Loire Valley



Domaine Thomas
Sancerre Le Pierrier

Ref: WFRA-108
Grape: Sauvignon Blanc
Region: AOC White Sancerre
ABV: 13.5%

Vintage Le Pierrier will be appreciate for aperitive, with fish dishes, seafood, and of course also with the famous local goat cheese “Le Crottin de Chavignol”. To be served chilled at: 8° to 10° C
Keeping: The White Sancerre is enjoyable rather young but it can be kept 3 to 5 years



Domaine Jerome Godon
Sancerre Elegance White

Ref: WFRA-129
Grape: Sauvignon Blanc
Region: Sainte-Gemme-en-Sancerrois
ABV: 12.5%

Pale yellow to the eye, with white gold reflections. The nose has these complex and intense aromas with a floral, grassy and fruity character, well representative of the Sauvignon grape variety. Ample and smooth, the palate has just right freshness which carries on to well-judged gourmet notes of peach and apricot. The finish is well balanced and has a long aroma intensity.



Domaine Jerome Godon
Sancerre Elegance Rose

Ref: WFRA-130
Grape: Pinot Noir
Region: Sainte-Gemme-en-Sancerrois
ABV: 12.5%

This lightly coloured wine with orange highlights is charming with its lightness. The nose of this wine exudes aromas of cherry, raspberry and redcurrant. The palate offers roundness, freshness and is most delicious.



Domaine Jerome Godon
Sancerre Elegance Red

Ref: WFRA-131
Grape: Pinot Noir
Region: Sainte-Gemme-en-Sancerrois
ABV: 12.5%

This ruby red wine offers an open and complex nose. There are very pleasant notes of small red and black fruits (wild strawberry, blackcurrant). The palate is round and unctuous, revealing melted tannins. The palate reconnects with the sensation of very ripe fruit.



Domaine Tinel Blondelet
Pouilly Fumé - Génétin

Ref: WFRA-138
Grape: Sauvignon Blanc
Region: Pouilly Sur Loire
ABV: 12.5%

Gold color with pale-green tints
Dry and fruity, citrus notes
Aging potential: 4/5 years



Chablis, Burgundy, Macon & Beaujolais



Domaine Louis Moreau Petit Chablis AOC

Ref: WFRA-073
Grape: Chardonnay
Region: Burgundy, Chablis
ABV: 12%

Petit Chablis is a fresh and very aromatic wine. Its fruity nose carries a suggestion of apple and citrus notes. In the mouth, a nice gustatory attack is combined with a round and fine palate



Domaine Louis Moreau Chablis AOC

Ref: WFRA-074
Grape: Chardonnay
Region: Burgundy, Chablis
ABV: 12.5%

This Chablis displays a brilliant golden colour, while its nose is floral with a hint of white (apple & pear). Depending on the vintage, its gustatory attack can express mineral & citrus notes, balanced by its roundness & fineness.



Domaine Louis Moreau Chablis 1er Cru Vau Ligneau

Ref: WFRA-110
Grape: Chardonnay
Region: Burgundy, Chablis
ABV: 12.5%

This wine is a perfect example of a classic Chablis 1er Cru. Its exposure to a relatively cool morning sun ensures its elegance and enhances its minerality & richness drawn from the calcareous and clay subsoil. It has a rich yellow gold colour with green hints and its nose reveals aromas of mint & pineapple. Its flavours are full & freshness dominates, with a long persistent finish



Domaine R. Dubois Hautes Cotes du Nuits Rouge

Ref: WFRA-095
Grape: Pinot Noir
Region: Burgundy
ABV: 12.5%

Complex bouquet: flowers and red fruits. In young wine, the fruit aromas are well balanced with foresty, earthy notes. Generous and rich, it can be aged in the cellar to mature and enhance deeper aromas and further complexity to the palate. Pinot Noir makes supple wine which is fruity and aromatic. This wine is to be shared between friends. Hautes Côtes de Beaune is wonderful with grilled or roasted red meats, light game, well flavoured cuisine, for example a Chili Con Carne or a barbecue, and with any cheeses.



Domaine Henri Latour Auxey Duresses Vieilles Vignes Rouge

Ref: WFRA-091
Grape: Pinot Noir
Region: Auxey Duresses AOC, Burgundy
ABV: 13%

Garnet, beautifully bright. Nose : Small black fruits. Palate : Refined and subtle tannins, red and black fruits sing out, good persistence. Auxey-Duresses an ideal partner for delicate or white meats as well as red meats. Its supple attack give it a wide range. Its charm shines when paired with cold cuts, roasts of pork or veal, kebabs, rabbit, pasta dishes with herbs, and risottos. Grilled and barbecued fish also shine.



Domaine Henri Latour Meursault 'Les Vireuils'

Ref: WFRA-090
Grape: Chardonnay
Region: Meursault AOC, Burgundy
ABV:

Beautiful invitation into this wine thanks to this intense nose where the citrus and the stone fruit give a very ripe character. The palate is almost mellow with exquisite creamy vanilla notes and a buttery roundness typical of the appellation. A lot of liveliness, however, resulting from a balance of richness and acidity perfectly mastered. The price - quality ratio on this nectar is simply stunning.





Domaine Gilles Guerrin Pouilly Fuisse

Ref: WFRA-142

Grape: Chardonnay

Region: Pouilly-Fuissé AOC, Burgundy

ABV: 12%

Mineral due to the clay-limestone soil, you will find notes of gunflint or iodine. A lovely freshness, with a smooth buttery profile on the palate. Delicious with prawns and seafood, sushi, rich poultry, cheeses, and vegetarian dishes.



Domaine Simonin Macon Vergisson 'Les Courthelongs'

Ref: WFRA-100

Grape: Chardonnay

Region: Vergisson, Burgundy

ABV: 12.5%

Wines are aged for 9 to 11 months in vats on fine lees. Macon-Vergisson is a bright, lively, smooth wine, showing the easy charms of a well-made white Burgundy.



Domaine Simonin Saint Veran Terroirs

Ref: WFRA-087

Grape: Chardonnay

Region: St Veran AOC, Burgundy

ABV:

Very elegant. Delicious fresh aromas and a light golden yellow colour. Fragrant peach, pear, honeysuckle and butterscotch aromas with a ripe taste with citrus and hazelnut. Makes a perfect pair for grilled salmon, white fish with butter sauce, and risotto.



Domaine Jean Louis Chavy Puligny Montrachet

Ref: WFRA-088

Grape: Chardonnay

Region: Côtes de Beaune, Burgundy

ABV: 13.5%

Fresh and aromatic on the nose with mineral and saline notes. Pure, precise, and lively in the mouth, along with touches of butter and brioche.

Food and wine pairings: Serve as an aperitif or with white meat or fish.



La Madone Fleurie

Ref: WFRA-084

Grape: Gamay

Region: Gamay AOP (PDO)

ABV: 13.5%

This wine boasts an exceptional crimson, almost black, hue, flecked with light purple, and looks rich in content. On the nose, it exudes notes of strawberries, blackcurrants and blackberries combined with subtle hints of spice.

The velvety character and restrained power define this very smooth wine on the palate. The melted, almost sweet, tannins bring out the finest expression of the black fruit.



Bordeaux



Chateau Daviaud
Bordeaux 2022

Ref: WFRA-134
Grape: 4Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec
Region: AOC Bordeaux Red
ABV: 14%

Beautiful garnet colour. Its style, gourmet and aromatic with notes of fresh fruit (cherry, blackcurrant, blackberry and blueberry), plays on balance, depth and charm, with a nice structure and a long and pleasant finish on the palate. Already ready to drink, this Château Daviaud is a reference Bordeaux, authentic and modern, to be enjoyed on all occasions.



Maison Sichel 1883
Bordeaux (Sulphite Free)

Ref: WFRA-119
Grape: Merlot
Region: AOC Bordeaux
ABV: %

This ruby-coloured wine displays an intense nose with ripe cherry flavours and the silky feel of fully ripe Merlots. On the palate it is round and supple, with beautiful notes of red fruits and soft tannins. Our 1883 cuvée can keep for a few years but is best enjoyed young within two to three years of its vintage.



Chateau Saranceau
Lussac St Emilion

Ref: WFRA-120
Grape: Merlot, Cabernet Sauvignon
Region: AOC Montagne Saint-Emilion
ABV: 13.5%

Behind a beautiful intense and deep dark red colour, we discover a generous, complex nose with aromas of small fruits. The mouth is full, dense, with a beautiful smoothness, delicious and fine, the tannins are soft, and the fruits fill the palate. Small spicy and vanilla notes come towards the end. Very characteristic of the appellation, a wine which combines finesse and power.



Chateau Du Neurin Haut
Medoc

Ref: WFRA-121
Grape: Merlot, Cabernet Sauvignon
Region: AOC Haut-Médoc
ABV: 13%

A black-tinted, deep ruby red. The attack is a successful marriage of fruit (black berried fruit, jammy notes, prune) and spices, followed by a supple, rounded palate with deliciously mouth-filling tannins. An elegant wine with all the typical characteristics of the Haut-Médoc



Chateau Fleur De
Fonplegade 2021 St Emilion
Grand Cru

Ref: WFRA-123
Grape: Merlot, Cabernet Franc
Region: Saint-Emilion Grand Cru
ABV: 14%

Biodynamic since 2020

Fleur de Fonplegade 2020 reveals a brilliant ruby red color. The nose is marked by intense notes of red berries, evolving towards subtle aromas of spices, evoking Timut pepper. The mouth reveals a fresh and ample attack, continuing on notes of red fruits. The smooth and silky tannins underline the balance of this vintage



Sichel Sauternes 2020

Ref: WFRA-122
Grape: Muscadelle, Sauvignon, Semillon
Region: AOC, Sauternes
ABV:

Gilded with fine gold, the dress is more than promising. This 2020 offers a bouquet of remarkable complexity with aromas of ripe apricots, pineapple, mango and honey. On the palate, a smooth, rich and refined liquor instantly invades the palate with a great freshness. This is delicious and is undoubtedly a rich and subtle wine from great origin.



GERMANY



Dr Zenzen 1636 Riesling

Ref: WGER-026
Grape: Riesling
Region: Mosel
ABV: 10%

Specially selected Riesling wines, grown on the most favourable slopes of the Mosel Valley, were used for this 1636 Riesling. This results in an elegant wine with aromas of passion fruit, peach and lime. Enjoy this white wine with white meat and desserts or as an aperitif.



Dr Zenzen 1636 Barrique Dornfelder

Ref: WGER-037
Grape: Dornfelder Q.b.A.
Region: Rheinhessen
ABV: 12.5%

Full-bodied, dry red wine with great punch and typical notes of oak wood - kept for some months in wooden barrique barrels. Ideal companion to venison and dark meat and all types of cheeses or just on its own.



Dr Zenzen Privatkeller Chardonnay

Ref: WGER-038
Grape: Chardonnay Q.b.A.
Region: Rheinhessen
ABV: 13.55%

The Chardonnay dry shows light yellow with platinum-colored reflections in the glass. A beautiful, fine, not too fatty aroma. Also on the palate juicy, fine spicy, tasty, elegant with emphasis and still carefree and elegant. Really good. Perfect accompaniment to light dishes and seafood in particular.



Dr Zenzen Privatkeller Pinot Noir

Ref: WGER-027
Grape: Pinot Noir
Region: Rheinhessen Q.b.A
ABV:

The Spätburgunder shows itself in a cherry-red shine with ruby red reflections. The bouquet is dominated by cherries, some violets and clove, red pepper, roasted paprika and a hint of nougat.



Dr Zenzen Gewürztraminer

Ref: WGER-033
Grape: Gewürztraminer
Region: Rheinhessen
ABV: 10%

Gewürztraminer produces very aromatic wines that are reminiscent of rose petals and lychees. Spicy, mild white wine, golden yellow to honey-like color.

A perfect complement for game and poultry dishes as well as cheese or dessert.



Kloster Ebernach Riesling 'Feinherb'

Ref: WGER-034
Grape: Riesling
Region: Mosel, Estate wine and QbA
ABV: 10.5%

It is perfectly balanced between sugar and acidity, which makes the wine very drinkable while being complex and pleasantly interesting. The Riesling QbA feinherb tastes of citrus fruits, nectarine and raspberry. Together with a low alcohol of only 10.5% vol. this makes the Riesling the perfect wine for social gatherings.



SINGLE ESTATE & DOMAINE WINES

GREECE



Ploes Chardonnay Assyrtiko

Ref: WGRE-03

Grape: Chardonnay, Assyrtiko

Region: Drama

ABV: 13.5%

Straw-yellow hue with delicate green reflections. Aromas of pear, pineapple, banana, and citrus peel lead to a lively palate bursting with bright flavours of pineapple, lemon, and pear, complemented by vibrant acidity and a long, refreshing finish. Pairs beautifully with fresh seafood, light pasta dishes, and Mediterranean salads, making it perfect for casual dining or relaxed gatherings.



Ploes Cabernet Sauvignon Merlot

Ref: WGRE-02

Grape: Cabernet Sauvignon, Merlot

Region: Drama

ABV: 13.5%

Ploes Cabernet Sauvignon - Merlot is a bright and dense purple-red wine with a captivating aroma of red forest fruits, cherry, plum, and subtle spices. Its velvety texture is balanced by lively acidity, mature tannins, and a long, satisfying finish. Crafted to be approachable and enjoyable from the first sip, Ploes Red pairs beautifully with grilled meats, roasted vegetables, and medium-aged cheeses.



Amethystos Red

Ref: WGRE-01

Grape: Cabernet Sauvignon, Merlot, Agiorgitiko

Region: Drama

ABV: 13.5%

Amethystos Red is a velvety blend of Cabernet Sauvignon, Merlot & Agiorgitiko, offering red fruit aromas and subtle spices. Ideal with grilled meats, pasta and Mediterranean dishes.



ITALY

Piemont & Veneto



Le Rose di Ornella Pinot Grigio DOC Friuli

Ref: WIT-203
Grape: Pinot Grigio
Region: Friuli Venezia Giulia
ABV: 13.5%

Fresh and elegant, with aromas of ripe pear, apple, and citrus. There are light floral notes (like acacia), a hint of spice, and a subtle mineral, slightly salty touch. You may also notice a gentle almond note. Crisp and refreshing, with a good balance between acidity and softness. Fruity and citrus flavors stand out, supported by a light mineral, slightly salty character. The finish is long and smooth.



Rocca Vini Valpolicella Ripasso Superiore

Ref: WIT-116
Grape: Corvina, Corvinone, Rondinella & others
Region: Veneto
ABV: 14.5%

Intense ruby red colour; its nose has clear notes of red fruits with hints of vanilla and cocoa. Warm, velvety and round in mouth; it has good persistence thanks to the combination of great extracts and phenolic compounds. Food matches: meat dishes as those of the local cuisine



Rocca Vini Amarone Della Valpolicella Classico

Ref: WIT-107
Grape: Corvina, Corvinone, Rondinella & Molinara
Region: Denominazione di Origine Controllata e Garantita
ABV:

Typical red purplish colour. Intense and elegant perfume showing pleasant notes of black cherry, cooked fruits and jam. Warm, velvety and very persistent in the mouth, it has great structure and body. Perfect combination with game meat, roisserie and well cured and aged cheeses,



Aulico Gavi di Gavi DOCG

Ref: WIT-148
Grape: Cortese
Region: Gavi del comune di Gavi DOCG
ABV: 14.5%

Colour: straw-yellow with greenish sparkles
Bouquet: soft, elegant and rich in fruit nuances
Flavour: rich, settled and harmonious, with a long lasting finish
Pairing: Best enjoyed with all kind of fish and seafood, white meat and rice dishes



Sacco Barolo

Ref: WIT-106
Grape: Nebbiolo
Region: Piedmont
ABV: 14%

Sacco Barolo presents an intense and elegant bouquet with intricate layers of mature red fruit, nuanced tobacco undertones, and hints of goudron. This Italian red wine has a well-matured and gamey character that complements its classic aromas. Perfect with dishes that celebrate the finest meats.



Tuscany



Gran Passaia IGT Tuscany

Ref: WIT-159

Grape: Sangiovese & Merlot

Region: Toscana Indicazione Geografica Tipica

ABV: 13.5%

Colour: Dark red with violet nuances
 Bouquet: Red ripe fruit and hints of vanilla
 Taste: Wide, warm and full, slightly spicy, with rich and soft tannins
 Serving suggestions: Flavourful first meals or red meat



Rocca Vini Chianti

Ref: WIT-161

Grape: Sangiovese, Canaiolo & Trebbiano Toscano

Region: Tuscany

ABV: 12.5%

An off ruby red colour with garnet highlights. Vinous character, its nose gains wideness over time developing an elegant aroma of red fruit's jam and menthol notes. Full, harmonious and balanced taste.

Food matches: versatile wine, ideal with game, poultry and grilled meats



Lazzeretti Brunello di Montalcino

Ref: WIT-108

Grape: Sangiovese

Region: Montalcino

ABV:

Garnet with tints of ruby. Rich and diverse aromas of ripe fruit, hints of liquorice, leather, earth and Mediterranean scrub. The pleasant smoothness is contrasted by lively acidity, strong and fine tannins with a strong and very fruity finish.



Southern Italy - Puglia, Sicily & Marche



Rocca Vini Montepulciano D'Aburzzo

Ref: WIT-182

Grape: Montepulciano

Region: Abruzzi

ABV: 13%

Lively red colour with purplish nuances. Vinous, fruity character with remarkable notes of berries. Velvety and harmonic taste, aromatic with a good final persistence.

Food matches: suitable for grilled meats; excellent with cold cuts and half-seasoned cheeses.



Rocca Vini Primitivo IGT

Ref: WIT-125

Grape: Primitivo

Region: Salento

ABV: 13.5%

Intense red colour with purple highlights. Typical notes of red fruits, almost in spirits, and sweet jam in its bouquet. Sipping it, it comes first a scent of cherry, followed by ripe fruits and plums' notes. In the aftertaste a pleasant final of vanilla. Very good persistence and good body.

Food matches: suitable for elaborate dishes with savoury sauces. Excellent also with meat, game in general, pork, lamb and seasoned cheeses





Manieri Grillo DOC

Ref: WIT-190
Grape: Grillo
Region: Sicily
ABV: 13%

Brilliant straw yellow colour. Intense and delicate bouquet with notes of apple and tropical fruits, such as pineapple and banana. In mouth an appreciable sensation of freshness given by a remarkable acidity, balanced by a long fruity and smooth finish. Excellent its aromatic persistence. Perfect with seafood, mixed salads and sushi. Ideal for a salmon tartare!



Manieri Nero D'Avola DOC

Ref: WIT-191
Grape: Nero D'Avola
Region: Sicily
ABV: 13.5%

This wine shows an intense and lively red colour with purple highlights. Its bouquet is attractive and fruity with scents of cherries and vanilla. Wide and velvety taste, good structure and aromatic persistence with fine tannins. Ideal with first elaborate courses, red meats, game and semi-seasoned cheese.



Rocca Appassimento Rosso IGT

Ref: WIT-196
Grape: Negroamaro and other red grapes
Region: Puglia
ABV: 15%

Intense red colour with violet highlights, It has a wide bouquet rich of intense and fine aromas of mature red fruits and sweet spicy notes and vanilla. The body is full and velvety, with perfect balance between soft tannins and acidity. Wine Pairing: Grilled meat, seasoned cheese, and game



Rocca Rosso IGT

Ref: WIT-109
Grape: Negroamaro & Malvasia Nera
Region: Salento
ABV: 14.5%

Deep red in colour with garnet highlights. Its nose is intense and fascinating with ripe red fruits meeting spicy scents. Velvety and round it has noble tannins and a long lasting persistence. Pairs excellently with braised meat, game and roasted lamb. Also delicious with terrines and very seasoned cheeses. Thanks to its austere character and intensity, this wine is a mediation glass which can give great satisfaction with dark chocolate.



Messeri Negroamaro Primitivo IGT

Ref: WIT-100
Grape: Negroamaro, Primitivo
Region: Salento
ABV: 13%

Intense ruby red colour with purple highlights. The bouquet is complex and rich with hints of ripe fruits and spices. Good body & structure. Ideal with pizza, barbeques and seasoned cheeses. Ageing potential: 4 years.



Ca Del Moro Ognitanto Montepulciano D'Abruzzo

Ref: WIT-195
Grape: Montepulciano
Region: Abruzzi
ABV: 14.5%

Deep red colour with visible purple reflections. Flavours of plums and cherries combined with elegant notes of vanilla on the nose. Fruity, full-bodied with a long lasting finish. Excellent with red meat and ripe cheese.





Torridoro Primitivo di Manduria DOC

Ref: WIT-198
Grape: Primitivo
Region: Manduria (Puglia) & neighbouring areas
ABV: 14.5%

Vivid red colour with purple highlights. Intense and elegant aromatic complexity with remarkable notes of plum, black cherry and liquorice. Big structure and full body. Warm and round to the palate. Excellent its persistence.
 Food matches: savoury courses and spicy dishes. To pair with blue cheeses and to taste with dark chocolate. Delicious with sweet and sour game



Torridoro Negroamaro IGT

Ref: WIT-199
Grape: Negroamaro
Region: Salento
ABV: 14%

Deep intense ruby red hue. It is a charming and harmonious wine with a combination of aromas going from ripe red fruit to hints of spices. Delicate and fine note of oak to the palate, layered structure and excellent body.
 Food matches: ideal with elaborate first dishes, roasts, grilled meat, stews and seasoned cheeses. Excellent paired with Mediterranean courses typically tasty.



Tor Del Colle Biferno Rosso Riserva

Ref: WIT-174
Grape: Montepulciano, Aglianico
Region: Molise
ABV: 13.5%

Bright and intense red colour which becomes garnet with ageing. Pleasant, characteristic and ethereal bouquet. Dry, velvety, tannic and well balanced on the palate.
 Ideal with roasted red and white meat, poultry, game.



Borgo Del Mandorlo Primitivo Di Manduria Reserva DOC

Ref: WIT-173
Grape: Primitivo
Region: Apuglia
ABV: 14.5%

Intense purple colour, tending towards amber with ageing. The bouquet gives notes of varietal fruits. This wine has a very solid structure due to the elevated alcohol and the balance between the soft tannins and acidity.
 Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.



SPAIN

Rioja Oriental



Altivo Rioja Tempranillo

Ref: WSPA-077

Grape: Tempranillo

Region: Rioja DOC

ABV: 13%

This wine is representative of the virtues of the Tempranillo variety: intense oral aromas, very fresh red and dark fruit and delicate hints of black liquorice.

A fun, fruity wine, perfect to enjoy every day or any Mediterranean dishes, like rice, vegetable, pasta and, of course, all sort of Tapas.

NEW



Altivo Rioja Crianza

Ref: WSPA-077

Grape:

Region:

ABV:

NEW



Altivo Rioja Blanco

Ref: WSPA-080

Grape:

Region:

ABV:

NEW



Amador Medrano Finca Valdegammara Graciano

Ref: WSPA-67

Grape: Graciano

Region: Rioja DOCa

ABV: 13.5%

Visual phase: very intense cherry colour with violet edges.

Olfactory phase: intense aroma of forest fruits. Great aromatic harmony with notes of pepper, nutmeg and light mineral touches.

Gustatory phase: a great mouthfeel due to the structure of its tannins perfectly polished during the time spent in the barrel.



Finca Monica Crianza

Ref: WSPA-044

Grape: Tempranillo

Region: Rioja

ABV: 13.5%

In the glass it represents a bright cherry red with a high cape. High intensity, pleasant smell of new wood with spicy roasted coffee and vanilla aromas. Unctuous and powerful on palate showing the good assembly of the woods. It presents a good balance between acidity and alcohol showing its warmth and structure. Perfect with red meats, stews and cured cheeses.



Galicia



Pionero Albarino D.O

Ref: WSPA-073
Grape: Albarino
Region: Rias Baxias
ABV: 13%

Yellow in colour with certain greenish glints. Clean, bright appearance. Broad, intense nose with marked varietal character. The aromas perceptible include certain vegetable tones, blending in perfectly with a variety of fruity notes, particularly citrus and stone fruits, as well as lemon verbena and mint. Palate: the palate exhibits moderate acidity, a fine balance adding crispness while maintaining its marked complexity.



Alitia Albarino D.O

Ref: WSPA-078
Grape: Albarino
Region: Rias Baxias
ABV: 12%

Clean, bright yellow lemon with greenish reflections. Medium intensity with ripe citrus notes, lime and mandarin type. Predominant floral note to jasmine, orange blossom and a herbaceous background type hay.

Long with a great balance of flavours, perfect acidity. It is very pleasant and full of sensations.



Puerto Del Monte Mencia

Ref: WSPA-074
Grape: Mencia
Region: DO Bierzo
ABV: 14%

Deep cherry red with purple highlights. Aromas of black fruit, notes of tar, pencil lead and spices. Fresh acidity well balanced with the sweetness of the alcohol and a touch of oak, medium bodied with a long fruity finish.



Albaramis Charmat

Ref: WSPK-052
Grape: Macabeo, Pardina
Region: DO Ribera del Guadiana
ABV: 11.5%

Abundant and persistent bubbles crowned by a fine mousse. Pale yellow in color with subtle green highlights. The nose is intense, fresh, and fruity, with gentle fermentative nuances. On the palate, it is fresh and lively, with moderate acidity and a distinctly expressive, fruity character.



Lacrima Baccus Cava Brut Superiore

Ref: WSPA-052
Grape: Xarel·lo, Macabeu & Parellada
Region: DO Guardia
ABV: 11.5%

Pale yellow, with delicate bubbles and creamy texture. Yeast and patisserie notes with a faint fruity background, such as pineapple and banana. Fine presence on the palate, slightly sweet on the attack, but perfectly balanced, fresh and elegant. The perfect cava to accompany a wide variety of dishes.



Lacrima Baccus Cava Brut Rose

Ref: WSPA-053
Grape: Garnacha & Pinot Noir
Region: DO Guardia
ABV: 11.5%

Attractive redcurrant pale pink with bluish tones. Release of bubbles and formation of a persistent crown. Intense and very fresh aromas with a subtle perfume of floral notes as rose petals and lilies, it also has refreshing citric notes. Still young, fruity, fresh, smooth and very elegant.



PORTUGAL



Janela Branca Special Selection Red

Ref: WPOR-001
Grape: Syrah, Castelão & Tinta Roriz
Region: Lisbon
ABV: 13%

Garnet-coloured wine, with an expressive aroma of berries, well balanced with the taste from the oak barrels. The mouthfeel is intense, with a fresh and elegant end.

Perfect with meat dishes and sausages.



Janela Branca Vinho Verde

Ref: WPOR-002
Grape: Loureiro, Trajadura & Arinto
Region: Lisbon
ABV: 9%

Fruity and mineral, fresh and light, with a smooth and slightly sweet aftertaste. Perfect with salads and other cold meals, fish and seafood.



QSS Rare Reserva

Ref: WPOR-003
Grape: Cabernet Sauvignon, Touriga Nacional & Alicante Bouschet.
Region: Lisbon
ABV: 9.5%

Deep garnet colour, expressive nose with black fruit, black pepper and some complex notes of truffles in perfect harmony with the oak toast. In the mouth shows its concentration, freshness and elegance.

Good pairing with both slow cooked meat and fish or strong cheese.



The Angry Duck Cabernet Sauvignon

Ref: WPOR-004
Grape: Cabernet Sauvignon
Region: Lisbon
ABV: 13.5%

The wine presents typical aromas of the variety, with the traditional combination of spices and ripe fruit, with notes of blackberry and currant. In the mouth, it presents a discreet acidity combined with ripe fruit and soft tannins. The finish is fresh and very elegant.

It goes well with stewed red meats, sausages and cured cheeses.



SOUTH AFRICA



Silver Water Reserve Sauvignon Blanc

Ref: WSOU-060
Grape: Sauvignon Blanc
Region: DO Breede Valley
ABV: 12.5%

This refreshingly crisp Sauvignon Blanc has aromas and flavours of green fig and citrus fruits with a hint of lemon grass. Enjoy this fruit friendly wine with most seafood dishes, shellfish, smoked salmon, pasta, chicken, or summer dishes



Stone Forest Chardonnay Viognier

Ref: WSOU-052
Grape: Chardonnay, Viognier
Region: Wellington Paarl
ABV: 13.5%

A lovely aromatic nose of sunripe peaches & apricots complemented by oral ones. Smooth and creamy with tropical avours and a crisp nish.



Stone Forest Shiraz Mouvedre

Ref: WSOU-050
Grape: Shiraz, Mouvedre
Region: Wellington Paarl
ABV: 14%

A juicy wine packed with ripe blackberries & savoury spices. Lovely smoky-spice notes complements the red fruit flavours.



Van Zijl Bush Vine Chenin Blanc

Ref: WSOU-025
Grape: Chenin Blanc
Region: Wellington Paarl
ABV: 12.5%

Brimming with tropical flavours and golden delicious apple whiffs. A zesty wine with a refreshingly crisp finish. To be enjoyed with Chinese and Mexican cuisine, lovely with seafood salads and pasta dishes.



Van Zijl Sauvignon Blanc

Ref: WSOU-026
Grape: Sauvignon Blanc
Region: Wellington Paarl
ABV: 12.5%

Subtle gooseberries and green leaf aromas. A crisp and fruit driven wine with zesty finish. Perfect partner with Bouillabaisse, seafood, pasta, mussels and shellfish dishes



Van Zijl Coffee Pinotage

Ref: WSOU-032
Grape: Chenin Blanc
Region: Wellington Paarl
ABV: 14.5%

An elegant wine with tones of roasted coffee beans and coco. Good structure with an elegant finish. The perfect accompaniment to roast venison and dark chocolate mousse.



Western Cape

The Fishwives Boutique

Fishwives Merlot

Ref: WSOU-064

Grape: Merlot

Region: Stellenbosch

ABV: 12.5%

24 x 250ml Canned Wine

From the classic red region of Stellenbosch. Mellowed from years held captive under the silent spell of French Oak and a Merlot magicians arcane work of will. A viticult grimoire, it invokes light purples of plum and juicy cherry, with soft spice and smoky wisps of French smoke.

Desires candles. And fire. Serve in a crystal glass. Swirl gently clockwise 3 times. Under a full mood.....wish.



The Fishwives Boutique

Fishwives Sauvignon Blanc

Ref: WSOU-065

Grape: Sauvignon Blanc

Region: Western Cape

ABV: 12.5%

24 x 250ml Canned Wine

Already causing a fabulous riot among the ladies who lunch!

Easy, bourgeois drinking and bursting with ripe fruits on the nose but delightfully dry on the palate, its lingering tease would get lesser wines arrested for loitering.

Sublime with salads and seafood.



The Fishwives Boutique

Fishwives Pinotage Rose

Ref: WSOU-066

Grape: Pinotage

Region: Western Cape

ABV: 12.5%

24 x 250ml Canned Wine

Strawberries and cream and candyfloss notes linger yet still decadently dry.

Its the perfect pour. By the glass. By the pool.

