

Origo Wine & Whisky

Wines with a Sense of Place...

<p>WEINGUT FORSTMEISTER GELTZ ZILLIKEN D-54439 SAARBURG Gutsabfüllung Product of Germany V D P Qualitätswein mit Prädikat Beinhaltet Sulfite 750 ml e 7,5% / vol A.P.Nr. 3 551 083-7-06</p>	<p>WEINGUT FORSTMEISTER GELTZ ZILLIKEN MOSEL - SAAR - RUWER Forstmeister Geltz ZILLIKEN 2007 Saarburger Rausch Riesling Spätlese</p>	<p>WEINGUT REINHOLD HAART PIESPORT GOLDTRÖPFCHEN™ KABINETT</p>
<p>DÖNNHOFF Niederhäuser Hermannshöhle Riesling Spätlese 2008 PRODUCE OF GERMANY / ERZEUGERABFÜLLUNG WEINGUT HERMANN DÖNNHOFF D-55585 OBERHAUSEN/NAHE QUALITÄTSWEIN MIT PRÄDIKAT A. P. Nr. 753010 12.08 CONTAINS SULFITES / ENTHALT SULFITE 750 ml e 8,5% / vol</p>	<p>SMARAGD Steinertal RIESLING WACHAU ÖSTERREICH</p>	<p>SCHÄFER - FRÖLICH 2008 RIESLING SPÄTLESE BOCKENAUER FELSENECK</p>
<p>LA CUVEE DU PAPET 2007 Clos du Mont-Olivet CHATEAUNEUF DU PAPE Appellation Châteauneuf du Pape Contrôlée Mis en bouteille à la propriété SCEA du Clos Mont-Olivet - Les Fils de Joseph Sabon récoltants à Châteauneuf du Pape 84230 France PRODUCE OF FRANCE</p>	<p>DOMAINE DES BAUMARD 2007 QUARTS DE CHAUME APPELLATION QUARTS DE CHAUME CONTRÔLÉE VAL DE LOIRE - PRODUCE OF FRANCE</p>	<p>DOMAINE DU PEGAU Châteauneuf du Pape APPELLATION CHÂTEAUNEUF-DU-PAPE CONTRÔLÉE Contains Sulfites Alc.14% by vol. Mise en bouteille au domaine Paul FERAUD et Fils, Propriétaires Récoltants à CHÂTEAUNEUF-DU-PAPE F-84230 750 ml</p>
<p>CASA FONDATO NEI CAPPELLI OTIN FIORIN CONFESSIONI CONVIVIALI PIRA BAROLO VIGNA MARENCA 2004 IMBOTTIGLIATO ALL'ORIGINE DA ESTATE BOTTLED BY AZ. AGR. PIRA LUIGI DI GIANPAOLO PIRA SERRALUNGA D'ALBA - ITALIA 14,5% VOL</p>	<p>PIRA ANNATA 2004 BAROLO DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA BRUNATE ESTATE BOTTLED Imbottigliato all'origine da M. MARENGO LA MORRA - ITALIA RED WINE PRODUCT OF ITALY 14% VOL</p>	<p>2005</p> <p>BAROLO DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA SORÌ GINESTRA® I filari di una vigna folla sono schierati - come i fili di un rete o gialli - come le onde di un mare, e contengono a gorghe la ricchezza di un mare. Prescure, stupore, tesori celati. Di questo vino sono state prodotte n. 13.392 bottiglie. PRODUCT OF ITALY RED WINE Estate bottled by Imbottigliato all'origine dall'azienda agricola CONTERNO FANTINO MONFORTE D'ALBA - ITALIA 750 ML. e L 8206 ALC. 14 % BY VOL.</p>

Origo Wine & Whisky

Restauranglista



ITALIEN



TYSKLAND



FRANKRIKE



ÖSTERRIKE

Alla dessa människor bakom *Origos* viner...







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En kort presentation

Origo Wine har levererat viner till Systembolaget och privata kunder i Sverige sedan 2007. Nu tar vi nästa steg och presenterar hela vårt sortiment för svenska restauranger.

Viner med stor personlighet

Den främsta ambitionen för **Origo Wine** är att förse den svenska marknaden med viner från några av de bästa och mest unika vinproducenterna i hela världen. Namnet **Origo** (Origo = ursprung, källa på latin) valdes för att belysa att de vinmakare **Origo Wine** samarbetar med, har alla en mycket tydlig och bestämd uppfattning att deras viner ska uttrycka karaktären av deras vingårdar, allt från lokala druvor till hela vinregionens traditioner och historia. På engelska kallas det kort och gott för att vinerna ska belysa deras *Sense of Place*. Det är såna viner som bidrar till att skapa ett minnesvärt restaurangbesök och får gästen att vilja komma tillbaka.

Kvalitet till varje pris

Vin ska vara gott oavsett prisklass! Och beröra dina sinnen tillsammans med en måltid. Vi tror mycket starkt på idén att en restaurang som eftersöker billigare viner för att passa en majoritet av sina gästers plånböcker, får ut ett maximalt mervärde av att välja enklare viner från etablerade producenter i världsklass. Även den enklaste dolcetto från en världsberömd baroloproducent eller en enklare riesling från Tysklands främsta vinmakare kan erbjuda en stor vinupplevelse med matchande maträtter. De vinmakare **Origo Wine** arbetar med är alla småskaliga producenter i världsklass som inte kompromissar med kvaliteten i några led.

Kända varumärken

Många restauranger vill idag kunna erbjuda sina gäster viner som inte finns i Systembolagets sortiment och som bygger på småskalighet och exklusivitet. Ambitionen hos **Origo Wine** är kompromisslös; ingenstans i vår produktpartfölj finns några dussinproducenter med storskalig massproduktion, utan samtliga vinmakare tillhör de allra främsta inom respektive vinregion. All reklam är egentligen överflödig då dessa vinner nämns sida upp och sida ner i vinböcker, på internet och av internationella vinkritiker. Vi erbjuder viner med karaktär, personlighet och en historia att berätta, som kombinerat till passande maträtter, ger dina gäster en minnesvärd matupplevelse av högsta klass.

Ekologiska viner

Kundernas efterfrågan på ekologiska viner växer lavinartat. Samtidigt missbrukas namnet av mindre nogräknade producenter som ser det mer som bra marknadsföring än det självklara i att ta hand om sina vingårdar på bästa sätt. **Origo Wine** arbetar endast små kvalitetsproducenter av världsklass som värnar om sina vingårdar på det mest omsorgsfulla sätt. Därför är våra producenter i många fall ekologiska eller biodynamiska, men de skulle aldrig drömma om att sätta på en etikett som förkunnar något de sedan länge själva anser är självklart. Vin är en naturprodukt och att det framställs med ekologiska metoder som värnar om vinrankan och jorden den växer i är en självklarhet. Vi måste alla hjälpas åt att ta hand om vår ensamma planet.

Kvalitet i alla led

Origo Wine för ständigt en dialog med samtliga våra vinproducenter och besöker dom regelbundet. Det ger oss en personlig koppling och ett nära samarbete med våra vinmakare som är unikt bland svenska leverantörer. Resultatet är kvalitet i alla led. Vi upprätthåller en dynamik i vårt sortiment och kan kontinuerligt erbjuda våra kunder senaste nytt. Ambitionen är lika kompromisslös som **Origo Wines** produkter - alla kunder ska kunna ställa höga krav på närhet, flexibilitet, lyhördhet och ett professionellt bemötande. Vi finns alltid tillhands när oförutsedda problem eller frågor uppstår och diskuterar gärna personliga lösningar och idéer från restauranger och krögare.

Välkommen att kontakta **Origo Wine** för att se vad vi kan göra för dig!

Weingut Willi Schaefer, Mosel, Tyskland

“For many tasters, these are the Ne Plus Ultra of Mosel wine, and they have attracted an almost religious following. It is hard to put a finger on exactly what it is that makes these wines so precious. There is a candour about them that is quite disarming. They are polished too, but not brashly so. They are careful to delineate their vineyard characteristics, and they offer fruit of sublime purity. They are utterly soaring in flavour yet not without weight. What many of you seem to have warmed to is their clarity, precision and beauty of fruit, so maybe I’ll leave it at that!” (Terry Theise)

Egentligen är presentationen överflödig då **Willi Schaefer** anses vara en av dom absolut bästa vinproducenterna, inte bara i Tyskland, utan i hela världen. Schaefer porträtteras också mycket riktigt som en av de få tyska representanterna i boken **”The World’s Greatest Wine Estates”** skriven av Robert Parker, världens ledande vinkritiker. Utmärkande för vinerna är att de är ytterst delikata men har ändå en påtaglig underliggande koncentration. Andra kännetecken är deras friskhet och balans, som mycket tydligt speglar vinernas ursprung från de olika vingårdarna, som endast är på 3 ha. Det har uppmärksammats av många att Schaefers viner som idag är över 30 år gamla, fortfarande har den välkända klangen och balansen som är Willi Schaefers kännetecken. Med andra ord tillhör dessa viner några av vinvärldens stora rariteter.



År	Vin	Pris	(+ moms)	Status	Kommentar
2007	Riesling Qba	103	129	I lager	RS Nr. TY1111-01
2007	Graacher Himmelreich Riesling Kabinett # 9	135	169	I lager	RS Nr. TY1112-01
2007	Graacher Domprobst Riesling Kabinett # 16	140	175	I lager	RS Nr. TY1113-01
2007	Graacher Himmelreich Riesling Spätlese # 14	207	259	I lager	SB Nr. 98150-01 (nyhet 08-11-14)
2007	Graacher Domprobst Riesling Spätlese # 12	212	265	I lager	SB Nr. 97901-01 (nyhet 08-11-14)
2007	Graacher Domprobst Riesling Spätlese # 5	229	286	I lager	RS Nr. TY1114-01
2007	Graacher Domprobst Riesling Auslese # 10	396	495	I lager	RS Nr. TY1115-01 (få flaskor!)
2008	Riesling Qba	103	129	*I lager	RS Nr. TY1116-01 (sommar 09)
2008	Riesling Qba Feinherb	108	135	*I lager	RS Nr. TY1117-01 (sommar 09)
2008	Graacher Himmelreich Riesling Kabinett	135	169	*I lager	RS Nr. TY1118-01 (sommar 09)
2008	Graacher Domprobst Riesling Kabinett	135	169	*I lager	RS Nr. TY1119-01 (sommar 09)
2008	Graacher Domprobst Riesling Spätlese	215	269	*I lager	RS Nr. TY1120-01 (sommar 09)

Recensioner av viner från Willi Schaefer

Willi and Christophe Schaefer have produced some of the most brilliant wines of their respective careers in 2007, and these wines will be worth a special search to find. The fireworks here run all the way from a basic riesling Feinherb bottling that will make about as scintillating any everyday drinker as one could ever hope to find, all the way up to the estate's very first Eiswein. From the Feinherb bottling, up through a clutch of utterly magical Kabinetts, haunting Spätlese, and strikingly pure, refined and profound Auslesen, these are the wines that legends are made of. I actually made two visits to the estate to taste the 2007ers this year as it seemed the height of folly not to revisit these brilliant, brilliant wines. (*John Gilman, View from the Cellar*)

2008 Willi Schaefer Graacher Domprobst Riesling Kabinett

Again, there is only one Kabinett from the Domprobst this year, and what a Kabinett it is! The brilliant bouquet offers up a crystalline mélange of lime, yellow plum, apple, a glorious base of slate, petrol, lime oil and citrus zest in the upper register. On the palate the wine is medium-bodied, deep and very intensely flavored, with great focus and balance, stunning purity and an utterly refined and still quite reserved finish of magical length and grip. As good as the last two Kabinett bottlings are, this is a notable step up in quality. Brilliant wine. 2014-2040.
94 points (John Gilman)

2007 Willi Schaefer Graacher Domprobst Riesling Kabinett

With all of the 2007 Schaefer Kabinetts, the absolutely brilliant purity of the fruit comes across as bottled sunlight, and this is strikingly evident in the #7 Domprobst Kabinett. The bouquet is a deep and haunting blend of pear, petrol, white peach, a boatload of slate and apple blossoms in the upper register. On the palate the wine is medium-full, crisp and beautifully focused, with a rock solid core of fruit, great transparency, bright, tensile acids, and great length and grip on the palate-staining and dancing finish. Domprobst can often be a bit bound up in its structural elements when it is young, and the joyful expression of fruit and soil in the #7 Kabinett is truly remarkable for a young wine from this vineyard. A great Kabinett in the making.

93 points (John Gilman)



Nöjd vinmakare och dito vinimportör!

2007 Willi Schaefer Graacher Domprobst Riesling Spätlese #12

The Domprobst Spätlese #12 shows just the faintest kiss of botrytis on the nose, and this heightens the intensity and purity of each aromatic element. The bouquet is stunning, and is really quite Himmelreich in terms of its precision and transparency, though with the great depth of soil of the Domprobst also in evidence in its mélange of pear, delicious apple, kiwi, slate, petrol and intense lime zest in the upper register. On the palate the wine is medium-full, vibrant and juicy, with just beautiful balance, a great base of slate, and stunning length and grip on the bright, bouncy and laser-like focus. A magical Spätlese in the making. **93 points (John Gilman)**

2007 Willi Schaefer Graacher Domprobst Riesling Spätlese #5

In addition to the glorious Spätlese numbers 12 and 5, there is also a third Domprobst Spätlese in the Schaefer cellars this year that will be offered up at auction in Trier in September, and which sadly was still rather yeasty from its fermentation and not ready to be shown yet in the minds of Willi and Christophe Schaefer. Given how magical the two Domprobst Spätlese are in 2007 that were ready to show, I have already made my reservation for the auction version. The #5 Spätlese is deeper and more reserved on both the nose and palate today than the #12, but it too offers stunning potential in its aromatic blend of apple, pear, a touch of honeycomb, slate, petrol, lime zest and exotic notes for the Domprobst of fresh strawberry. There is an almost crystalline element to the fruit tones of this wine that are very rare and exciting. On the palate the wine is medium-full, long and laser-like in its focus, with even greater depth at the core, beautifully-integrated and snappy acids, and great length and grip on the profound finish. Another stunning wine. **95 points (John Gilman)**

Weingut Reinhold Haart, Mosel, Tyskland

Familjen Haart är inte direkt några nykomlingar i Mosel, utan har varit inblandade i vinmakning i regionen kring Piesport sedan 1382 då en anfader vid namn Johannes Haart odlade druvor över 600 innan hans ättling Theo Haart tog sig an uppgiften. Och Theo har förvaltat arvet väl genom sin utmärkelse till ”Årets Vinmakare” i Tyskland 2007. *“The wines produced by Piesport-based winemaker Theo Haart are great...He grows exclusively Riesling wines in top-rated vineyard sites in Piesport and Wintrich, and it is clear how important the terroir is to him, on which his wines are grown... The 2003 vintage range of wines was simply immaculate in its successful combination of vintage and vineyard site characteristics. The wines of the 2004 vintage showed what was possible in this vintage... That is what we wrote a year ago. Now we are absolutely thrilled to be faced by a range of Spätlese wines of a quality such as we have rarely been privileged to taste. The elegance typical of the Mosel region combines with creamy notes and a mineral structure that are unique in the world. Congratulations on the deserved inclusion at the very pinnacle, the Olympian heights of Mosel wine!”*

Tack vare den sin långa historia i regionen är Haart den största ägaren av den bästa vingården, *Piesporter Goldtröpfchen*. Det mest spännande med vingården är att den producerar en riesling som har sin alldelens egna stil, utan några jämförelser i resten av Mosel. En djup, fruktig riesling, som är ovanligt aromatisk med tropisk frukt och blommighet, ibland nästan lite krämig i sin stil, men ändå med bibehållen klingande syra och distinkt mineralitet. *Terroir* av högsta klass!



År	Vin	Pris (+ moms)	Status	Kommentar
2003	Piesporter Goldtröpfchen Riesling Auslese	263	329 *I lager	SB Nr. 98847 (nyhet 08-03-01)
2004	Piesporter Goldtröpfchen Riesling Spätlese	199	249 I lager	RS Nr. TY2111-01
2007	Piesporter Riesling Kabinett	116	145 I lager	RS Nr. TY2112-01
2007	Piesporter Goldtröpfchen Riesling Kabinett	127	159 I lager	RS Nr. TY2113-01
2007	Piesporter Grafenberg Riesling Kabinett	127	159 *I lager	RS Nr. TY2114-01
2007	Piesporter Goldtröpfchen Riesling Spätlese	191	239 I lager	RS Nr. TY2115-01
2007	Piesporter Grafenberg Riesling Spätlese	191	239 I lager	RS Nr. TY2116-01
2007	Piesporter Domherr Riesling Spätlese	191	239 I lager	RS Nr. TY2117-01
2008	Piesporter Grafenberg Riesling Kabinett	127	159 *I lager	RS Nr. TY2118-01 (sommar 09)
2008	Piesporter Goldtröpfchen Riesling Kabinett	140	175 *I lager	RS Nr. TY2119-01 (sommar 09)
2008	Piesporter Goldtröpfchen Riesling Spätlese	188	235 *I lager	RS Nr. TY2120-01 (sommar 09)
2008	Piesporter Goldtröpfchen Riesling Auslese	239	299 *I lager	RS Nr. TY2121-01 (sommar 09)

Recensioner av viner från Reinhold Haart

“As always, even in the difficult year 2006, Theo Haart presented a masterly collection. As mundane as it might sound, this feat cannot be underestimated. Many of the wines still have development potential, even though there is a great temptation to drink them right way while they are young and stimulating. Even for an ingenious winemaker like Haart, the Auslese to be sold at auction is not to be taken for granted. It already numbers among the finest Auslese that we have ever sampled from the Mosel and it is just at the very beginning of its development. Hats off!” (Gault Millau, The Guide to German Wines)

“Baroque splendour is what distinguishes Piesporter Goldtröpfchen wines from other Mosel Rieslings. The pronounced black currant flavour that they often show is not unique – it can also be found in wines from Graach in the Middle Mosel, Kasel on the Ruwer and in some Rieslings from other German wine regions. But nowhere else is the aroma of so many other ripe fruits – peach, apricot, citrus fruits, pineapple – as penetrating as in the magnificent fragrance of the Goldtröpfchen wines. Some might find this “explosion of fruit” a bit much, but this opulence is neither a bluff nor an empty facade. The wines are underpinned by a structure that is exactly as solid and robust as an architectural gem from the baroque period. At least this is true of the wines from Theo Haart.” (Stuart Pigott)

2008 Reinhold Haart Piesporter Gräfenberg Riesling Kabinett

A very citrus-driven and snappy example of Piesport. The bequest is deep, vivid and beautifully evocative, as it delivers scents of orange, lemon, green apple, petrol, a strong base of minerality and a topnote of citrus zest. On the palate the wine is medium-full, crisp and rock solid at the core, with a great spine of minerality, snappy acids and superb length and grip on the filigreed and intensely flavored finish. A very racy and vibrant Kabinett. 2014-2035. 92+ points (John Gilman, *View from the Cellar*)



Hela familjen Haart och en stolt importör!

2008 Reinhold Haart Piesporter Goldtröpfchen Riesling Spätlese

It shows excellent potential on both the nose and palate, with a succulence of fruit from the vineyard beautifully synthesized with the racy acidity and very strong soil signatures of all the Haart wines in this vintage. The bouquet is simply lovely, as it offers up scents of peach, orange, petrol, apple blossoms, slate, a touch of bee pollen and again, lovely citrus zest in the upper register. On the palate the wine is medium-full, deep and very pure, with lovely filigree, tangy acidity, outstanding focus and balance and a very long, refined and delineated finish. A lovely bottle of Spätlese. 2014-2040. 92+ points (John Gilman, *View from the Cellar*)

2007 Reinhold Haart Piesporter Goldtröpfchen Riesling Spätlese

Floral and slate aromas and flavors are accented by lime and peach in this delicate yet concentrated Riesling. The balance is impeccable. Finishes with a juicy aftertaste of lime and mineral. A terrific expression of place. Drink now through 2026. 94 points (*The Wine Spectator*)

2007 Reinhold Haart Piesporter Gräfenberg Riesling Spätlese

Offers a vivid, refreshing, pungent, and invigorating (Scheurebe-like) meld of pink grapefruit and sage, tinged with tart black fruit skins and white pepper. Subtle creaminess of texture in no way minimizes the brightness and penetration of this pungent Riesling, which like its Kabinett counterpart, does not taste remotely as sweet as its analysis suggests. A wafting, lily-like sweet floral perfume adds extra appeal, and this finishes with lip-smacking, smile-cracking exuberance. I would anticipate two decades of enjoyment from it. 92 points (*The Wine Advocate*)

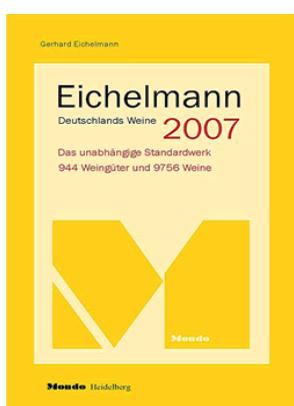
Weingut Forstmeister Geltz-Zilliken, Saar, Tyskland

Hanno Zilliken har en mycket bestämd uppfattning om hur vingården ska skötas – traditioner och den höga standarden ska bibehållas och som första prioritet ska vinerna reflektera sitt ursprung. I Zillikens källare, den djupaste i Saar, kan man uppleva en av Mosels mest spektakulära syner. Källaren har en extremt hög och naturlig luftfuktighet genom att vatten sakta sipprar genom ådror i det kringliggande berget som leder vatten genom dess väggar och tak, så att stalaktiter har bildats från hundratals år av droppande från taket. Här jäser vinerna och mognar sedan i gamla, tyska ekfat under absolut optimala förhållanden och garanterar perfekta lagringsförhållanden för vinet. Internationella vinkritiker, tidskrifter och böcker är rörande eniga i sin beskrivning av Zillikens viner, som de anser hör till de absolut bästa i Tyskland. Årgången 2005 är hans bästa någonsin och har få motsvarigheter i tysk vinhistoria. Hanno ler när man nämner det och erkänner, lika blygt som vanligt, att vädret gav honom en exceptionell möjlighet att producera en serie viner som varje vinmakare drömmar om att få uppleva åtminstone en gång under sitt liv. Årgång 2007 har dock visat sig vara en medtävlare... 1993 är en annan utmärkt årgång för Zilliken som då den kom, var ansedd som den bästa sedan den klassiska årgången 1983, då Zillikens viner fick sitt stora internationella genombrott. Slutligen är Hannos slogan om sina viner underbar: ***“Fun in a bottle”***. Jag kan inte annat än att hålla med!



År	Vin	Pris	(+ moms)	Status	Kommentar
1992	Saarburger Rausch Riesling Spätlese	189	236	*I lager	RS Nr. TY3111-01
1993	Saarburger Rausch Riesling Spätlese	194	242	*I lager	SB Nr. 96010-01 (nyhet 08-04-15)
1993	Saarburger Rausch Riesling Auslese	236	295	*I lager	SB Nr. 96011-01 (nyhet 08-04-15)
2002	Saarburger Rausch Riesling Kabinett	123	159	*I lager	SB Nr. 96009-01 (nyhet 08-04-15)
2007	Butterfly Riesling Qba	104	130	*I lager	RS Nr. TY3112-01
2007	Saarburger Rausch Riesling Kabinett	123	154	I lager	RS Nr. TY3113-01
2007	Saarburger Rausch Riesling Spätlese	186	232	I lager	RS Nr. TY3114-01
2007	Saarburger Rausch Riesling Auslese	269	336	*I lager	RS Nr. TY3115-01
2008	Ockfener Bockstein Riesling Kabinett	124	155	*I lager	RS Nr. TY3116-01 (sommar 09)
2008	Saarburger Rausch Riesling Kabinett	124	155	*I lager	RS Nr. TY3117-01 (sommar 09)
2008	Saarburger Rausch Riesling Spätlese	175	219	*I lager	RS Nr. TY3118-01 (sommar 09)

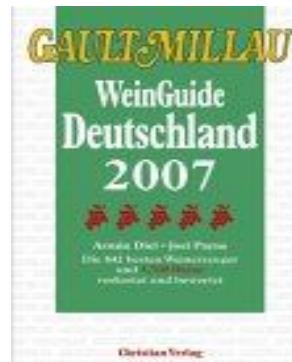
Recensioner av viner från Forstmeister Geltz-Zilliken



The honour for the best noble-sweet collection of the yearly went to the Weingut Forstmeister Geltz-Zilliken in Saarburg. In exceptional vintages the noble-sweet Rieslings from the Saar are unequalled. Hans Joachim Zilliken presents a fascinating row of excellent and precise Rieslings up to Trockenbeerenauslese level - and each particular Prädikat level inspires. (*Eichelmann Weinführer 2007*)

Without a doubt, the whole decade of the Nineties was a single success story for Hans-Joachim Zilliken. One good vintage just kept on following another. Zilliken has firmly established himself as one of the very best producers on the Saar. The fruity sweet predicate wines make up about 75 percent of the total production, and

have always been the highlights of this winery. However, both 2000 and 2001 were not all that spectacular here. Then the 2002 vintage saw an improved quality right across the range. Now, in 2003, Zilliken has pulled all the stops. The crowning glory is a Trockenbeerenauslese that is almost without equal, setting a standard that combines power with elegance. Zilliken: "I have never seen anything like this produced in the Rausch vineyard." Our congratulations! (**Gault Millau, The Guide to German Wines**)



As one of the memorable occasion, Hanno Zilliken seems this year to have experienced a vintage unlike that experienced by most of his colleagues. One enters an astonishing realm of super-concentration and Eiswein-like acidity before working one's way through even half of this longest-ever line-up of Zilliken wines. It seems that virtually botrytis-free desiccation between the 10th and 22nd of October kept ratcheting-up the concentration of all elements in a manner previously only experienced at this estate – and yours truly – with a few wines here and there over the many years. "We were dealt a lucky hand", says Zilliken, but he certainly knew how to play it. "A few individual 1921s could stand in this company but no entire collection. Considering the track record set by any of Zilliken's previous top vintages – including his still-lovely 1983s, the wines that really put him on the map of German viticulture – one has to assume that any wine from his 2005 collection

above Kabinett would cellar effortlessly and satisfyingly for a quarter-century. And at its upper reaches, this collection boasts wines that will still be babies then. Incidentally, I tasted this group twice while I was on the Saar. The suspicion that one might have been hallucinating would have to count as a normal reaction on first exposure. (*The Wine Advocate*)

2008 Zilliken Saarburger Rausch Riesling Kabinett

The Rausch Kabinett in 2008 is stellar, as it jumps from the glass in a blaze of lemon zest, plenty of slate, white flowers, gentle notes of petrol and a nice touch of lemon oil in the upper register. On the palate the wine is medium-full, crisp and vibrant, with a rock solid core, beautiful focus, great, snappy acids and superb length and grip on the complex and absolutely dancing finish. A classic bottle of Kabinett. 2013-2035+. **93 points (John Gilman, View from the Cellar)**

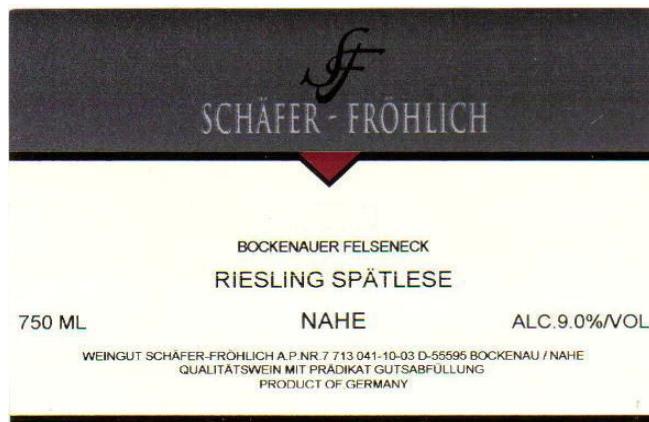
2008 Zilliken Saarburger Rausch Riesling Spätlese

The 2008 "regular" Spätlese from Hanno Zilliken is a fantastic wine, as it delivers a brilliantly complex mélange on the nose of apple, lemon zest, slate, petrol, bee pollen, lavender and a touch of candied violets in the upper register. On the palate the wine is medium-full, long and very pure, with fine mid-palate depth, classic filigree, tangy acids and superb length, focus and grip on the racy and very slate-driven finish. This is a classic bottle of Saar Spätlese in the making that should begin to drink beautifully with six or seven years bottle age and easily keep thirty-five or more years. 2015-2050. **94+ points (John Gilman, View from the Cellar)**

Weingut Schäfer-Fröhlich, Nahe, Tyskland

Familjen har arbetat med vinmakning ända sen 1800-talet, men det är först under det senaste decenniet som man verkligen börjat göra sig ett namn. Utvecklingen sammanfaller med att Tim Fröhlich efter sin önologexamen tog över som ansvarig vinmakare på Weingut Schäfer-Fröhlich och därmed blev sjätte generationen i familjen som arbetar med vinproduktion. Sedan dess har Schäfer-Fröhlich gått från klarhet till klarhet. Tim uppmärksammades för några år sedan som en av dom mest lovande unga vinmakarna i Tyskland, och utnämndes av den största tyska vinguiden **Gault Millau till Rising Star of the year 2005**. Han har sedan dess etablerat sig i det absoluta toppskiktet. Konkurrenten i Nahe är givetvis hård med Dönnhoff, Diel och Emrich-Schönleber in på knutarna, men Tim har gång på gång visat att Schäfer-Fröhlich ligger på samma nivå som dessa superstjärnor. Så här skriver Gault Millau:

"The perfectionism here is all-embracing, and extends to all aspects of wine production, to an extent probably found nowhere else in the Nahe region. Tim Fröhlich took over responsibility in the cellar in 1995, since then the estate has been going from strength to strength. Tim Fröhlich is a serious man for one so young, very firmly concentrated on his work and on the wines he produces. His wines appear to be a reflection of their maker: clear and with no frills, extremely strong mineral notes, with no room for false compromise with the concentrated, straight-as-a die style of the "Grosse Gewächse" of a quality unequalled by any other producer in the region. The incredible mineral backbone of the wines made here meant that even in a vintage as 2003 there was no need to add acidity, every wine was refreshing and invigorating. This family winery is now among the very best producers in Germany. We gladly express our congratulations, and raise our glasses to the 'Rising star of the year 2005'.



År	Vin	Pris	(+ moms)	Status	Kommentar
2007	Monzinger Halenberg Riesling Spätlese	156	195	*I lager	SB Nr. 96578-01 (nyhet 09-03-02)
2007	Schlossböckelheimer Felsenberg G. Gewächs	269	336	*I lager	RS Nr. TY4111-01 (sommar 09)
2008	Monzinger Halenberg Riesling Spätlese	159	199	*I lager	RS Nr. TY4112-01 (sommar 09)
2008	Bockenauer Felseneck Riesling Spätlese Goldkap	215	269	*I lager	RS Nr. TY4114-01 (sommar 09)
2008	Riesling Estate Trocken	87	109	*I lager	RS Nr. TY4115-01 (sommar 09)
2008	Schlossböckelheimer Riesling Trocken	135	169	*I lager	RS Nr. TY4116-01 (sommar 09)
2008	Bockenauer Riesling Trocken	135	169	*I lager	RS Nr. TY4117-01 (sommar 09)
2008	Monzinger Frühlingplatzchen Riesling Trocken	188	235	*I lager	RS Nr. TY4118-01 (sommar 09)
2008	Schlossböckelheimer Felsenberg Riesling Trocken	188	235	*I lager	RS Nr. TY4119-01 (sommar 09)
2008	Bockenauer Felseneck Riesling Trocken	188	235	*I lager	RS Nr. TY4120-01 (sommar 09)
2008	Bockenauer Felseneck Riesling G. Gewächs	300	375	*I lager	RS Nr. TY4121-01 (höst 09)
2008	Schlossböckelheimer Kupfergrube Riesling GG	300	375	*I lager	RS Nr. TY4122-01 (höst 09)
2008	Monzinger Halenberg Riesling G. Gewächs	300	375	*I lager	RS Nr. TY4123-01 (höst 09)
2008	Schlossböckelheimer Felsenberg Riesling GG	316	395	*I lager	RS Nr. TY4124-01 (höst 09)

Recensioner av viner från Schäfer-Fröhlich

What more can we say about Tim Fröhlich and his family, they are not only amazing people but also make phenomenal wines. Schäfer-Fröhlich has one of the most exciting 2007 collections in our book. If Tim isn't the best young wine maker in Germany, we'd like to know who is. He can do it all, from world class dry Grosses Gewächs selections to an impressive array of top Prädikat wines, there is nothing in the Schäfer-Fröhlich arsenal that doesn't impress. Tim feels 2007 is the finest vintage in the history of the estate. (**Rudi Wiest**)

"Tim Fröhlich is making some **absolutely scintillating wines** in the heart of the Nahe, and is clearly one of the up and coming young winemaking stars to be found in Germany these days. I only had the opportunity to taste a small handful of his wines, but was very impressed with the delicacy and filigree that I found in all three of his wines that were presented that evening...and the three wines reviewed below are no doubt simply the tip of the iceberg of the glories to be found emerging from this cellar in 2007. This is clearly an estate to add on to the short list of must have wines in the 2007 vintage." (**John Gilman**)

2007 Bockenauer Felseneck Riesling Spätlesse

The 2007 Spätlesse from the Felseneck vineyard will be extremely stylish example of the vintage, and a wine that will find plenty of fans. The bouquet is deep and compelling, as it offers up notes of melon, white cherries, slate, a touch of petrol and a lovely topnote of spring flowers. On the palate the wine is medium-full, crisp and complex, with lovely interplay between its stony soil elements, fruit and flowers, bright acids, beautiful focus and a long, tangy and slightly spritz finish. Classic Spätlesse in the making. **92+ points** (**John Gilman**)

2006 Bockenauer Felseneck Riesling Spätlesse

This needs some air to reveal its peach, passion fruit and lime aromas and flavors. Racy and tight, with the sleek structure driving the flavors to a long finish. Yet shows fine intensity and purity. Drink now through 2028. **94 points** (**The Wine Spectator**)

2006 Bockenauer Felseneck Riesling Spätlesse Gold Cap

A fresh, lively Riesling, offering floral, peach, citrus and slate flavors. Well-balanced and integrated, with a crunchy, mouthwatering aftertaste of lime and mineral. Drink now through 2025. **92 points** (**The Wine Spectator**)



2006 Monzinger Halenberg Riesling Auslese

A racy style, displaying peach, nectarine and grapefruit flavors. Unformed now, but cohesive, with the structure driving it all. Needs some time to develop. Best from 2013 through 2028. **92 points** (**The Wine Spectator**)

2006 Bockenauer Felseneck Riesling Auslese Gold Capsule

Pale gold. Heady aromas of musk, papaya and woodsmoke, along with a strong element of honeyed botrytis. Rich, succulent fruit is juxtaposed with a crunchy, saline acidity. An unctuously rich auslese with a very long, spicy finish. **93 points** (**Stephen Tanzer**)

2006 Riesling Bockenauer Felseneck Beerenauslese

Gold. Rich aromas of apricot pit, blackcurrant and smoky botrytis. Unctuous tropical fruit flavors coat the palate. The wine's chewy texture is refreshed by salty spices. Dense yet elegant, and very long on the finish. **93 points** (**Stephen Tanzer**)

2005 Bockenauer Felseneck Riesling Spätlesse 2005

94 pts (**Gault Millau**)

2005 Schlossböckelheimer Kupfergrube Riesling Auslese

95 points (**Gault Millau**)

2005 Bockenauer Felseneck Riesling Trockenbeerenauslese

100 points (**Gault Millau**)

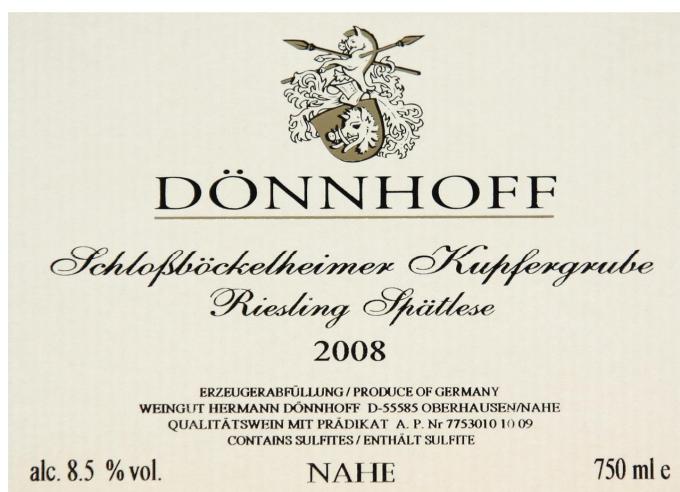
Weingut Hermann Dönnhoff, Nahe, Tyskland

Vad ska man egentligen säga om Helmut Dönnhoff och hans viner? Den obestridlige kungen av alla giganter i den tyska vinvärlden, respekterad och hyllad inte bara av alla konsumenter världen över utan också, vilket är mycket talande, alla hans vinmakarkolleger. Historiens vingslag för egendomen går tillbaka till 1750-talet och Helmutts era påbörjades 1971 då han framställde sitt första vin. Sedan dess har han bara gått från klarhet till klarhet och har numera en kultstatus inte bara i Tyskland utan i hela världen. Om man lyssnar på vad världens mest välkända vinkritiker säger om Helmut Dönnhoffs viner, är det här bara ett litet axplock som skulle kräva en hel bok för att sammanfatta:

“These are some of the most justifiably fashionable and hardest-to-find Rieslings in the wine world and are worth all the effort that it takes to latch on to a few bottles.” (**The world’s greatest wine estates by Robert Parker**)

“For the second year in a row, Helmut Dönnhoff has left me shaking my head in wonder. Tasting the greatest wines in the world, year in and year out, as a wine merchant and as a critic, did not prepare me for the awe-inspiring experience of tasting through Dönnhoff’s wines. They are magical, emotional, breathtaking. My words cannot do them justice.” (**Pierre Rovani, The Wine Advocate**)

“Helmut Dönnhoff has attained a status in the German wine industry that can perhaps be compared only to that of Egon Müller. The wines as well as the winemaker are legendary, virtually a national heritage.” (**Gault Millau, The Guide to German Wines**)



År	Vin	Pris	(+ moms)	Status	Kommentar
2008	Riesling Trocken	119	149	*I lager	RS Nr. TY5111-01 (höst 09)
2008	Tonschiefer Riesling Trocken	151	189	*I lager	RS Nr. TY5112-01 (höst 09)
2008	Schlossböckelheimer Felsenberg Riesling Trocken	212	265	*I lager	RS Nr. TY5113-01 (höst 09)
2008	Norheimer Dellchen Riesling Trocken GG	332	415	*I lager	RS Nr. TY5114-01 (höst 09)
2008	Niederhäuser Hermannshöhle Riesling Trocken GG	348	435	*I lager	RS Nr. TY5115-01 (höst 09)
2008	Riesling Qba	119	149	*I lager	RS Nr. TY5116-01 (höst 09)
2008	Kreuznacher Kahlenberg Riesling Kabinett	140	175	*I lager	RS Nr. TY5117-01 (höst 09)
2008	Oberhäuser Leistenberg Riesling Kabinett	143	179	*I lager	RS Nr. TY5118-01 (höst 09)
2008	Norheimer Kirschheck Riesling Spätlese	223	279	*I lager	RS Nr. TY5119-01 (höst 09)
2008	Kreuznacher Krötenpfuhl Riesling Spätlese	228	285	*I lager	RS Nr. TY5120-01 (höst 09)
2008	Schlossböckelheimer Riesling Kupfergrube	236	295	*I lager	RS Nr. TY5121-01 (höst 09)
2008	Oberhäuser Brücke Riesling Spätlese	263	329	*I lager	RS Nr. TY5122-01 (höst 09)
2008	Niederhäuser Hermannshöhle Riesling Spätlese	295	369	*I lager	RS Nr. TY5123-01 (höst 09)

Recensioner av viner från Dönnhoff

"In this humble taster's opinion, these are the greatest Rieslings on earth. No other wine, anywhere, exceeds the clarity, polish, complexity and sheer beauty of flavor of this grower's finest wines." (Terry Theise)

2008 Dönnhoff Schlossböckelheimer Felsenberg Riesling Trocken

I have a warm spot in my heart for the wines from the Felsenberg, as I fell in love with this very minerally terroir with the release of the Auction Spätlese in 2001. The 2008 Trocken bottling will be the only wine made from this vineyard in this vintage and it is absolutely stellar, as it soars from the glass in a complex and vibrant mélange of pink grapefruit, white cherries, lavender, a nice touch of wild yeasts and a scintillating base of complex minerality. On the palate the wine is full-bodied, crisp and laser-like in its focus, with zesty acidity and outstanding length and grip on the rapier finish. Terrific bottle of dry Riesling. 2012-2030. **92+ points (John Gilman, View from the Cellar)**

2007 Dönnhoff Norheimer Dellchen Riesling Spätlese

Ripe apple, forest floor and lime aromas mingle with a faint hint of honeyed botrytis. Rich, unctuous tropical fruit flavors pervade the palate. A wine with creamy depth and a smoky spice character that lingers seductively on an extremely long finish. One of the finest spälese of the vintage. **95 points (Stephen Tanzer)**

2007 Dönnhoff Niederhäuser Hermannshöhle Riesling Grosses Gewächs

Savory aromas of dried apricot, wild spices and smoked herbs. Dense berry fruit with a finely polished minerality animate the palate of this enormously concentrated wine. Finishes rich, elegant, ethereal and extremely long. A stunning dry riesling! **95 points (Stephen Tanzer)**



2006 Dönnhoff Niederhäuser Hermannshöhle Riesling Auslese
Dönnhoff's 2006 Niederhäuser Hermannshöhle Riesling Auslese introduces a caramelization of fruit and a roasted richness that represent a more obvious expression of botrytis, yet the springs of acidity are incredibly tightly-wound as well and there is absolutely no sense of heaviness. One can taste the effect of botrytis that was being constantly ventilated in the best portions of this great site, concentrating all components, including acidity, while juicy berries also still abounded. The fruitcake metaphor is overused and

Kvalitetskontroll kallar jag det för. Helmut Dönnhoff instämmer.

fails to capture the appropriate sense of levity, fluidity, and elegance. Suffice it to say that dried fruits, toasted nuts, citrus rind, honey, white raisin, baking spices, spirituous fruit essences, and singed, caramelized notes all abound, and that the less prosaic layers of this masterpiece – for lack of better words, the meat and mineral dimensions – are only revealed for now to the limited degree that time in the glass permits. The finish finds me licking my lips clean of mysteriously savory, salty residues. Voluminous and dense yet refined and elegant; baroque yet constructed like one of the great pyramids; viscously rich yet dynamic, this will stand – perhaps for half a century – as a monument to its vintner, site and vintage. **99 points (The Wine Advocate)**

2006 Dönnhoff Oberhäuser Brücke Riesling Spätlese

It rises to the challenge with a performance of unforgettable delicacy, refinement and elegance, without stinting on honeyed richness. Gardenia and heliotrope offer a heady bouquet, sprinkled with framboise and lemon. Red raspberry and quince preserves lemon, salt and slate mingle on a creamy, seemingly weightless palate, in a harmonious colloquy, tartness folded into honey and vanilla cream richness. Sensational dynamism, penetrating length, and mysteriously mineral, savory, depth (there is already an unexpected note of bitter chocolate) await you in a bottle of this Brücke over the next quarter century. **96 points (The Wine Advocate)**

Tips till sommelierer !

Ett riktigt bra vin tillsammans med en passande måltid på en restaurang har potentialen att verkligen berör våra sinnen. Som sommelier har du givetvis utmaningen att kombinera mat och vin och i den utmaningen ligger att hitta ett vin som ska kunna vara gott och ge ett mervärde till maträtten oavsett prisklass. Vi tror mycket starkt på idén att en restaurang som eftersöker billigare viner för att passa en majoritet av sina gästers plånböcker, får ut ett maximalt mervärde av att välja enklare viner från etablerade producenter i världsklass. Även den enklaste dolcetto eller nebbiolo från en världsberömd

producent i Barolo eller den enklaste riesling eller chenin blanc från Tysklands eller Frankrikes främsta vinmakare kan erbjuda en stor vinupplevelse med matchande maträtter. De producenter **Origo Wine** arbetar med är alla småskaliga bönder i yppersta världsklass som inte kompromissar med kvaliteten i några led. Tvärtom är deras inställning är att de viner de arbetar mest fokuserat med, är just deras enklaste viner eftersom det är dom som har största spridning till konsumenter och är dom som verkligen sätter kvalitetsnivån för hur bra en producent är, menar de. De har alla en mycket tydlig och bestämd uppfattning att deras viner ska uttrycka karaktären av deras vingårdar, allt från lokala druvor till hela vinregionens traditioner och historia. På engelska kallas det kort och gott för att vinerna ska belysa deras *Sense of Place*. Det är såna viner som bidrar till att skapa ett minnesvärt restaurangbesök och får gästen att vilja komma tillbaka, oavsett prisnivå.



sina gäster viner som inte finns i Systembolagets sortiment och som bygger på småskalighet och exklusivitet. Samtidigt finns det importörer som erbjuder ”unika” viner som kostar 60 kr och vill få restauranger att tro att de har en världsunik produkt av högsta kvalitet. Ambitionen hos **Origo Wine** är kompromisslös; ingenstans i vår produktpartfölj finns några dussinproducenter med storskalig massproduktion, utan samtliga vinmakare tillhör de allra främsta inom respektive vinregion. All reklam är egentligen överflödig då dessa vinner nämns sida upp och sida ner i böcker, på internet och av internationella vinkritiker.

Vi har tagit fram några kandidater som exempel på hur även billigare viner från världsberömda producenter kan skapa ett mervärde och framför allt en fantastiskt kombination till en god maträtt. Det krävs inte en tjock plånbok av restauranggästen för att njuta av dessa viner. Och du som sommelier kan vara trygg i förvissning om att även när du rekommenderar ett enklare vin, är det alltid av hög kvalitet. Viner som är kandidater att vara med på sommelierlistan ska vara viner med karaktär, personlighet och ha en historia att berätta, som kombinerat till passande maträtter, ger dina gäster en minnesvärd matupplevelse av högsta klass.

Många restauranger vill idag kunna erbjuda

Sommelierviner

År	Vin	Pris	(+ moms)	Status	Kommentar
2007	Willi Schaefer Riesling Qba	103	129	I lager	RS Nr. TY1111-01
2007	Willi Schaefer Graacher Himmelreich Riesling Kabinett # 9	135	169	I lager	RS Nr. TY1112-01
2007	Willi Schaefer Graacher Domprobst Riesling Kabinett # 16	140	175	I lager	RS Nr. TY1113-01
2008	Willi Schaefer Riesling Qba Feinherb	108	135	*I lager	RS Nr. TY1117-01 (sommar 09)
2008	Willi Schaefer Graacher Domprobst Riesling Kabinett	135	169	*I lager	RS Nr. TY1119-01 (sommar 09)
2007	Haart Piesporter Riesling Kabinett	116	145	I lager	RS Nr. TY2112-01
2007	Haart Piesporter Goldtröpfchen Riesling Kabinett	127	159	I lager	RS Nr. TY2113-01
2008	Haart Piesporter Grafenberg Riesling Kabinett	127	159	*I lager	RS Nr. TY2118-01 (sommar 09)
2007	Zilliken Saarburger Rausch Riesling Kabinett	123	154	I lager	RS Nr. TY3113-01
2008	Zilliken Ockfener Bockstein Riesling Kabinett	124	155	*I lager	RS Nr. TY3116-01 (sommar 09)
2008	Zilliken Saarburger Rausch Riesling Kabinett	124	155	*I lager	RS Nr. TY3117-01 (sommar 09)
2008	Schäfer-Fröhlich Riesling Estate Trocken	87	109	*I lager	RS Nr. TY4115-01 (sommar 09)
2008	Schäfer-Fröhlich Bockenauer Riesling Trocken	135	169	*I lager	RS Nr. TY4117-01 (sommar 09)
2008	Dönnhoff Riesling Trocken	119	149	*I lager	RS Nr. TY5111-01 (höst 09)
2008	Dönnhoff Tonschiefer Riesling Trocken	151	189	*I lager	RS Nr. TY5112-01 (höst 09)
2008	Dönnhoff Riesling Qba	119	149	*I lager	RS Nr. TY5116-01 (höst 09)
2008	Dönnhoff Kreuznacher Kahlenberg Riesling Kabinett	140	175	*I lager	RS Nr. TY5117-01 (höst 09)
2008	Alzinger Dürnsteiner Riesling Federspiel	156	195	*I lager	RS Nr. ÖS1114-01 (sommar 09)
2008	Luigi Pira Dolcetto d'Alba	111	139	*I lager	RS IT1115-01 (sommar 09)
2007	Conterno-Fantino Barbera d'Alba Vignota	159	199	I lager	RS Nr. IT2116-01
2008	Conterno-Fantino Dolcetto d'Alba Bricco Bastia	116	145	*I lager	SB Nr. 95036-01 (nyhet 09-05-02)
2008	Conterno-Fantino Barbera d'Alba Vignota	159	199	*I lager	RS Nr. IT2117-01 (sommar 09)
2008	Conterno-Fantino Nebbiolo Ginestrino	167	209	*I lager	RS Nr. IT2118-01 (sommar 09)
2006	Marengo Barbera d'Alba Pugnane	151	189	I lager	RS Nr. IT3115-01
2007	Marengo Barbera d'Alba Pugnane	167	209	*I lager	RS Nr. IT3117-01 (höst 09)
2007	Marengo Nebbiolo d'Alba Valmaggiori	175	219	*I lager	RS Nr. IT3118-01 (höst 09)
2008	Marengo Dolcetto d'Alba	118	148	I lager	RS Nr. IT3119-01 (höst 09)
2005	Cappellano Nebbiolo Langhe (mycket begränsat!)	159	199	*I lager	RS Nr. IT4114-01 (höst 09)
2006	Pegau Gigondas Selection Laurence Feraud	183	229	*I lager	RS Nr. FR1112-01
2006	Pegau Plan Pegau Sélection Laurence Féraud	111	139	*I lager	RS Nr. FR1112-01
2007	Pegau Pegovino Vin de Pays d'Oc	78	98	*I lager	RS Nr. FR1114-01
2005	Mont-Olivet Chateauneuf du Pape	191	239	I lager	RS Nr. FR2117-01
2006	Mont-Olivet Chateauneuf du Pape Le Petit Mont	159	199	I lager	RS Nr. FR2118-01
2007	Mont Olivet Cotes du Rhone Serre de Catin	111	139	*I lager	RS Nr. FR2121-01
2007	Mont-Olivet Cotes du Rhone Varene	111	139	*I lager	RS Nr. FR2122-01
2008	Mont-Olivet Chateauneuf du Pape Blanc	180	225	*I lager	RS Nr. FR2123-01
1999	Baumard Clos Saint-Yves Savennieres	156	195	*I lager	RS Nr. FR3112-01
2004	Baumard Cuvee Millesime Brut	136	170	*I lager	RS Nr. FR3115-01
2005	Baumard Clos Saint-Yves Savennieres	148	185	I lager	SB Nr. 96869-01 (nyhet 09-02-02)

Samtliga viner ovan är såna som vinmakarna själva anser är deras "bread and butter", viner de satsar extra mycket på för att dom anser att det är dom som verkligen sätter kvalitetsstämpeln på en producent. Ambitionen är densamma hos alla våra producenter; att ha en så hög lägstanivå som det över huvud taget går. Därför är det oftast dessa viner som vinmakarna själva är mest stolta över. Frågan är, har dom lyckats? Kan verkligen de billigare vinerna vara av så hög kvalitet att internationella vinkritiker uppmärksammar dom och recensrar dom? Och kan även ett billigare vin på bordet, från tips av dig som sommelier, göra så att restauranggästerna förundras över hur väl deras måltid kombineras med ett vin av yppersta världsklass utan att plånboken behöver lida? På nästa sida hittar du exempel på recensioner på viner som ingår i vår sommelierlista.

Recensioner av sommelierviner

“Willi and Christoph Schaefer have produced some of the most brilliant wines of their respective careers in 2007, and these wines will be worth a special search to find.” (John Gilman, View from a Cellar)

2007 Willi Schaefer Riesling Qba (103 kr ex moms)

Offers aromas and flavors of spiced apple; a subtly creamy, mouth-filling, yet refreshing palate presence; and a lip-smacking finish. Despite 9.5% alcohol, it approaches the delicacy of a Kabinett. I would plan to enjoy it anytime over the next 3-5 years. **87 points (The Wine Advocate)**

2007 Willi Schaefer Graacher Himmelreich Riesling Kabinett Nr 9 (135 kr ex moms)

Marine language remains very appropriate for the Schaefer 2007 Graacher Himmelreich Riesling Kabinett A.P. #9, which delivers not just a tangy whiff of the sea to accompany its apple blossom, clover, and honeydew melon, but also an irresistible, invigorating, saline, sweet, bay scallop-like savor that left me salivating uncontrollably. The spring-fed Himmelreich, opines Schaefer, is especially conducive to stress-free and gradual ripening, with concomitant extract and high, ripe acidity, all of which seems to apply in spades to 2007. No wonder this Kabinett was served last. I’m not sure I’ll outlive it, but those who can ought to contemplate saving some for 25 years from now. Just make sure you have lots for in-between, too! **93 points (The Wine Advocate)** och...

Normally the order that a vigneron serves his or her wines will give one an idea of how they perceive their own quality hierarchy in a given year. With these two Himmelreich Kabinetts, this is impossible to say, as I tasted the #2 on my first visit and the #9 on the second visit, and all of the wines were showing even better on my second stop, as they were ten more days further removed from the close of their fermentations. In any event, the 2007 Himmelreich #9 Kabinett was one of the most brilliant Kabinetts that I tasted on this entire trip, as the wine delivers a magical bouquet of white peaches, ripe apples, beautiful, gentle notes of honeycomb, spring flowers, slate and white cherries. On the palate the wine is medium-bodied, seamless and beautifully elegant, with playful acids, superb, nascent complexity, perfect balance and a very long, crunchy finish. Magical Kabinett. 2012-2035+. **95 points (John Gilman, View from a Cellar)**

2008 Willi Schaefer Riesling Feinheb (108 kr)

The 2008 Feinherb from Weingut Willi Schaefer is another absolutely lovely bottle that will offer outstanding value. It shows the potential to easily age ten to twelve years or more. The bouquet is quite lovely, as it offers up scents of apple, lime zest, a touch of white cherries, petrol, lovely slate tones and a delicate topnote of violets. On the palate the wine is medium-full, long, pure and succulent, with the slightly higher level of residual sugar giving the wine a real juicy character at the core. The finish is long, beautifully balanced and shows fine framing acidity, to keep the wine bouncy and vibrant on the backend. A lovely bottle and really a steal at its price. 2009-2020+. **89 points (John Gilman, View from a Cellar)**

2008 Willi Schaefer Riesling Qba (103 kr ex moms)

The 2008 “Estate” Riesling is only nine percent alcohol, and this classically styled QbA has a bit more sweetness than the Feinherb and really hits all the right notes in its aromatic mélange of green apple, lime, a classy base of late, apple blossoms, incipient notes of petrol and an additional floral aspect redolent of lilacs. On the palate the wine is medium-full, juicy and thirst quenching, with lovely, crisp acidity, a fine core, just a wisp of sweetness, and fine length and bounce on the focused and zesty finish. Just a delicious bottle of wine- perfect for après ski or après tennis or just sitting in the garden waiting for the sun to go down. 2009-2020. **89 points (John Gilman, View from a Cellar)**

2008 Willi Schaefer Graacher Domprobst Riesling Kabinett (135 kr ex moms)

Again, there is only one Kabinett from the Domprobst this year, and what a Kabinett it is! The brilliant bouquet offers up a crystalline mélange of lime, yellow plum, apple, a glorious base of slate, petrol, lime oil and citrus zest in the upper register. On the palate the wine is medium-bodied, deep and very intensely flavored, with great focus and balance, stunning purity and an utterly refined and still quite reserved finish of magical length and grip. As good as the last two Kabinett bottlings are, this is a notable step up in quality. Brilliant wine. 2014-2040. **94 points (John Gilman, View from a Cellar)**

2007 Haart Piesporter Riesling Kabinett (116 kr ex moms)

From a combination of younger vines and “pre-harvest” selection (Vorlese), the Haart’s 2007 Piesporter Kabinett smells of apple and grapefruit; comes to the palate quite softly-textured and delicate; and displays crushed stone and a slightly detached but refreshing lemony citricity in its rather sweet finish. All in all, though, this will provide considerable satisfaction over the next couple of years. **91 points (The Wine Advocate)**

2007 Haart Piesporter Goldtröpfchen Riesling Kabinett (127 kr ex moms)

Smells of pear, grapefruit, and pineapple. Soothing, elegant, and delicate personality and finishes with a long, lovely if low-energy counterpoint of rich, ripe fruit; faint nuttiness and black fruit tartness; and saline and wet stone mineral expressions. A dozen or more years of felicitous cohabitation should be possible. **90 points (The Wine Advocate)**

2008 Reinhold Haart Piesporter Gräfenberg Riesling Kabinett (127 kr ex moms)

A very citrus-driven and snappy example of Piesport. The bequest is deep, vivid and beautifully evocative, as it delivers scents of orange, lemon, green apple, petrol, a strong base of minerality and a topnote of citrus zest. On the palate the wine is medium-full, crisp and rock solid at the core, with a great spine of minerality, snappy acids and superb length and grip on the filigreed and intensely flavored finish. A very racy and vibrant Kabinett. 2014-2035. **92+ points (John Gilman, View from a Cellar)**

“The 2007ers from Hanno Zilliken are utterly superb, and have beautifully captured every ounce of potential in this great vintage. The top Zilliken 2007ers will age gracefully for three or four decades, and are almost electric in their purity and nervosité on the palate. As befits one of the world’s greatest wine estates, the 2007ers from Geltz-Zilliken will prove to be cellar treasures that will be reference points examples of this great vintage in twenty years time, with many of them possessing the capability of lasting fifty or sixty years.” (John Gilman, View from a Cellar)

2007 Saarburger Rausch Riesling Kabinett (123 kr ex moms)

Hanno Zilliken has made some absolutely beautiful Kabinetts over the course of his career, but the 2007 may well be the very finest that I have had the pleasure to taste. The bouquet is deep and vibrant, as it jumps from the glass in a classic mélange of pink grapefruit, petrol, kaleidoscopic slate tones and already a bit of sea salt in the upper register. On the palate the wine is medium-bodied, poised and quite youthfully reticent, with a great core of fruit, wonderful complexity to come, sizzling acidity, laser-like focus and a dancing, reserved and minerally finish. A great Kabinett in the making. 2010-2025+. **94 points (John Gilman, View from a Cellar)**

2008 Zilliken Ockfener Bockstein Riesling Kabinett (124 kr ex moms)

The Ockfener Bockstein Kabinett is a delightful example of the 2008 vintage, as it offers up a lovely bouquet of lemon, grapefruit, lemongrass, complex minerality, gentle herbal tones and incipient notes of both beeswax and sea salts. On the palate the wine is medium-bodied, crisp and snappy, with lovely focus, classic Kabinett filigree, and a very long, quite dry and minerally finish. Just a lovely, lovely bottle of Kabinett. 2013-2030. **90 points (John Gilman, View from a Cellar)**

2008 Dönnhoff Riesling Trocken (119 kr ex moms)

This is the so-called “basic bottling” of dry Riesling and it is an absolutely stellar value in ’08. The wine weighs in at a natural alcohol level of 11.5%, and offers up a really beautiful and exotic bouquet of white cherries, fresh coconut, slate, incipient notes of the petrol to come and a delicate topnote of wild yeasts. On the palate the wine is medium-full, crisp and snappy, with fine focus and lovely length and cut on the pure and bouncy finish. One could not ask for a better white “house wine”. 2009-2020. **89 points (John Gilman, View from a Cellar)**

2008 Dönnhoff Tonschiefer Riesling Trocken (151 kr ex moms)

The Tonshiefer bottling of Trocken is a dynamite dry Riesling that is sourced from the Leistenberg vineyard in Oberhäusern in its entirety this year, and it is a terrific bottle in the making. The wine weighs in at 11.5 percent alcohol (again all natural - no chaptalization for the dry wines this year at Weingut Dönnhoff), and offers up a superb nose of grapefruit, fresh oranges, a very complex base of slate and a pungent topnote of orange blossoms. On the palate the wine is medium-bodied, crisp and nascently complex, with a litesome, dancing filigree, a lovely core and excellent length and grip on the beautifully balanced finish. I would give this fine bottle a couple of years in the cellar to allow its secondary layers to emerge. High class juice and again a terrific value. 2011-2025. **89 points (John Gilman, View from a Cellar)**

2008 Dönnhoff Kreuznacher Krötenpfuhl Riesling Kabinett (140 kr ex moms)

The nose on the 2008 Krötenpfuhl Kabinett is simply beautiful, as it wafts from the glass in a blend of apple, gooseberries, a touch of Chablis-like straw tones, lovely minerality and orange zest in the upper register. On the palate the wine is medium-bodied, crisp and complex, with lovely filigree, bright acids and a very long, very fresh finish that closes with fine stoniness and an exotic touch of caramel. A lovely bottle of Kabinett. 2009-2025. **90 points (John Gilman, View from a Cellar)**

2007 Alzinger Dürnsteiner Riesling Federspiel (156 kr ex moms)

Intense peach, lemon zest and subtle floral aromas on the nose. Racy and refreshing in the mouth, with the leemony nuance carrying through. A medium-bodied riesling with a vibrant acid structure and firm minerality. Quite appetizing and inviting. Drink now to 2013. **90 points (Stephen Tanzer, International Wine Cellar)**

2007 Luigi Pira Dolcetto d'Alba (111 kr ex moms – årgång 2008 kommer)

The 2007 Dolcetto d'Alba is made in a surprisingly restrained style for this property. It is a fresh, juicy wine with plenty of perfume-laced fruit and an accessible, elegant personality. Anticipated maturity: 2008-2010. **88 points (The Wine Advocate)**

2007 Conterno-Fantino Dolcetto Bricco Bastia (116 kr ex moms – årgång 2008 kommer)

The 2007 Dolcetto d'Alba Bricco Bastia is a delicious, fleshy wine loaded with fragrant ripe dark fruit, spices and minerals. This medium to full-bodied Dolcetto offers gorgeous length and elegance to spare. Year in year out, this is one of my favorite Dolcettos on the market. These entry-level wines show why Conterno-Fantino is one of Piedmont's top estates. Anticipated maturity: 2008-2011. **89 points (The Wine Advocate)**

2007 Conterno-Fantino Barbera d'Alba Vignota (159 kr ex moms)

The 2007 Barbera d'Alba Vignota flows from the glass with waves of fruit that caress the palate in stunning style. This delicious Barbera has only been in bottle for a short time, and my impression is that it will only get better in the coming months. It is a sumptuous, opulent Barbera that is sure to provide much pleasure over the next few years. Anticipated maturity: 2008-2012. **90 points (The Wine Advocate)**

2006 Mario Marengo Dolcetto d'Alba (118 kr ex moms – årgång 2008 kommer)

Inky black cherry, violet and licorice on the nose. Juicy and dense but with lovely life and lift to the concentrated flavors of blackberry pastille and violet. Quite primary but at the same time suave, with strong fruit character, ripe tannins and very good finishing life. **89 points (Stephen Tanzer, International Wine Cellar)**

2007 Pegau Plan Pegau (111 kr ex moms)

These cuvees, which I previously profiled before they were bottled, are now in the marketplace, and they represent three bargains made by Laurence Feraud at the famed Chateauneuf du Pape estate, Domaine Pegau. The Plan Pegau reveals abundant meaty/kirsch notes intermixed with aromas of licorice, lavender, and earth. It is a full-flavored red that could easily be mistaken for a good Chateauneuf du Pape. **88 points (The Wine Advocate)**

2007 Pegau Pego Vino Vin de Pays d'Oc (78 kr ex moms)

Also very charming is the 2007 Pegovino Vin de Pays d'Oc, another Grenache-dominated wine exhibiting plenty of roasted herb, meat, black cherry, truffle, and spice box characteristics. **86 points (The Wine Advocate)**

2006 Clos du Mont-Olivet Cotes du Rhone Serre de Latin (111 kr ex moms – årgång 2007 kommer)

A beautiful sleeper of the vintage as well as an excellent value, the 2006 Cotes du Rhone Serre de Latin reveals sweet framboise and kirsch liqueur notes intermixed with notions of licorice and Provencal herbs. It is soft, medium-bodied, and seductive. Enjoy it over the next 2-4 years. **88 points (The Wine Advocate)**

Weingut Leo Alzinger, Wachau, Österrike

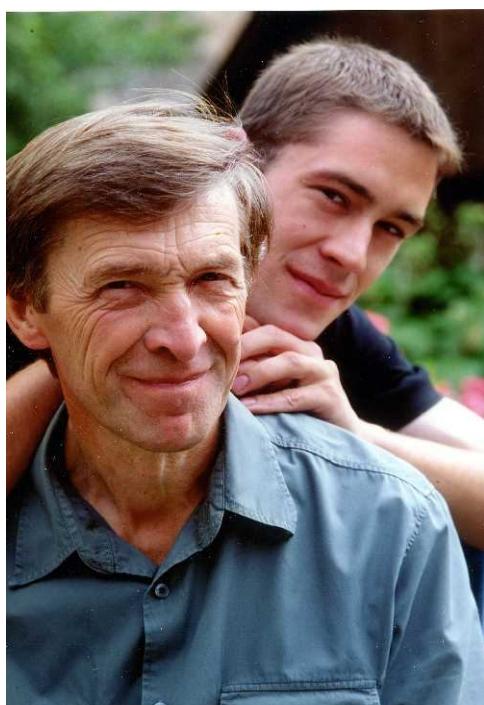
Leo Alzinger Sr är inte bara känd i hela Wachau för sin lågmäldhet och sin stora generositet när det gäller att hjälpa snarare än att konkurrera med andra vinmakare, utan är också känd som en av dom riktiga superstjärnorna i Wachau tillsammans med F X Pichler och Hirtzberger. Leo Alzinger Jr anslöt sig till familjetraditionen efter sin utbildning i Klosterneuberg och praktik hos den legendariske Hans-Günter Schwarz på Müller-Catoir i Pfalz. Trots kultstatus och hyllningar från hela världen, förblir Alzinger en liten familjeegendom som helt och hållet sköts av familjen. Det är med andra ord ingen massproduktion det är tal om, utan oftast sällsynta och mycket individuella viner som ofta är slutsålda innan buteljering, då de flesta viner säljs på mailinglistor till etablerade kunder världen över. Jag är därför oerhört stolt och tacksam över att ha fått chansen till en mindre allokering av deras främsta viner. Så här skriver Terry Theise: *"They're not more powerful, or forceful; they aren't any longer or riper. What they do is take the serenity with which they're endowed and pass it upward through a kind of apotheosis, beyond which they are beatific and glowing. You wouldn't be surprised if the cellarmaster were the Dalai Lama. Alzinger's wines almost never push and assert; they are instead amazingly sanguine and calmly lovely."*



År	Vin	Pris	(+ moms)	Status	Kommentar
2008	Mühlpoint Grüner Veltliner Smaragd	156	229	*I lager	RS Nr. ÖS1111-01 (vår 09)
2008	Loibenberg Grüner Veltliner Smaragd	220	275	*I lager	RS Nr. ÖS1112-01 (vår 09)
2008	Steinertal Grüner Veltliner Smaragd	228	285	*I lager	RS Nr. ÖS1113-01 (vår 09)
2008	Dürnsteiner Riesling Federspiel	156	195	*I lager	RS Nr. ÖS1114-01 (vår 09)
2008	Hollerin Riesling Smaragd	228	285	*I lager	RS Nr. ÖS1115-01 (vår 09)
2008	Loibenberg Riesling Smaragd	236	295	*I lager	RS Nr. ÖS1116-01 (vår 09)
2008	Steinertal Riesling Smaragd	246	320	*I lager	RS Nr. ÖS1117-01 (vår 09)

Recensioner av viner från Leo Alzinger

2007 Leo Alzinger Riesling Smaragd Steinertal A smoky sweet pungency marks the nose of the Alzinger 2007 Riesling Smaragd Steinertal, which saturates the palate with ripe musk melon and honeydew. Notes of blond tobacco, high-toned herbal essences, inner-mouth floral perfume, and wood smoke remind one of the extent to which this site imprints its wines, and to which one might in this instance easily imagine a Grüner Veltliner to be in one's glass. The sense of cool refreshment here defies the wine's site-typical (and perhaps marginally botrytis-reinforced) pungency, and here is another instance in this collection of remarkable sheer extract sweetness (as the analysis says "dry," but your palate doesn't entirely). The kaleidoscopic range of finishing savor cannot be captured with other than mineral vocabulary (and even then, not); it is stunning. If this wine doesn't cause you to act like Pavlov's pooch, I suspect none ever. **96 points (*The Wine Advocate*)**



Leo & Leo

2007 Leo Alzinger Riesling Smaragd Loibenberg Subtle orange and juicy peach along with a hint of blossom honey on the rather shy nose. Very precisely structured and delineated, with plenty of juicy fruit bound into a tightly woven texture. The wine's discreet fruit sweetness is already wonderfully balanced by citrus and mineral components. Long on the aftertaste, and built for further development in bottle. Drink 2009 to 2017. **92 points (Stephen Tanzer)**

Very creamy, with rich peach and apricot flavors that are concentrated and lush. Finishes with golden raisin and ripe, spicy notes. Drink now through 2015. **92 points (*The Wine Spectator*)**

2007 Leo Alzinger Riesling Smaragd Hollerin Still somewhat closed on the nose, hinting at subtle blossom honey and delicate peach and apricot. Juicy in the mouth, with a subtle touch of peach. An impressive curve of acidity gives this wine plenty of vibrant expression and suggests excellent aging potential. Strongly mineral on the back end. Drink 2009 to 2017. **92 points (Stephen Tanzer)**

2007 Leo Alzinger Riesling Grüner Veltliner Smaragd Steinertal The nose offers subtle herbal notes reminiscent of fresh spicy tobacco leaf and linden blossom. Still somewhat closed but already complex in the mouth, displaying a firm structure. Mango and green apple flavors are carried by a streamlined acid structure. Mineral nuances linger on the finish. Drink 2009 to 2017. **93 points (Stephen Tanzer)**

2007 Leo Alzinger Riesling Grüner Veltliner Smaragd Loibenberg Opulent and creamy, with aromas and flavors redolent of peach cobbler, accented by rich notes of lemon curd, pear tart and vanilla. The long finish is filled with lush spice and kiwifruit notes. Drink now through 2014. **93 points (*The Wine Spectator*)**

Juicy tropical fruits, especially mango, make an exotic impression on the nose. The mango note is joined by layered flavors of blossom honey, fresh pear and apricot on the palate. The wine's gently extracted, sweet fruit flavors linger impressively on the finish of this complex and delicately structured wine, with a note of green apple emerging on the aftertaste. Drink 2009 to 2017. **93 points (Stephen Tanzer)**

Domaine de Pegau, Chateauneuf-du-Pape, Frankrike

Domaine de Pégau och karismatiska Laurence och pappan Paul Feraud, behöver knappast någon närmare introduktion, utan får väl anses vara en av världens mest kända och omtalade vinmakare. Det är ingen hemlighet att Pégau är Robert Parkers stora favorit och att han anser att Laurence är en av världens bästa vinmakare alla kategorier. Med kommentarer som..."*Life is too short not to drink abundant quantities of Pégau. These are some of my favorite wines in the world, and also some of my favorite visits, largely because of the charismatic Feraud family, from the daughter Laurence to the father Paul*"...och det faktum att Robert Parker vid ett tillfälle kände att hans 100-poängskala helt enkelt inte räckte till utan gav ett av Pégaus viner 100+ poäng (vilket flitigt debatterades och skrev som i internationell vinpress) är det svårt att vara anonym i vinvärlden. Och inte heller hjälper det till att hålla en låg profil när 100-poängsbetygen står som spön i backen då The Wine Advocate recensrar vinerna från Pégau.

Pégau producerar några av Chateauneuf-du-Papes mest majestätiska, robusta, koncentrerade och långlivade viner. Deras vinmakning tillåter inga kompromisser. Noggrann selektion, lågt skördeuttag och absolut ingen filtrering eller annan artificiell påverkan på vinerna tillåts. Under hela året arbetar man regelbundet med att syresätta marken genom att för hand vända på jorden kring vinrankan och vartannat år gräver man ner organiskt material för att tillföra näringssämnen. Man använder inga bekämpningsmedel i vingårdarna. När druvorna har uppnått optimal mognad skördas de för hand och selekteras noggrant. Vinifieringen är helt naturligt och traditionell.



År	Vin	Pris	(+ moms)	Status	Kommentar
2004	Chateauneuf du Pape Cuveée Reservée	352	440	Utsåld	SB Nr. 96286-01 (nyhet 08-08-01)
2004	Chateauneuf du Pape Cuvée Laurence	639	799	Utsåld	SB Nr. 96654-01 (nyhet 09-02-01)
2005	Chateauneuf du Pape Cuveée Reservée	383	479	I lager	SB Nr. 96289-01 (nyhet 08-08-01)
2005	Chateauneuf du Pape Cuveée Reservée Magnum	792	990	Utsåld	SB Nr. 98432-06 (nyhet 08-08-01)
2005	Chateauneuf du Pape Cuvée Laurence	704	880	*I lager	RS Nr. FR1111-01 (höst 09)
2006	Gigondas Selection Laurence Feraud	183	229	*I lager	RS Nr. FR1112-01
2006	Plan Pegau Sélection Laurence Féraud	111	139	*I lager	RS Nr. FR1112-01
2006	Chateauneuf du Pape Cuveée Reservée	375	469	I lager	SB Nr. 95162-01 (nyhet 09-06-01)
2006	Chateauneuf du Pape Cuveée Reservée Magnum	864	1080	I lager	RS Nr. FR1113-06
2006	Chateauneuf du Pape Cuveée Reservée Dbl Mgnm	1836	2295	I lager	RS Nr. FR1113-08
2007	Pegovino Vin de Pays d'Oc	78	98	*I lager	RS Nr. FR1114-01

Recensioner av viner från Pegau

2006 Pegau Cuvee Reservee

As for the Domaine du Pegau estate wines, the 2006 Chateauneuf du Pape Cuvee Reservee was tasted from multiple foudres, and appears to be better than the 2005 and 2004. The 2006 exhibits gamy, meaty, new saddle leather, kirsch liqueur, black currant, pepper, lavender, and spice notes. The wine is full-bodied, rich, deep, and long. One foudre, which may become a Cuvee Laurence, appears to be of the same quality as the Cuvee Reservee, but the Laurence will be bottled much later than the Reservee, which was about to be bottled at the time of my visit in late August. **92-94 points (Robert Parker, The Wine Advocate)**



Inky violet. Ripe blackberry and candied cherry on the nose, with lively minerality and fresh flowers adding complexity. Juicy red and dark berry flavors are impressively deep but lively, with silky tannins adding grip. Becomes creamier and lusher with air, finishing sweet, broad and very long. The blend, according to Laurence Feraud, is "about 86% grenache, 9% syrah and the rest others." **92-95 points (Stephen Tanzer)**

2005 Pegau Cuvee Laurence

The 2005 Chateauneuf du Pape Cuvee Laurence appears to be the finest example of this wine since the 1998. Wonderfully rich, concentrated notes of roasted Provencal herbs, jammy black cherries, new saddle leather, and loamy soil are present in this stunningly rich, full-bodied wine. With excellent concentration, moderate tannin, and fabulous length as well as intensity, it should be released in 2009-2010, and will keep for 20-25 years. **95-97 points (Robert Parker, The Wine Advocate)**

2007 Pegau Cuvee Reservee

The 2007 Chateauneuf du Pape Cuvee Reservee, tasted from multiple foudres, stylistically, looks to be a hypothetical blend of the 2003 and 1990. The 2007 is full-bodied and powerful, with high tannins, high extract, and tremendous color, stuffing, and richness. It is like drinking a liquified, rare grilled steak mixed with ground pepper, roasted herbs, and spice. Juicy and pure, it explodes with the aromas of Provence. Dense, rich, more structured than the 2003, sumptuous, and deep (in the style of the 1990), it should evolve for 20-25 years. **94-96 points (Robert Parker, The Wine Advocate)**



2007 Pegau Cuvee da Capo

In 2007, there will also be a Chateauneuf du Pape Cuvee da Capo produced, emanating from the appellation's well-known sector known as La Crau. This cuvee resembles the 1998 Capo more than either the 2000 or 2003 Capos. From 80-year-old vines, the 2007 tips the scales at 15.8% alcohol, which is .5% less than the 1998, 0.3% less than the 2003, and is identical to the 2000. The wine's intense, deep plum/ruby/garnet color is followed by a stunning perfume of smoked herbs, grilled meats, blood, figs, plums, blackberries, and kirsch. This big-boned, highly-structured effort possesses enormous concentration, great sucrosite and glycerin, and a heady, long finish. It will be a stunner. Anticipated maturity: 2014-2035. **98-100 points (Robert Parker, The Wine Advocate)**

Domaine Clos du Mont-Olivet, Chateauneuf-du-Pape, Frankrike

Mont-Olivet drivs av familjen Sabon sedan fyra generationer, och har över 60 hektar vingårdar i Chateauneuf-du-Pape, samt ytterligare nästan 20 hektar för Cotes du Rhone-viner. Vinmakning är i huvudsak traditionell. Trots hyllningar från världens vinrecensenter håller man fortfarande en mycket rimlig prisnivå.

Robert Parker har Mont Olivet som en av sina favoriter och har inkluderat dom i sin bok med världens 100 bästa vinproducenter, *The World's Greatest Wine Estates*: "*The Clos du Mont-Olivet is one of the very best Chateauneuf-du-Papes. They produce a splendidly rich, old-style Chateauneuf-du-Pape from ancient vines (average age of 60 years) truly remarkable wines can emerge in Sabon's great years...*"

Mont-Olivet har också uppmärksammats av en annan inflytelserik vinrecensent, Stephen Tanzer, som skriver så här om årgång 2005: "*Yet Sabon's touch in the cellar is unparalleled—and what has emerged is a wine of delicious concentration that also shows an incredible harmony of fruit and tannin. So much so that we're convinced 2005 will continue to astound for ages—there's just no telling how phenomenal this vintage will become.*"



År	Vin	Pris	(+ moms)	Status	Kommentar
1989	Chateauneuf du Pape Cuvée Papet	1116	1395	*I lager	RS Nr. FR2111-01
1990	Chateauneuf du Pape Clos du Mont Olivet	772	965	*I lager	RS Nr. FR2112-01
1994	Chateauneuf du Pape Clos du Mont Olivet	279	349	*I lager	RS Nr. FR2113-01
2000	Chateauneuf du Pape Cuvée Papet	439	549	*I lager	SB Nr. 96383-01 (nyhet 08-11-14)
2000	Chateauneuf du Pape Clos du Mont Olivet	236	295	*I lager	RS Nr. FR2114-01
2003	Chateauneuf du Pape Clos du Mont Olivet	191	239	*I lager	RS Nr. FR2115-01
2004	Chateauneuf du Pape Clos du Mont Olivet	191	239	*I lager	RS Nr. FR2116-01
2005	Chateauneuf du Pape Clos du Mont Olivet	191	239	I lager	RS Nr. FR2117-01
2006	Chateauneuf du Pape Le Petit Mont	159	199	I lager	RS Nr. FR2118-01
2006	Chateauneuf du Pape Clos du Mont Olivet	183	229	I lager	SB Nr. 95166-01 (nyhet 09-06-01)
2006	Chateauneuf du Pape Cuvée Papet	418	523	I lager	RS Nr. FR2119-01
2007	Chateauneuf du Pape Clos du Mont Olivet	191	239	*I lager	RS Nr. FR2120-01
2007	Chateauneuf du Pape Cuvée Papet	439	549	*I lager	SB Nr. 96383-01 (nyhet 08-11-14)
2007	Cotes du Rhone Serre de Catin	111	139	*I lager	RS Nr. FR2121-01
2007	Cotes du Rhone Varene	111	139	*I lager	RS Nr. FR2122-01
2008	Chateauneuf du Pape Clos du Mont Olivet Blanc	180	225	*I lager	RS Nr. FR2123-01

Recensioner av viner från Clos du Mont-Olivet

2006 Chateauneuf-du-Pape Rouge Cuvee de Papet Intensely perfumed, floral-dominated bouquet of red and dark berries, kirsch, rose and incense; if the '05 smells like Chambolle, this one is more Vosne-Romanee. Velvety flavors of raspberry and blackberry betray no rough edges, and offer a deep, sweet personality. Leaves a wake of floral pastille and dark berry liqueur on the extremely long finish. This seems to have more oomph than the '05, if not the same element of finesse today. **93-95 points (Stephen Tanzer)**

2006 Chateauneuf-du-Pape Explosive, spicy raspberry and dark cherry liqueur aromas and flavors show striking purity. From a five-year-old Allier barrique: Darker fruits, with solid grip. From a three-year-old Vosges barrel: Red berries, cinnamon and vibrant cherry flavors. The final blend should be superb. **91-93 points (Stephen Tanzer)**

2005 Chateauneuf-du-Pape Rouge Cuvee de Papet Stunningly fragrant bouquet of fresh red berries, cherry, minerals, Asian spices and fresh flowers; with its combination of power and purity, this smells like a Musigny. Deeply concentrated raspberry and cherry flavors are complicated by anise, cinnamon and floral pastille, with big but interwoven tannins adding grip. Finishes with outstanding silky persistence and a strong red berry character. **94 points (Stephen Tanzer)**

2005 Chateauneuf-du-Pape Medium red. Fresh raspberry and cherry scents are complicated by blood orange, incense and smoked meat. Very spicy on the palate, with deep red berry preserve flavors and a finishing jolt of sweet mocha ... this is flat-out pure and graceful. **92 points (Stephen Tanzer)**



Restrained, with serious structure underlying the raspberry and blackberry fruit flavors, this shows alluring perfume and a minerally spine on the back end, which really stretches out the finish. Drink now through 2027. **93 points (The Wine Spectator)**

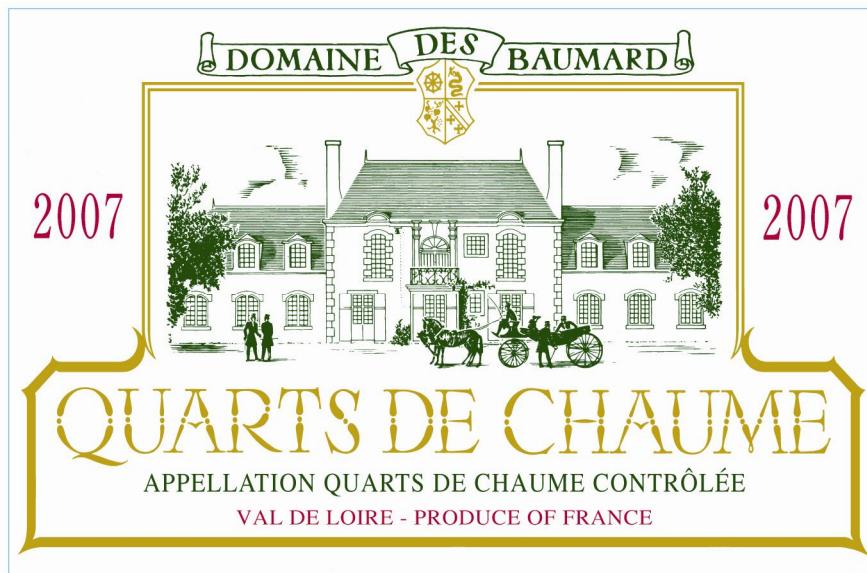
2000 Chateauneuf-du-Pape Rouge Cuvee de Papet This special cuvee was previously 95% old-vines grenache plus bits of syrah and mourvedre, but in 2000 the wine includes 20% each syrah and mourvedre. Saturated red-ruby. Wonderfully perfumed, highly complex aromas of raspberry, strawberry, redcurrant, blueberry, woodsmoke, violet and tree bark. Very sweet but very bright, with the perfumed quality carrying through on the palate. Highly concentrated but light on its feet, with intriguing herbal and tree bark notes from the mourvedre. (The mourvedre in 2000 was particularly ripe, deeply colored and structured, notes Thierry.) Juicy and very long, with extremely fine tannins. A very classy Chateauneuf with exhilarating aromatic character. **93 (+?) points (Stephen Tanzer)**

The old vine Grenache offering, the 2000 Chateauneuf du Pape La Cuvee du Papet (only made in 1998, 1990, and 1989), exhibits the essence of cherry fruit in its strikingly intense fragrance. Full-bodied and expansive, with plenty of power, structure, and muscle, it offers the whole spectrum of Provencal herbs in its provocative, rich, concentrated, heady personality. Look for it to gain stature after bottling and drink well for two decades. Anticipated maturity: 2004-2020. **92 points (The Wine Advocate)**

2001 Chateauneuf-du-Pape Medium red. Exotic aromas of red berries, sandalwood, pepper and garrigue. Dense, supple and chewy but also impressively vibrant and perfumed in the mouth, with sharply delineated flavors of pepper and spice. Almost shockingly showy and aromatic today. But the wine's slightly edgy tannins suggest that it needs at least a few years of additional bottle aging. **91 points (Stephen Tanzer)**

Domaine des Baumard, Loire, Frankrike

Baumard producerar utan tvivel några av världens bästa viner på druvan Chenin blanc. Robert Parker beskriver det så här i sin bok **The World's Greatest Wine Estates**: “*Florent took over the responsibilities of this highly regarded estate in 1995 and has added even more nuances to the wines, a seemingly impossible feat given the fact that Baumard wines have been the benchmarks for Savennières, Coteaux du Layon, and Quarts de Chaume for many decades...fresh, delineated, and crystalline with such laser-like precision. The wines seem to have everything in place, no matter what vintage. Florent has added a bit of soul to his father’s style, and this domaine continues to be one of the great shining success stories of France’s past, present and future.*” Som alla stora vinproducenter arbetar man på Baumard mycket samvetsgrant i vingården, och har mycket stor respekt för den *terroir* som finns. Man försöker gynna den mikrobiologiska faunan och jordens kvalitet genom att t.ex. undvika tunga maskiner i vingårdarna och genom att plantera diverse örter mellan vinrankorna. Man skördar för hand, i flera omgångar för att druvorna ska ha perfekt mognadsgrad.



År	Vin	Pris	(+ moms)	Status	Kommentar
1989	Clos Saint-Yves Savennières	276	345	*I lager	RS Nr. FR3111-01
1990	Cuvée du Paon Coteaux du Layon (Moelleux)	340	425	*I lager	SB Nr. 96641-01 (nyhet 09-02-02)
1999	Clos Saint-Yves Savennières	156	195	*I lager	RS Nr. FR3112-01
2000	Clos du Papillon Savennières	188	235	*I lager	RS Nr. FR3113-01
2003	Trie Spéciale Savennières	216	270	*I lager	RS Nr. FR3114-01
2004	Cuvee Millesime Brut	136	170	*I lager	RS Nr. FR3115-01
2004	Quarts de Chaume (Moelleux)	340	425	*I lager	SB Nr. 96872-01 (nyhet 09-02-02)
2005	Clos Saint-Yves Savennières	148	185	I lager	SB Nr. 96869-01 (nyhet 09-02-02)
2005	Clos du Papillon Savennières	196	245	I lager	RS Nr. FR3116-01
2005	Cuvée du Paon Coteaux du Layon (Moelleux)	220	275	*I lager	SB Nr. 96641-01 (nyhet 09-02-02)
2006	Carte d'Or Coteaux du Layon (Moelleux)	148	185	*I lager	RS Nr. FR3117-01
2006	Clos de Ste Catherine Coteaux du Layon Moelleux	252	315	*I lager	SB Nr. 96870-01 (nyhet 09-02-02)
2006	Quarts de Chaume (Moelleux)	352	440	*I lager	RS Nr. FR3118-01
2007	Clos de Ste Catherine Coteaux du Layon Moelleux	252	315	*I lager	SB Nr. 96870-01 (nyhet 09-02-02)
NV	Carte Turquoise Blanc Crémant de Loire	104	130	*I lager	RS Nr. FR3119-01
NV	Carte Corail Rosé Crémant de Loire	112	140	*I lager	RS Nr. FR3120-01

Recensioner av viner från Domaine des Baumard

"This is one of the most technically proficient estates in the wine world, with a rigorous policy of impeccable fermentations to protect against oxidation, very low temperatures to promote aromatic development and flavor delineation, and surprising flexibility about malolactic fermentation, which is encouraged in high-acid years and less so in the low-acid years. The wines age magnificently, with even the drier Savennieres having 20 or more years of aging potential and the sweeter wines from the Coteaux du Layon and Quarts de Chaume 25 to 50 years of aging potential." (*Robert Parker, The World's Greatest Wine Estates.*)



2005 Quarts de Chaume A jaw dropper, with orange blossom, persimmon, fig and quince flavors that remain remarkably bright and light thanks to riveting acidity and a superfine, minerally finish. Pure and perfectly balanced, this refuses to break down in the mouth. The best since the monster 1995. Drink now through 2032. **98 points** (*The Wine Spectator*)

2004 Quarts de Chaume The wine reflects painstaking, multiple pickings of perfectly botrytized fruit, with plenty of gold-green grapes to insure juiciness, vivacity and flux. An intense and complex aromatic mingling of candied grapefruit and pineapple, quince jelly, pear drops, white raisin, musk and truffle leads to a palate of intense richness yet buoyant elegance and transparency to mineral, floral and spice nuances. The superb finish manages to be refreshingly, invigoratingly juicy and salty while at the same time possessing honeyed richness and impulsive concentration of candied citrus and overripe orchard fruits. (Furthermore – in this case I can't help but write it explicitly – this represents astonishingly good value for a wine of its quality and sort.) While already irresistible, this has at least a good quarter century in it. **95 points** (*The Wine Advocate*)

2005 Coteaux du Layon Cuvee Le Paon Very enticing, with quince, pear, persimmon and fig aromas and flavors. Yet this is never heavy, only pure and refined, with a lovely, caressing finish. The acidity is really buried, and this should cruise in the cellar. Drink now through 2027. **95 points** (*The Wine Spectator*)

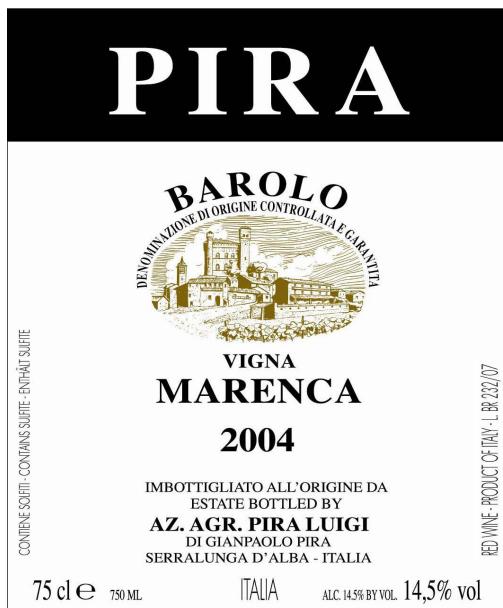
2005 Coteaux du Layon Clos de Sainte Catherine Rich and ripe, with glazed fruit, apple tartine and fig paste notes backed by a rich texture and a long, creamy finish, where the lingering fig and green almond notes keep pulling you back. Combines power and precision. Drink now through 2027. **96 points** (*The Wine Spectator*)

2004 Savennieres Clos du Papillon Pure, with a porcelain like texture supporting mineral, lime and quince flavors that run along a rapier of a finish. Shows great precision and clarity. **92 points** (*The Wine Spectator*)

2003 Savennieres Trie Speciale Seems bone dry at first, with steely white peach, mineral and quince notes held in check by vibrant acidity. Long, bracing finish unwinds in the glass to show more depth, with hints of orange blossom, lanolin and fig. A backward wine that needs cellaring. Best from 2007 through 2017. **93 points** (*The Wine Spectator*)

Azienda Agricola Luigi Pira, Serralunga d'Alba, Italien

Luigi Pira drivs idag av bröderna Giampaolo och Romolo Pira. Ett kännetecken för vinerna är det genomgående kvalitetstänkandet, hela vägen från Dolcetto upp till dom vingårdsbetecknade Barolo-vinerna, och att ursprungskaraktären för vinerna alltid lyser igenom. Bröderna är mycket fast rotade i Serralunga, och satsar allt på att göra viner som lyfter fram den "terroir" som finns där, och på att uppfylla den potential som vingårdarna har. Som Giampaolo sa vid senaste besöket *"Jag gör vinet för min egen skull och för att belysa deras ursprung, sedan får marknaden tycka vad den vill."* Uppenbarligen är det inget motsatsförhållande då vinerna från Luigi Pira har uppmärksammats och hyllats unisont i många vinpublikationer. Den mest kände specialisten på Piemonte får nog anses vara Antonio Galloni, som numera skriver för The Wine Advocate. Hans sammanfattning av Luigi Piras senaste årgång kan inte uttryckas bättre. *"Quite frankly, I have never tasted young Barolos with this level of sweet, perfumed fruit and silky, ripe tannins. These are wines of extraordinary elegance, balance and finesse that may come as a pleasant surprise to readers used to the tannic behemoths of the past. Quality is outstanding from top to bottom. Readers will find everything from a number of superb entry-level wines to utterly profound luxury bottlings and everything in between."*



År	Vin	Pris	(+ moms)	Status	Kommentar
2004	Barolo	236	295	Utsåld	SB Nr. 97064-01 (nyhet 08-06-16)
2004	Barolo Margheria	316	395	Utsåld	SB Nr. 97136-01 (nyhet 08-06-16)
2004	Barolo Marenca	396	495	Utsåld	SB Nr. 97167-01 (nyhet 08-06-16)
2004	Barolo Vigna Rionda	500	625	Utsåld	SB Nr. 97194-01 (nyhet 08-06-16)
2005	Barolo	239	299	*I lager	RS IT1111-01 (vår 09)
2005	Barolo Margheria	328	399	*I lager	RS IT1112-01 (vår 09)
2005	Barolo Marenca	428	509	*I lager	RS IT1113-01 (vår 09)
2005	Barolo Vigna Rionda	544	655	*I lager	RS IT1114-01 (vår 09)
2006	Barbera d'Alba	159	199	Utsåld	SB Nr. 99953-01 (nyhet 08-06-16)
2008	Dolcetto d'Alba	111	139	*I lager	RS IT1115-01 (sommar 09)
2007	Barbera d'Alba	166	209	*I lager	RS IT1116-01 (sommar 09)

Recensioner av viner från Luigi Pira

Oz Clarke och Margaret Rand i boken *"Grapes and Wines"* inkluderar Luigi Pira i gruppen av dom absolut bästa Barolo-producenterna. Antonio Galloni, säger i sin *"Piedmont Report"*: *"In just a few years, the soft-spoken Giampaolo Pira has placed his family's estate at the forefront of contemporary Barolo producers...From first-class vineyards Pira produces some of the most exciting, modern-styled wines in the region. These opulent wines are made from low yields, super-ripe fruit and boast great intensity, yet also achieve a level of balance and harmony that is rare among the region's big wines"*.



Utsikten från Gianpaulos terass är inbjudande med vingårdarna Margheria, Marenca och Vigna Rionda strax nedanför och Angelo Gajas "Sperss" som grannvingård

"The Pira family of Serralunga d'Alba has long been a holder of some of the most important vineyards in the entire Barolo appellation, but only in 1996 was this potential put to good use, with the decision to enter the market for high quality wine...The rest, as they say, is history..." (Robert Parker, The Wine Advocate)

"There are four Barolos, a normale, and three selections from the Margheria, Marenca and Vigna Rionda crus, among the very best positions in Serralunga." (Antonio Galloni, The Piedmont Report)

2004 Luigi Pira Barolo Margheria

The 2004 Barolo Margheria represents a powerful, classic expression of Serralunga Barolo. A massive wine, it possesses plenty of fruit supported by imposing structural material, showing superb energy, purity and focus. It is the finest Margheria from Pira I can recall, yet it will require substantial patience. It is aged in a combination of 500-liter barrels and larger casks. Anticipated maturity: 2012-2024. **93 points (The Wine Advocate)**

2004 Luigi Pira Barolo Marenca

As it often is, Pira's 2004 Barolo Marenca is a thrilling wine. This layered, sumptuous Barolo possesses generous, plump fruit, sweet spices, menthol and new leather flavors with an expansive, rich personality. The oak is well-integrated and the wine offers superb balance, with tannins that finish big but polished. The Marenca is aged exclusively in 500-liter barrels. Anticipated maturity: 2012-2024. **94 points (The Wine Advocate)**

2004 Luigi Pira Barolo Vigna Rionda

Pira's 2004 Barolo Vigna Rionda (aged in 100% new French oak) opens with captivating aromatics that lead to a silky-textured palate of ripe red fruit. This medium to full-bodied Barolo offers exquisite purity and delineation with finessed tannins and an extraordinary sense of harmony. It shut down quickly in the glass and will require patience, but this is a stunningly pure Rionda in the making. Drink 2014-2024. **96 points (The Wine Advocate)**

Azienda Agricola Conterno-Fantino, Monforte d'Alba, Italien

På drygt 20 år har vinfirman Conterno Fantino gått från ingenting till att bli en av dom ledande producenterna i Monforte och hela Piemonte. Familjerna Conterno och Fantino hade båda jobbat länge med vinproduktion i Piemonte, men det var först på 1980-talet man bestämde sig för att producera sina egna viner istället för att sälja vinet i bulk. Några år senare fick hela Piemonte ett kraftigt uppsving, inte minst genom den uppmärksamhet Robert Parker gett området. Framgångarna kom sedan mycket snabbt, både i Italien genom av en av dom viktigaste italienska vinskribenterna, Gino Veronelli och på exportmarknaden, där dom uppmärksammats och hyllats av såväl The Wine Advocate och The Wine Spectator. Conterno Fantino har sedan dess kunna rida på en framgångsvåg med kontinuerlig uppmärksamhet i vinpressen. Bland annat gav The Wine Spectator 99 poäng till Sori Ginestra 2001 vilket nu har gjort att toppvinerna numera sällan syns i butikerna då efterfrågan är rekordstort. Kvaliteten är hög över hela linjen, något som uppmärksammats av bland annat Antonio Galloni från The Wine Advocate:

"When I lived in Italy I made frequent visits to this estate to stock my home cellar. There are very few wineries in the region that achieve such a high level of quality across the entire production of wines."



År Vin

2004	Barolo Vigna del Gris
2004	Barolo Sorì Ginestra
2005	Barolo Vigna del Gris
2005	Barolo Sorì Ginestra
2005	Barolo Mosconi
2006	Monprá
2006	Barbera d'Alba Vignota
2007	Monprá
2007	Dolcetto d'Alba Bricco Bastia
2007	Barbera d'Alba Vignota
2008	Dolcetto d'Alba Bricco Bastia
2008	Barbera d'Alba Vignota
2008	Nebbiolo Ginestrino

Pris (+ moms) Status Kommentar

396	495	I lager	SB Nr. 98631-01 (nyhet 08-08-01)
476	595	I lager	SB Nr. 98627-01 (nyhet 08-08-01)
396	495	*I lager	RS Nr. IT2111-01 (sommar 09)
463	579	*I lager	RS Nr. IT2112-01 (sommar 09)
436	545	*I lager	RS Nr. IT2113-01 (sommar 09)
255	319	I lager	RS Nr. IT2114-01 (sommar 09)
152	190	Utsåld	SB Nr. 98697-01 (nyhet 08-08-01)
255	319	*I lager	RS Nr. IT2115-01 (sommar 09)
111	139	Utsåld	SB Nr. 95036-01 (nyhet 09-05-02)
159	199	I lager	RS Nr. IT2116-01 (sommar 09)
111	145	*I lager	SB Nr. 95036-01 (nyhet 09-05-02)
159	199	*I lager	RS Nr. IT2117-01 (sommar 09)
167	209	*I lager	RS Nr. IT2118-01 (sommar 09)

Recensioner av viner från Conterno-Fantino

2004 Barolo Sorí Ginestra Conterno-Fantino have once again produced one of the vintage's finest wines with their stunning 2004 Barolo Sorí Ginestra, which is just as impressive in bottle as it has been on the several occasions I have tasted it from barrel. This explosive, heady Barolo bursts onto the palate with seamless layers of ripe dark fruit, black cherries, menthol, cinnamon, pine and minerals, revealing profound depth and richness. It offers superb length, gorgeous, sweet tannins and a finish that lasts forever. Readers who have an opportunity to taste this wine in the next few months should not hesitate to do so. This is a remarkable Barolo in every way. Anticipated maturity: 2014-2024. I have long enjoyed the Conterno-Fantino Barolos but in recent years Claudio Conterno and Guido Fantino have taken their wines to an entirely new level. These Barolos can often be massively structured and difficult to evaluate at an early stage yet the 2004s have incredibly sweet, ripe tannins that makes them a pure joy to taste. Simply put, this is a superb collection of 2004 Barolos. **96 points (The Wine Advocate)**



2001 Barolo Sorí Ginestra Pure crushed berries and plums, with just a hint of wood and fresh mushroom. Full-bodied and compacted, with loads of rich fruit and big, velvety tannins. Gorgeous wine. Huge concentration, yet balanced. Greatest wine ever from here and the wine of the vintage. Best after 2009. **99 points (The Wine Spectator)**

2004 Barolo Mosconi The 2004 Barolo Mosconi is the first release from this south-facing vineyard in Monforte, which the estate controls through a long-term lease. It is an impressively endowed, full-bodied Barolo with a multitude of tar, smoke, mocha, vanilla, mint and sweet dark fruit flavors that coat the palate with superb depth and persistence. As is usually the case with Barolos from this site, the wine is made in a distinctly powerful style that emphasizes fruit at the slight expense of aromatic complexity. That notwithstanding, it is a compelling Barolo. In 2004 the Mosconi contains fruit from only the oldest vines. A parcel the estate replanted will be added to the wine in forthcoming vintages. Anticipated maturity: 2012-2022. **94 points (The Wine Advocate)**

2004 Barolo Vigna del Gris Conterno-Fantino's 2004 Barolo Vigna del Gris offers an enticing array of floral aromatics that lead to sensations of candied cherries, small red fruits, spices and marzipan. With air, this sensual, feminine Barolo opens to reveal notable inner perfume and superb length. As is usually the case, the wine doesn't quite have the stuffing to balance its tannins and it does dry out just a bit on the finish, but it is nevertheless a gorgeous, gorgeous wine. In 2004 Vigna del Gris contains fruit from both old vines and a recently re-planted section of the vineyard. Anticipated maturity: 2011-2019. **93 points (The Wine Advocate)**

2001 Barolo Vigna del Gris A big and rich wine, with loads of blackberry and spice character and hints of cigar box. Full-bodied, with loads of ripe tannins and a huge, chewy mouthfeel. A massive blockbuster. This is the real thing. Best after 2010. **96 points (The Wine Spectator)**

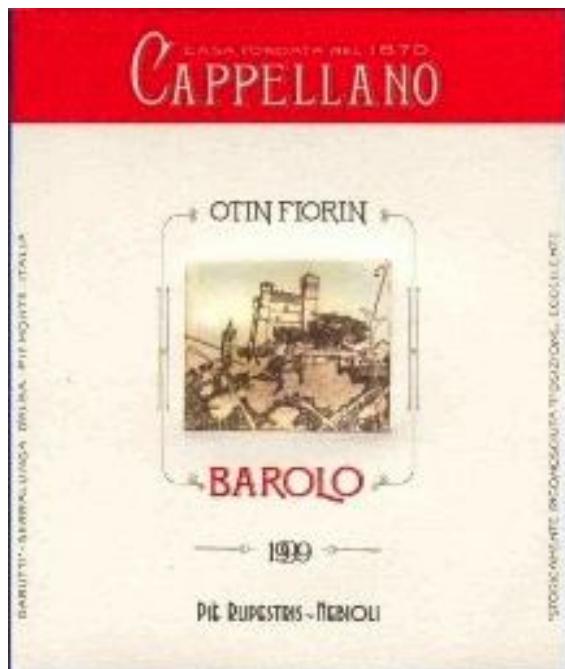
2006 Barbera d'Alba Vignota Deep red-ruby. Dark berries, black cherry, licorice, espresso and bitter chocolate on the youthfully reticent nose. Superconcentrated, dense and sweet, boasting a chewy, layered texture for young barbera and captivating flavors of crunchy dark berries, licorice and minerals. Bright acids leaven the wine's superb sweetness and extend the finish. **92 points (Stephen Tanzer)**

2007 Conterno-Fantino Dolcetto Bricco Bastia The 2007 Dolcetto d'Alba Bricco Bastia is a delicious, fleshy wine loaded with fragrant ripe dark fruit, spices and minerals. This medium to full-bodied Dolcetto offers gorgeous length and elegance to spare. Year in year out, this is one of my favorite Dolcettos on the market. These entry-level wines show why Conterno-Fantino is one of Piedmont's top estates. Anticipated maturity: 2008-2011. **89 points (The Wine Advocate)**

Azienda Agricola Cappellano, Serralunga d'Alba, Italien

Teobaldo Cappellano är en legend. *"The Gentle Giant of Barolo"* är det vanligaste epitetet. Alla i Barolo vet vem Cappellano är. Få vinmakare är lika unika. Att beskriva honom (och för all del hans son Augusto) skulle kräva en encyklopedi. Cappellanos viner är extremt eftertraktade på den internationella marknaden, inte bara tack vare hög kvalitet och rimliga priser, utan också för att produktionen är försvinnande liten från deras endast 3 hektar stora egendom. Att Teobaldo dessutom harbett samtliga av världens kända vinkritiker att inte poängbedöma hans viner samtidigt som alla biter sig i läppen och försöker lista ut hur man ska ösa superlativ över Cappellanos viner utan att avslöja några numeriska betyg – och att alla accepterar det – gör vinerna bara än mer unika och visar bara vilken legend denna vinmakare är. Det har hänt en gång att vinerna har tilldelats ett numeriskt betyg, då självaste **Robert Parker** råkade snubbla på tungan och skrev följande kommentar på sin egen hemsida förra året: *"Another 2001 that I loved so much I bought a caseand very traditional in style....is the Cappellano 2001 Barolo Pie Franco...already offers huge aromatics...but probably 5-10 years away from full maturity....should be long-lived as well....very compelling stuff...I rated it 95+.....life is too short not to drink Barolo and Barbaresco...Italy's answer to grand cru Burgundy..."*

Cappellano räknas inte bara till traditionalisterna i Barolo. Han får närmast anses vara ultra-traditionalist. *"I do nothing"* är hans paroll. Båda hans Barolo jäser under 2-3 veckor i egentillverkade och designade jäsningskar av rostfritt stål respektive glastäckta cementbehållare. Endast naturliga jästsorter används. Vinerna åldras sedan på stora och mycket gamla 25- och 50 hektolitersfat under minst 3 år men ofta längre än så då vinerna tappas på flaska och släpps endast då Teobaldo anser att vinet är "färdigt".



År	Vin	Pris (+ moms)	Status	Kommentar
2003	Barolo Pie Rupestris	328	465 *I lager	RS Nr. IT4111-01 (sommar 09)
2004	Barolo Pie Rupestris	419	524 *I lager	RS Nr. IT4112-01 (sommar 09)
2004	Barolo Pie Franco	552	690 *I lager	RS Nr. IT4113-01 (sommar 09)
2005	Nebbiolo Langhe	159	199 *I lager	RS Nr. IT4114-01 (sommar 09)

Recensioner av viner från Cappellano

"In 1983 I asked the journalist Sheldon Wasserman not to publish scores for my wines. Not only did he not publish the scores: he also wrote that I had asked not to be included in "classifications" in which a comparison becomes a divisive numerical term rather than expressing human toil. I have not changed my mind: my tiny farm producing 20,000 bottles of wine a year interests only a small number of customer/friends. I believe in freedom of information, even if the judgment is negative. I think of my hills as an anarchical arena, with no inquisitors or opposing factions, whose inner richness is stimulated by severe, thoughtful critics. I strive for community that can still express solidarity with whoever has not been so well rewarded by Mother Nature. Wishful thinking? Allow me to dream..." **Teobaldo Cappellano**

"I spent the afternoon visiting Cappellano in May 2008 and tasted all the Barolos from 2004 through 2007 from cask. To be honest, I had a very hard time spitting these wines. They are that good. Right now the edge goes to 2004 and 2007, but all vintages are outstanding (Antonio Galloni, The Wine Advocate)



"2004 is an exceptional vintage for this producer and I find that the wines offer more complexity, nuance and balance than his 2003s. That said, the 2003 Pie Franco is unquestionably a fascinating wine, albeit one of freakish proportions. *"This is the best wine I've ever made...not at all typical of Barolo, but still the best wine I've made"* says Cappellano. It will be interesting to see how it evolves over the next few years. As I have noted

previously, Cappellano asks that his wines not to be rated." *(Antonio Galloni, The Wine Advocate)*

"Cappellano's wines are impossibly hard to find, even in neighboring Alba. They are without question highly idiosyncratic and compelling wines well worth the effort of seeking out." *(Antonio Galloni, The Wine Advocate)*

2004 Barolo Rupestris The 2004 Rupestris is a beautiful wine, with a captivating nose and layers of tar, licorice, and sweet dark fruit that slowly emerge from the glass. In the abundant 2004 vintage, Cappellano was forced to lower yields dramatically to achieve this high level of quality. Offers outstanding potential. *(Antonio Galloni, The Wine Advocate)*

2004 Barolo Pie Franco As good as the Rupestris is, I have a weak spot for the Pie Franco, which shows more complexity, greater structure and a richer, more layered feel in its dark fruit and truffle flavors. It also comes across as being more youthful, and will probably take a longer to mature. This too offers outstanding potential in a more ethereal, less fruit-driven style. *(Antonio Galloni, The Wine Advocate)*

2001 Barolo Pie Franco The Pie Franco, from less vigorous, lower-yielding vines displays a complex, balsamic nose to die for, along with layers of dark cherry fruit, smoke, mineral, tar, spice and licorice flavors, that come to life in an incredible display of elegance and finesse, with notable sustain on the palate and fine tannins. Cappellano's Pie Franco remains one of the region's most unique, quirky, cult wines, and is a must-have wine for anyone who loves traditionally made Barolo. A great effort. *(Antonio Galloni, The Wine Advocate)*

Azienda Agricola Mario Marengo, La Morra, Italien

Egendomen Marengo har tillhört familjen sedan 1899 och är nu inne på tredje generationens vinmakare. Sedan fadern Marios bortgång 2001 är det nu sonen Marco som med samma passion driver egendomen. Till sin hjälp har han en av Piemontes mest berömda önologer, *Beppe Caviola*. Trots den extremt låga produktionen behöver Marco inte ha några mindervärdeskomplex. Guldkornet i egendomen är nämligen 1,5 hektar av det allra bästa läget i den klassiska vingården Brunate, som anses vara en av de riktigt stora Grand Cru i Barolo. Dessutom förfogar en liten bit av den äldsta delen av vingården, vilket tillåter dom att producera ett mycket sällsynt vin (det finns knappt över 700 flaskor av detta vin från superåret 2004...) enbart från de allra äldsta vinstockarna, något ingen annan producent från Barolo kan göra från Brunate. Marengo producerar också en mindre mängd Barolo Bricco Viole, från en mycket liten vingård med samma namn och planterad 1955. Namnet kommer från den stora mängd violer som blommar här under våren. De producerar också mycket små kvantiteter av Barbera and Dolcetto.



År	Vin	Pris	(+ moms)	Status	Kommentar
2004	Barolo	236	295	Utsåld	SB Nr. 97109-01 (nyhet 09-01-15)
2004	Barolo Brunate	375	469	Utsåld	SB Nr. 97651-01 (nyhet 09-01-15)
2004	Barolo Brunate Vecchie Vigne	470	587	Utsåld	SB Nr. 98812-01 (nyhet 09-01-15)
2005	Barolo	260	326	*I lager	RS Nr. IT3111-01 (höst 09)
2005	Barolo Bricco delle Viole	316	395	*I lager	RS Nr. IT3112-01 (höst 09)
2005	Barolo Brunate	390	488	*I lager	RS Nr. IT3113-01 (höst 09)
2005	Barolo Brunate Vecchie Vigne	518	648	*I lager	RS Nr. IT3114-01 (höst 09)
2006	Barbera d'Alba Pugnane	151	189	I lager	RS Nr. IT3115-01
2006	Nebbiolo d'Alba Valmaggioire	156	195	I lager	RS Nr. IT3116-01
2007	Barbera d'Alba Pugnane	167	209	*I lager	RS Nr. IT3117-01 (höst 09)
2007	Nebbiolo d'Alba Valmaggioire	175	219	*I lager	RS Nr. IT3118-01 (höst 09)
2008	Dolcetto d'Alba	118	148	I lager	RS Nr. IT3119-01 (höst 09)

Recensioner av viner från Mario Marengo

2004 Marengo Barolo Brunate

The 2004 Barolo Brunate is textbook Barolo from one of Piedmont's most historic sites. Gorgeous, open aromatics lead to a perfumed core of dark cherries, spices, menthol and eucalyptus. This vibrant, pure Barolo needs bottle age to come together, but it is a majestic wine in the making. Readers looking for an under the radar gem need look no further than Marco Marengo's sublime 2004 Barolo Brunate. Anticipated maturity: 2011-2024. **95 points (*The Wine Advocate*)**

2004 Marengo Barolo Brunate

Medium red. Lovely lift to the aromas of brown spices, minerals and dried flowers. Lush, supple and classically dry, with excellent breadth and depth. Firm acids and an enticing inner-mouth floral character give lift to the complex flavors of brown spices, truffle and underbrush. Very young but harmonious and pliant from the outset, and fresh on the aftertaste. **92 points (*Stephen Tanzer*)**



2004 Marengo Barolo Brunate Vecchie Vigne

The 2004 Barolo Brunate Vecchie Vigne is a big, strapping wine loaded with fruit and a generous, enveloping personality. It reveals a lovely purity to its dark cherry fruit, with spice, mint and sweet toasted oak nuances that develop in the glass, adding further complexity. This old-vine cuvee offers greater concentration than the Brunate, but its massiveness has come at a loss of some of the perfume of the regular Brunate, which I slightly preferred for its greater freshness and minerality. 2004 is the first vintage of this wine. Anticipated maturity: 2010-2024. **94 points (*The Wine Advocate*)**

2004 Marengo Barolo Brunate Vecchie Vigne

Another new release from Marengo, but there were just two barrels of this juice, one new and one used. Good deep red. Precise aromas and flavors of dried rose, minerals, menthol and spicy oak; there's something Burgundian about this. Then lush, silky and deep, with insidious texture and flavor, and superb balance. Offers a rare combination of pliancy and perfume. Finishes with very suave tannins and a long, rising finish featuring late notes of mocha and brown spices.

92 points (*Stephen Tanzer*)

2004 Marengo Barolo Brunate Vecchie Vigne

Very perfumed, with lovely floral and strawberry aromas. Full-bodied, reserved and very silky, with a long, caressing finish. Subtle yet intense. Stylish. From old vines. Best after 2011. **92 points (*The Wine Spectator*)**

2004 Marengo Barolo Bricco delle Viole

Marengo's 2004 Barolo Bricco delle Viole is always a taut, focused wine but in 2004 it is surprisingly generous in its expression of roses, black cherries, spices and minerals. This offers superb inner perfume to its fruit and notable harmony. Anticipated maturity: 2010-2022. **91 points (*The Wine Advocate*)**

2004 Marengo Barolo

In top vintages Marco Marengo can give some of his more famous neighbors a run for their money. 2004 is without question one of those vintages. Readers looking for a source of first-rate Barolo at affordable prices should consider these new releases, all of which are outstanding. Marengos 2004 Barolo is a lovely, poised wine. It offers feminine, perfumed fruit in the graceful, finessed expression typical of the Barolos of La Morra. It should be a terrific value as well. This new bottling is a blend of fruit sourced from the Fontanazza vineyard as well as Arborina fruit Marengo receives from Elio Altare in exchange for the grapes he gives Altare from his holdings in Brunate. It's hard to believe Marengo sold this juice in bulk prior to the 2004 vintage. Anticipated maturity: 2008-2016. **90 points (*The Wine Advocate*)**

Order & Leveransvillkor

Order

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E-mail: origowine@yahoo.se

Ange alltid antal flaskor, ej kollin, för att vara säker på att du får korrekt mängd.

Kopia på sedvanligt utskänkningstillstånd ska bifogas första order.

Leverans

För order som inkommer senast kl. 12.00 sker leverans normalt inom två dygn.

För exakt information om leveranstid till ert område, kontakta oss.

Fraktfritt inom Sverige för order överstigande 5.000 kr exklusive moms. Vid mindre order tillkommer fraktavgift på 300:- ex. moms. Är restaurangen obemannad vid leveranstillfället debiteras kunden för extra utkörning.

För viner under 130:- ex. moms tillkommer lösplocksavgift med 5:- ex. moms per flaska då kollin bryts.

(*) Viner direkt från vinproducenten

Tack vare goda personliga kontakter kan vi i vissa fall erbjuda speciella viner, nya såväl som gamla årgångar. De viner som är markerade med asterisk (*) lagerförs inte på **Origo Wines** depå i Sverige, utan finns tillgängliga hos vinmakarna själva, givetvis under perfekta lagringsförhållanden. Kostnad för transport är ca 100 euro för upp till 60 flaskor och levereras normalt inom 10 dagar från beställningsdatum.

Betalning

Betalningsvillkor är 21 dagar netto från fakturadatum efter sedvanlig vanlig kreditupplysning. Vid försenad betalning debiteras dröjsmålsränta med f.n. 18 % per månad efter 30 dagar från fakturadatum.

Reklamation

Samtliga reklamationer ska ske inom 5 arbetsdagar efter leveranstillfället för att ersättning ska utgå. Synlig leveransskada och leveransbrist ska antecknas på fraktsedeln vid leveranstillfället. Skador som beror på producentens eller **Origo Wines** hantering ersätts efter godkännande från **Origo Wine**. Vid korkdefekter, ska både kork och flaska kunna uppvisas och reklamation ske senast 5 dagar från det att defekten upptäcktes.