

MY VIRTUAL CONNOISSEUR

Summer Wines

So, what have I got in store this month!

I have handpicked a selection of wines that are perfect for drinking through the summer. As the seasons change so does the type of food we eat, and our wine drinking should reflect these changes. With the good weather comes the introduction of lighter, fresher more herbaceous food like seafood and pasta dishes where dry, aromatic whites work so well. The BBQ has now well and truly been kick started and some big fruity jammy reds are the perfect match for flame grilled steaks and burgers.



Ailala Treixadura, Ailala-Ailalelo - £16.95

Some of you know that some of my favourite white wines in Spain come from the region called Galicia which is famous for the grape variety Albarino which is becoming more and more popular. The cool wine growing region creates wines with incredible complexity and Treixadura is an incredibly noble grape variety that needs to be tasted.

Nose: There are clean, powerful aromatics on the nose with apricot, white flowers and a sort of saline, seashell undertone.

Taste: The palate displays sweet lemon and ripe melon with plenty of zing and grapefruit peel while retaining a great roundness and texture. An incredibly complex and balanced wine.

Grape variety: Treixadura

Food pairing: Try with fresh white fish and shellfish like King prawns. The saline quality and complexity of flavour make this one of the best fish and shellfish wines around.



Zibibbo DOC Sicilia, Tenute Orestyadi - £14.95

Sicilian white wines are again some of my favourite wines in the world. The interesting climate and terroir provide a wonderful minerality and balance between of fruit and freshness. Zibibbo is an indigenous grape variety of the Island and is worth exploring along with many others.

Nose: A dizzying combination of white flowers and Sicilian lemon.

Taste: Flavoured with yellow melon and peach.

Grape variety: Zibibbo

Food pairing: This wine goes well with seafood and pasta dishes but also makes a wonderful aperitif. This is a great alternative for those Sauvignon Blanc lovers out there.



Las Fincas Rosado, Chivite Family Estates - £16.95

Summer just would not be the same without a rose wine. This Provence style Spanish pale pink rose from Navarra is one of my favourites.

Nose: Bursting with fruit on the nose with strawberry, pomegranate and raspberry.

Taste: Dry and crisp on the palette, red berry fruits, smooth and textured with a full mouth feel.

Grape variety: Garnacha & Tempranillo

Food pairing: Works really well with some spicy marinades like Piri Piri or Moroccan chicken.



Plansel Selecta Reserva, Quinta da Plansel - £14.95

A richly textured and full bodied red from the regions of Alentejo in South East Portugal. Predominately made with the Aragonez grape which is otherwise known as Tempranillo in Spain.

Nose: Floral, darkly exotic red with heady violets and orange blossom.

Taste: A mouthful of blackberries, blackcurrants and a scattering of spice.

Grape variety: Zibibbo

Food pairing: The perfect balance of body and fruit to match with BBQ red meats like steaks and burgers.



As with all my hand-picked wines, you can order them by the case (12) or choose a mixed case of 12 with free shipping. Just let me know by email what you would like to order, your delivery and invoice details and the team will send them out next working day.

Hope you enjoy my Summer selection
Ollie

To order please contact Ollie on ollie@thepartnershirlifestyleclub.com

