



VMP 4. - 7. okt
2021



 JP Wine AS og/eller
JP Wine Horeca

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Forbehold om trykkfeil og prisjustering.

JP Wine AS Horeca priser er basert på et avtalt minimumskjøp pr ordre og ubrukt kartong. Egen distribusjon samt Mack, Vinhuset/Asko og Servicegrossistene. (2. oktober 2021)

Vin liste 4. – 7. oktober 2021

VMP	Alko Navn	Produsent	Årgang	VMP pris	Type	Volum	Kategori	Land	Distrikt
11508001	11,50 Ramiro II Cava Øko	Grande Vinos	2018	156,80	Musserende	0,750	BU	Spania	Valencia
13386301	12,00 Sur le Grand Marais	Liebart-Regnier	NA	414,40	Champagne	0,750	BU	Frankrike	Champagne
13152401	12,00 Organic Riesling Red Stone Øko PET	Raddeck	2020	180,20	Hvitvin	0,750	Kat 6	Tyskland	Nierstein, Rheinhessen
4534801	13,50 Albarino	Pazo Senorans	2020	205,70	Hvitvin	0,750	BU	Spania	D.O. Rias Baixas
2927201	13,00 Brezo Blanco	Mengoba	2020	188,90	Hvitvin	0,750	BU	Spania	D.O. Bierzo
12546301	13,00 Pecorino Øko	Lunaria Orsogna	2019	199,70	Hvitvin	0,750	BU	Italia	D`Abruzzo
13386601	12,50 Monov. Viura Barrica Blanco	Hacienda Lopez de Haro	2018	175,50	Hvitvin	0,750	BU	Spania	D.O.Ca. Rioja
9931401	13,50 Fermentado en Barrica	José Pariente	2018	259,10	Hvitvin	0,750	BU	Spania	D.O. Rueda
3580701	13,50 Mas d`en Comte	Cal Pla	2015	265,60	Hvitvin	0,750	BU	Spania	D.O.Q. Priorat
7915801	14,00 Fermentation Varietal Lenta	Ximenes-Spinola	2018	378,20	Hvitvin	0,750	BU	Spania	D.O. Jerez
5496501	14,00 Le Naturel Tinto Øko	Aroa Winery	2020	156,50	Rødvín	0,750	Kat 3/5	Spania	D.O. Navarra
11207801	14,50 Verdecillo no added Sulphites Øko	Luzon	2020	156,50	Rødvín	0,750	BU	Spania	D.O. Jumilla
12443101	14,50 Colleccion Garnacha Tintorera	Luzon	2018	174,60	Rødvín	0,750	BU	Spania	D.O. Jumilla
2106801	15,00 Aragon	Proyecto Garnacha	2020	181,80	Rødvín	0,750	BU	Spania	D.O. Calatayud
12443301	12,00 Motor Callet Øko	4 Kilos	2019	250,20	Rødvín	0,750	BU	Spania	VT Malorca
12119101	12,00 12 Volts Øko	4 Kilos	2018	258,90	Rødvín	0,750	BU	Spania	VT Malorca
11666001	14,50 El Sotorronero	Jimenez Landi	2018	260,70	Rødvín	0,750	BU	Spania	D.O. Mentrída
8069401	13,00 Trepat Negre	Cara Nord	2017	206,10	Rødvín	0,750	BU	Spania	D.O. ConcadeBarbera
12982601	14,50 Plato Kalecik Karasi	Sevilen	2016	227,60	Rødvín	0,750	BU	Tyrkia	Øvrige
2065101	14,50 El Picaro	Matsu	2020	159,80	Rødvín	0,750	BU	Spania	D.O. Toro
2064801	14,50 El Recio	Matsu	2019	205,10	Rødvín	0,750	BU	Spania	D.O. Toro
10782301	14,00 Romantica	Bodega Bardos	2018	182,10	Rødvín	0,750	BU	Spania	D.O. RiberadelDuero
12797101	14,50 Reserva	Bodega Bardos	2016	234,50	Rødvín	0,750	BU	Spania	D.O. RiberadelDuero
10822301	14,50 Camino	Terra Remota	2017	282,50	Rødvín	0,750	BU	Spania	D.O. Empordia
5951901	15,00 Porrera Red	Cal Pla	2018	235,40	Rødvín	0,750	BU	Spania	D.O.Q. Priorat
12443201	14,50 Usatges , Costers del Siurana	Clos de l`Obac	2015	361,30	Rødvín	0,750	BU	Spania	D.O.Q. Priorat
3987706	13,50 Montepulciano BIB Øko	Lunaria Orsogna	2019	482,10	Rødvín	3,000	BU	Italia	D`Abruzzo
7342306	14,00 Ju de Vie BIB Øko	Domaine De La Graveirette	2019	531,80	Rødvín	3,000	BU	Frankrike	Øvrige
6915402	17,00 Old Harvest Solera 1964	Ximenes-Spinola		310,80	Sherry	0,500	BU	Spania	D.O. Jerez
7819401	15,00 Pedro Ximenez Solera 1918	Ximenes-Spinola	2017	688,00	Sherry	0,750	BU	Spania	D.O. Jerez
12439601	40,00 Brandy Battonage	Ximenes-Spinola	2018	754,80	Brandy	0,750	BU	Spania	D.O. Jerez
7915701	40,00 Brandy Este 10.000 Bottelas	Ximenes-Spinola	1948	1 006,10	Brandy	0,700	BU	Spania	D.O. Jerez
10360001	40,00 Brandy Destilado 3.000 Bottelas	Ximenes-Spinola	1948	1 506,60	Brandy	0,700	BU	Spania	D.O. Jerez
11417502	41,00 Aguardiente de Orujo	Pazo Senorans		453,30	Druebr. vin	0,500	BU	Spania	D.O. Rias Baixas
11417602	37,50 Aguardiente de Hierbas	Pazo Senorans		454,90	Druebr. vin	0,500	BU	Spania	D.O. Rias Baixas

D.O. Cava

Musserende vin lages over hele Spania. Dersom gitte kriteria oppfylles vil den bli klassifisert som en D.O. Cava. De fleste musserende kommer fra området Penedes ved Barcelona, og laget på den tradisjonelle drueblending som Francesc og AT Roca (s.25) . Clos Pons har i tillegg litt Chardonnay i sin cava. Dette er ikke helt uvanlig. AT Roca har valgt å klassifisere sin musserende som D.O. Penedes og ikke D.O. Cava. Dette fordi produsenten mener det er feil at en cava med D.O. Cava klassifisering kan produseres over hele Spania med druer som ikke er en del av den opprinnelige cava.

En Cava er laget på samme måte som champagne (méthode traditionnelle), som vil si at annengangs gjæring er på flaske.

Det finnes også spansk musserende som lages ved at vin tilsettes CO₂ . Disse kalles Vino Espumoso og er som regel relativt rimelige i pris.



	Francesc		Clos Pons	Ramiro
	Penedes		Costers del Segre	Valencia
	Brut	Brut Reserva	Flocs Cava Reserva	Ramiro II
Årgang:	N.A.	N.A.	N.A.	N.A.
Alkohol:	11,50%	12,00%	11,50%	11,50%
Sukker/syre g/l:	11,2/4,87	9,00/6,00	7,9/5,8	8,5/5,2
Druer:	40% Xarel-lo, 40% Macabeo, 20% Parellada	40% Xarel-lo, 40% Macabeo, 20% Parrellada	40% Xarel-lo, 35 % Macabeo, 20 % Perellada, 5 % Chardonnay	80% Macabeo, 20% Chardonnay
Lagring:	14 mndr flaske	24 mndr flaske	15 mndr flaske	9 mndr flaske
Pris Horeca:	107,00	124,00	122,00	117,00
Vinhuset/ EPD:	60060015/ 5140058	60060058/ 5368071	60060186/ 5423306	60060205/ 5486212
Vare nr./utvalg:	20647 01 - BU	39723 01- BU	112211 01 - BU	115080 01 - BU
Pris VMP:	141,00	165,20	165,70	156,50



Liébart -Régnier

Frankrike – AOC Champagne

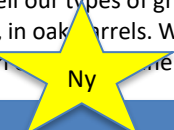


Pinot Meunier, Pinot Noir and Chardonnay and several ancient rootstocks (Arbanne, Petit Meslier and Pinot Gris) make up our 10-hectare vineyard. Our chalky-clay soil has been classified as suitable for growing champagne grapes. This vineyard is found on both sides of the Marne Valley, at **Baslieux sous Chatillon** and at **Vauciennes**, where remains of the **Château de Blanche De Castille**, which dates from the 12th Century, can be found. (Champagne grapes have to be harvested by hand so as not to damage the fruit and this generally takes place in September).

Working on the principle that we are merely the guardians of our heritage for future generations we must take care of the soil and the environment. Our family holding has gained the H.V.E. (**Haute Valeur Environnementale**) certificate as a result of our efforts to look after the natural habitat by such means as growing grass between the vines, helping to preserve the biodiversity, using pheromones to naturally deter insects and our choice of fertilizers.

Being independent wine producers we make our champagnes using our own grapes, preserving the age-old champagne traditions. Because we understand so well our types of grapes we either make our champagne in temperature controlled stainless-steel vats or, for some of our Chardonnays, in oak barrels. We mix our grape juices to offer you the best of our know-how through out our seven blends. A final careful addition of dosage completes and signs-off our workmanship. www.champagne-liebart-regnier.com

HVE (High Environmental Value) - sertifisering som gis av franske myndigheter til dem som driver bærekraftig. Det legges bl.a. stor vekt på bevaring av biologisk mangfold i vinmarken.



	Brut Rosè	Blancs de Blanche	Brut «Les Sols Bruns»	Extra Brut «Instinct L»	Confidencia	Sur Lie Grand Marais
	Rosè	Hvit	Hvit	Hvit	Hvit	Hvit
Årgang:	NA	NA	NA	NA	NA	NA
Alkohol:	12,00 %	12,00%	12,00 %	12,00 %	12,00 %	12,00%
Drue:	35% Pinot Meunier, 45% Pinot Noir, 20% Chardonnay	100% Chardonnay	60% Pinot Meunier, 20% Pinot Noir, 20% Chardonnay	60% Pinot Meunier, 20% Pinot Noir,	85% Chardonnay, 15% Pinot Noir	100% Pinot Meunier
Lagring:	Flaskelagret 3 år	Ståltank Flaskelagr. 24 mndr	Flaskelagret 3 år	Flaskelagret 4 år	Ferm. på eikefat., Flaskelagret 6 år	Ståltank Flaskelagr. 24 mndr
Sukker/syre (g/l):	8,00/4,3	6,9/4,9	8,00/4,4	3,00/4,5	7,00/4,9	2,6/4,2
Pris Horeca:	277,00	277,00	261,00	287,00	338,00	312,00
Vinhuset/EPD:	60060216	60060273	60060215	60060217	60060218	60060274
VMP varenummer:	11254 01 - BU	13386201 - BU sept	11442 01 - BU	11251 01 - BU	11255 01 - BU	13386301 - BU sep
Pris VMP:	369,80	375,20	348,10	382,30	448,20	414,40 4



Weingut Raddeck



Nierstein - Rheinhessen - Tyskland



Raddeck er en familiedrevet vingård like utenfor Nierstein. Sønnen Stefan er nå mer og mer sentral i utviklingen av vingården, og legger planer for videre ekspansjon bl.a. til nye markeder.

Raddeck har en rekke vinmarker i det kjente området Roter Hang, men har foreløpig valgt å ikke ta kostnaden med å bli medlem av VDP. Disse vinene kalles derfor **Premiumweine Edition "S"/Lagenwein** og ikke GG. Raddeck har fått en rekke priser for sine viner i Tyskland.



	Sekt Trocken	Triologi	Spätlese	Riesling trocken	Riseling Red Stone PET-flaske	Riesling Roter Hang trocken	Riesling Pettenthal trocken	Ny Heiligenbaum	Silvaner trocken	Spätburgunder trocken
	Musserende Sekt	Rose	Hvitvin	Hvitvin Gutsweine	Hvitvin	Hvitvin Ortsweine	Hvitvin Lagenwein	Hvitvin Lagenwein	Hvitvin Gutsweine	Rødvin Gutswein
Årgang:	2016	2020	2019	2018	2020	2019/20	2019	2019	2018	2015/16
Alkohol:	11,50%	12,00%	10,00 %	12,50%	12,00%	12,50%	12,50%	13,00%	12,50%	13,00%
Sukker/syre g/l:	20/7	6,6/6,7	55/8,9	6.2/7.5	5,2/6,9	6.5/7.6	5.5/7.8	5,6/7,2		0.5/5.0
Druer:	Riesling	85% Pinot Noir/ St. Laurent	Riesling	Riesling	Riesling	Riesling	Riesling	Risling	Silvaner	Pinot Noir
Eik:		Nei	Nei	Nei	Nei	Nei	Nei	Nei	Nei	Nei
Jordsmonn:				Skifer	Rød skifer	Skifer Roter Hang	Skifer	Skifer		Kalk, leire, loess
Horeca ex mva:	151,00	126,00	122,00	129,00	137,00	141,00	183,00	191,00	119,00	128,00
Vinhuset/EPD:	60060179/ 5502166		60060149	60060035		60060054/ 5487442	60060075	60060275	60060051	60060034/ 5487434
Vare nr./utvalg:	112208 01 - BU	12994201 - BU	11009201 - BU	3484801 - BU	15134201 - BASIS	3484201 - BU	76953 01 - BU	3484601 - BU sep	77336 01 - BU	3484401 - BU
Pris VMP:	204,70	169,70	164,70	175,50	180,20	192,20	246,60	256,30	(178,30) 149,40	5 173,60

Pazo de Senorans - Salnes

Pazo de Señorans is one of the leading winegrowers in the Rias Baixas Appellation, and are renowned throughout the world for their outstanding quality, intense aromatic character and unique freshness. Located near the village of Vilanoviña, Salnes, the lowland vineyards, with their fine, sandy, acidic soils, are less than 10 km from the sea where they enjoy gentle temperatures and elevated precipitation that levels off during the summer months. The original winemaking cellar is a magnificent example of the ancestral homes of rural 19th century Galicia, a manor house built in the countryside with all the charm and nobility of a bygone era.

D.O. Rias Baixas - Galicia

Over 99% of all wine produced in Rias Baixas is white. Differences in microclimates, terroir and grape varieties in the five sub-zones, as well as different winemaking techniques, make for wonderful diversity. Styles range from a crisp, aromatic “melon” character in Val do Salnés, to a peachier, softer style in O Rosal, and a less fruity and earthier style in Condado do Tea.



	Albarino	Coleccion	Selección Anada				Tras Los Muros	Aguardiente de Orujos	Aguardiente de Hierbas
Årgang:	2020	2016/17	2010	2011	2012	2018	Druebrennevin	Druebrennevin	
Alkohol:	13,50 %	13,50%	13,50%	13,00%	13,00%	13,00%	41,00%	37,50%	
Drue:	Albarino	Albarino	Albarino			Albarino	Albarino	Albarino	
Jordsmonn:	Sand/Granitt	Sand/Granitt	Sand/granitt						
Produksjon / lagring:	Ståltank	Ståltank	Ståltank. 30 mndr på bunnfall			6 mndr fransk eik	Dobbelt destillert	Dobbelt dest. Urter i 40 dager	
Flasker produsert:	280.000	10.000	Ca 16.000			3 000	15.000	15.000	
Sukker/syre (g/l):	<2/6,4	<2/6,4	<2/7,0		2/7,2	2/8,5			
Pris Horeca: (Magnum)	152,00 (322,00 MAG)	192,00	370,00	370,00	375,00	420,00	348,00 (0,5 l)	348,00 (0,5 l)	
Vinhuset/ EPD:	60060091/ 5140991	60060174/ 5544242	60060159	60060305	60060309	60060310	60060156	60060157	
Varenr./ utv.:	45348 01 - BU	112204 01 – BU	11220501 – BU	12994801 – BU	13639001 – BU nov	13639301 – BU nov	114175 02 – BU	114176 02 – BU	
Pris VMP:	205,70	266,70	465,80	473,90	480,70	540,50	453,50	454,90	



Mengoba – Gregory Perez

D.O. Bierzo



I det vestlige hjørnet av Castilla y León, helt inntil Galicia, ligger Bierzo. Kulturelt og historisk er Bierzo sterkere tilknyttet Galicia enn Castila y León. Naturen er frodig og grønn takket være den gode blandingen av et varmt kontinentalt klima og det kjølige og fuktige atlantehavsklimaet. Med dette klimaet og et skrint jernholdig jordsmonn er Bierzo et ideelt område for druedyrking. Vinstokkene er plantet i skråninger eller terrasser på 450 – 1000 meters høyde.

Området er kjent for sine flotte rødviner laget på Mencia druen. Druen har mange av de samme kvalitetene som Cabernet Franc, og gir friske rødviner med fasthet, dybde og aromaer av mørke og røde bær, fioler og urter. De hvite vinene lages på de lokale druene Godello og Doña Blanca.

De siste 10 årene har det skjedd en rask kvalitetsutvikling her. Få andre vinregioner har så høy gjennomsnittskvalitet som Bierzo. (Kilde: Vinmonopolet).



	Brezo Blanco	Sobre Lias	Las Tinjas	Brezo	Mengoba Tinto	Mencia de Espanillo
Årgang:	2018/2020 - hvit	2016/18 - hvit	2016- hvit	2019- rød	2016 - rød	2018 - rød
Alkohol:	12,50 %	13,00 %	12,50 %	13,00 %	13,50 %	13,50 %
Drue:	80 % Godello, 20% Dona Blanca	Godello	Godello	85% Mencia, 15% Alicante Bouchet	85% Mencia, 15% Alicante Bouchet	Mencia Alicante Bouchet
Vinmark:	30-80 år gamle vinst. 550 moh	20 år i gjennomsnitt	Las Tinjas 60 år gamle stokker	30 år gamle vinst. Ca 550 moh	30-80 år gamle vinst. 550-850 moh	80 år + fra vinmarken Espanillo 750 moh
Jordsmonn:	Leire, sand	Skifer, sand		Leire, sand	Skifer, sand	Skifer sand
Prod./lagring:	Ståltank. 5 mndr på bunnfall	7 mndr på bunnfall. Store eikefat	500 l amphoras i 10 mndr	Ståltank	Ståltank, 10-12 mndr. på 5000L fat	11 mndr på 2.500 l fat
Flasker produsert:	42.000	12.000		37.000	12.000	3.000
Sukker/syre (g/l):	1,0/5,8	3/5,8	2/6,4	1,4/5,0	1,3/4,9	
Pris Horeca:	142,00	183,00	336,00	128,00	189,00	251,00
Vinhuset/EPD:	60060031 /5425038	60060099		60060006/ 5425046	60060146	60060271
Varenr./utvalg:	29272 01 – BU	73404 01 – BU	108372 01 – BU	1978301 - BU	1978201 – BU	13444301 – BU sep
Pris VMP:	188,90	259,40	469,60	173,60	260,20	344,20

Familiarity with the composition of the soil and treat it as a living system. Plow, dig, pile and aerate the soil. Controlled use of organic fertilizers.


Fra: www.mengoba.com

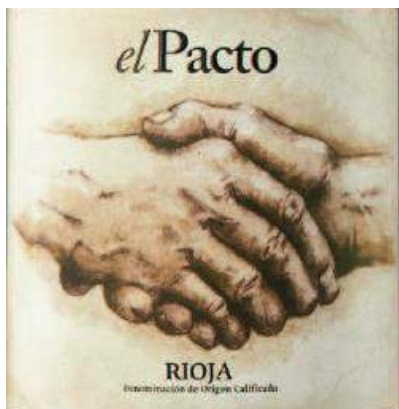


The mountainous Abruzzo region is situated halfway up the 'boot' of Italy. Here the co-operative wine company Cantina Orsogna was founded in 1972. The business today comprises 600 partner growers and covers almost 1,000 hectares of vines, of which 80% are organic. Set in the scenic Majella hills of Abruzzo, just 15 kilometres from the Adriatic, its vineyards benefit from the significant day-night temperature swings and superb ventilation in the vineyards. Various preparations are used to feed the soil and plants and taking into account the position of the planets in certain activities in the vineyard. Also, life in and around the vineyard gets extra attention. The winery allows wild herbs to grow among the vines that serve as green champions, whilst also attracting natural enemies of harmful insects. The estate believes in sustainable relationships, as well as sustainable farming methods and choose to use traditional rope tie, as well as cork to seal their bottles. In the cellar, wines are either fermented and matured solely in stainless steel tanks or, for the red wines, partly in stainless steel and partly in large oak 'botte'.



	Lunaria Cerasuolo 0,75l fl.	Lunaria Cerasuolo 3 liter BIB	Lunaria 3 liter BIB	Lunaria 0,75 flaske	Lunaria 0,75 flaske	Lunaria 3 liter BIB	Vola Volé 3 liter BIB	Vola Volé 0,75 flaske
Type:	Rosé	Rosé	Hvit	Hvit	Rød	Rød	Rød	Rød
Drue/navn:	Montepulc.	Montepulci.	Pecorino	Pecorino	Primotivo Linfae	Montepulciano	Montepulciano	Montepulciano
Økologisk/BIO:	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko	Øko
Årgang:	2020	2020	2019	2019	2019	2019	2019	2018
Alkohol:	13,50%	13,00	13,00 %	13,00 %	13,50 %	13,50 %	13,50 %	13,50 %
Sukker/syre g/l:	7,80/6,20	8,00/6,50	5,3/5,9	5,3/5,9	4,9/6	6,5/7	5,6/6	4,2/5,9
Pris Horeca:	139,00	360,00	360,00	147,00	159,00	360,00	355,00	132,00
Vinhuset:	60060302	60060301	60060231	60060303	60060238	60060237	60060304	60060266
Pris VMP:	189,30	483,20	482,80	199,70	215,50	482,10	475,80	175,60
Varenr./utv.:	12994101-BU	7652706-BU	73426 06 -BU	12546301-BU	76528 01 -BU	39877 06 -BU	8295506 -BU	82949 01 -BU

	Bodega Classica		Hacienda Lopez de Haro 			
	el Pacto	Tempran. Organic	Graciano	Blanco	Blanco Viura	Gran Reserva
Type:	Rød	Rød	Rød	Hvit	Hvit	Hvit
Årgang:	2018	2016	2017	2019	2018	2012
Alkohol:	14,00 %	14,00 %	14,00 %	12,50 %	12,50 %	12,50 %
Sukker/syre g/l:	1,8/5,1	2,8/6,6	2,9/5,24	2,6/5,6		2,1/5,61
Druer:	Tempranillo	Tempranillo	Graciano	Viura	Viura	85%Viura, Malvasia, Garnacha Blanca
Område/ alder vinstokker:	Rioja Sonsierra/ 70 år	Rioja Alta	San Vicente/ 20-70 år		Gamle stokker Alta og Alvesa	Rioja Alta
Eik:	14 mndr fransk	14 mndr brukt/ny fransk, øst-europeisk og amr.	10 mndr	20% på fat i 2 mndr	6 mndr brukte franske	36 mndr
Pris horeca:	138,00	146,00	135,00	110,00	141,00	217,00
Vinhuset/ EPD:	60060023/ 5140520	60060284	60060131	60060025 /5451299	60060270	60060133/ 5423355
Vare nr./utvalg:	21072 01 – BU	12441401 - BU	106126 01 - BU	21940 01 - BU	13386601 – BU sep	104873 01 – BU
Pris VMP:	187,90	194,20	180,20	145,10	175,50	291,30



Bodegas José Pariente

D.O. Rueda

Følgende skrev Aperitif i sitt magasin i artikkel om Rueda, det "Det spanske hvitvinsparadiset", om José Pariente: "José Pariente er produsenten som imponerer aller mest med sine nydelige vellagete hvitviner av utsøkt klasse. José Pariente var en entusiastisk vinmaker i Rueda med lidenskap for kvalitetsvin som han kunne servere i sin restaurant. Hans datter Victoria har ført driften videre og bygget nye moderne produksjonslokaler i 2008. Nå er også tredje generasjon med Martina og Ignacio aktive i familiefirmaet. Her produseres det fem hvitviner, hvorav tre med er med verdejo og de andre med sauvignon blanc. Deres siste verdejo-vin er produsert i sementegg-tanker og er lansert på markedet for noen få år siden.

I tillegg produserer nå Pariente noen røde viner fra Castilla y León området. En av disse er Confines, som er en meget liten produksjon laget på druer fra 100 år gamle vinstokker som ligger over 1.000 moh i Sierra de Gredos.



* Fermentado en Barrica
2019 Øko. Horeca kr
194,00

	Verdejo	Sauvig. Blanc	Fermentado en Barrica	Special Cuvée	Finca Las Comas	Apasionado	Confines
Type:	Hvitvin	Hvitvin	Hvitvin	Hvitvin	Hvitvin	Dessert vin	Rødvin
Årgang:	2019	2019	2018	2017	2018	2019	2016
Alkohol:	13,00%	13,00%	13,50%	13,50%	13,50%	11,00%	14,50%
Flasker produsert:	500.000	100.000	20.000	5.000	3.300	8.000	2.000
Sukker/syre g/l:	2,7/5,54	3,8/5,91	2,9/5,76	3,2/5,17	2,4/5,26	70,8/6,75	0,7/5,40
Druer:	100% Verdejo	100% Sauvignon Blanc	100% Verdejo	100% Verdejo	Verdejo 100 år gamle stokker	100% Sauvignon Blanc	Garnacha 100 år gamle stokker
Produksjon:	Ståltank/bunnfall	Ståltank/bunnfall	7. mndr fransk eik på bunnfall	Sement egg på bunnfall	12 mndr 2250 l. foudres	Ståltank/ 5 mndr bunnfall	11 mndr 600 l fransk eik
Pris Horeca:	133,00	133,00	188,00 *	269,00	320,00	148,00/ 0.50 liter	265,00
Vinhuset/EPD:	60060049/5141122	60060048	60060050/5425004	60060250	60060268	60060069	60060086/5502471
Vare nr./utvalg VMP:	99311 01 - BU	15875 01 - BU	99314 01 - BU	72960 01 - BU	Ny	72959 02 - BU	7296101 - BU
Pris VMP:	180,90	183,60	259,10	362,50		205,20	352,80

Cellar Cal Pla

Cellar Cal Pla er en liten familieeiet bodega i Porrera som har drevet med vinproduksjon siden 1814. Frem til 1996 solgte de vinen i bulk lokalt, men da sønnen Joan var ferdig med vinstudier lanserte de sitt eget merke. Joan er 8 generasjon i vinproduksjonen.

Totalt produseres ca. 90.000 flasker i året. I tillegg til de røde viner produseres det to hvite- og en rosevin. Det er relativt uvanlig i Priorat at det produseres noe annet enn rødvinn. Under 2 % av produksjonen er hvitvin i området.



D.O.Q. Priorat



	Mas d'en Comte	Cal Pla Negre	La Carenyeta Cal Pla	Mas d'en Compte	Planots
Type:	Hvit	Rød	Rød	Rød Ny	Rød
Årgang:	2015	2018	2012	2015	2013
Alkohol:	13,50 %	15,00 %	14,50 %	15,50%	15,00%
Sukker/syre g/l:	0.1/5.0	2.7/6.0			
Druer:	50% Garnacha Blanc, Xarel-lo, Picapoll blanc	60% Garnacha, 40% Carinena	100% Carignan	50% Garnatxa, 40% Carinena, 10% Cabernet	50% Garnatxa, 50% Carenyena
Alder vinstokker:	25-80 år		70-80 år	30-90 år	110 år
Høyde over havet:	350-500 moh	350-500 moh	350-500 moh	350-500 moh	500 moh
Eik:	7 mndr. Fransk (70%) og amerikanske (30%) eike fat	Ståltank, 12 mndr fransk og amerik. fat	14 mndr fransk eik	14 mndr på brukte franske fat (90%)	15 mndr på nye og brukte franske fat
Horeca eks mva:	198,00	175,00	245,00	239,00	524,00
Vinhuset:	60060037	60060041		60060289	60060290
Vare nr./utvalg:	35807 01 -BU	59519 01 - BU	Spesial bestilling	13143601-BU sep	13143501-BU sep
Pris VMP:	265,60	235,40		318,40	698,30



Sherryhuset Ximenez-Spinola er i en egen liga



VIN
 TEKST Merete Bø
 FOTO Petter Bernsten
 18. JANUAR 2019

José Antonio Zarzana lager en unik sherry og brandy få andre kan måle seg med.

<https://www.dn.no/smak/vin/vin/sherryhuset-ximenez-spinola-er-i-en-egen-liga/2-1-518285>

smak ≡ Q DN.no

Despite its centuries-old tradition, Ximénez Spinola is not a typical sherry bodega. It is still controlled by the descendants of the family who founded the winery in 1729 - something increasingly unusual in the area- and all its wines are made exclusively with Pedro Ximénez, in an area where Palomino is the dominant grape variety.

José Antonio Zarzana represents the ninth generation of the house founded by Phelipe Antonio Zarzana Spínola. He is focused on quality and exclusivity - only limited and numbered editions from its annual solera selection are sold so it is arguably the winery with the smallest production in Marco de Jerez, an area covering the towns of Jerez, El Puerto de Santa María and Sanlúcar de Barrameda.

The winery sources grapes from its own 20 hectares of Pedro Ximénez vineyards grown organically (albeit without official seal) and works with natural sugars coming from the fruit's own fructose after sunning the grapes. This raisining process reduces yields up to 30% of the total harvest .

	Exceptional Harvest	Fermentation Lenta	Cosecha	Old Harvest	Vintage Anada	PX Muy Viejo
Type:	Hvitvin	Hvitvin	Søt vin	Halvtørr sherry	Sherry	Sherry
Årgang:	2017/2018	2017/18	2018/19	Solera 1964	2014	Solera 1918
Antall prod:	20.000	10.000	10.000	8.500	11.000	10.000
Alkohol:	12,50%	14,00%	13,00 %	17,00%	12,00%	15,00%
Volum:	75 cl	75 cl	50 cl	50 cl	37,5 cl	75 cl
Sukker/syre g/l:	22/5,0	4,5/5,0	200/5,5	50,00/6,0	400,00/4,5	400,00/4,5
Lagring:	4 mndr på bunnfall på brukte amerik. fat	6 mndr på bunnfall. 225-300 l fransk eik	Franske eikefat 10 uker	Eikefat	Eikefat	Eikefat
Vinhuset/EPD:	60060105	60060087/5366687	60060107/5502497	60060101/5425053	60060125	60060102/5506662
Horeca ex. mva:	218,00	284,00	206,00	228,00	197,00	510,00
Vare nr./utvalg:	8069301 - BU	7915801 - BU	108371 02 - BU	6915402 - BU	74277 02 - BU	7819401 - BU
VMP:	292,30	378,20	275,80	310,80	263,30	688,00



Aroa Bodegas is a pioneer in the D.O. Navarra with the organic spirit and organic-biodynamic methods of cultivating. The area, where the winery is situated is one of the highest areas in Navarra with a strong influence of Cantabrian sea.

Vineyards, located proximity to the Pyrenees Mountains and the Cantabrian Sea, give a strong Atlantic character to the Mediterranean climate. It's one of the most northern areas of the Iberian Peninsula where red grape varieties are grown in the shelter of the Urbasa and Andía Mountains.

From the time they were planted, the vines have been tended without any chemical additives, just with a traditional treatments, such as copper and sulphur, in a very low concentrations. The area has an advantage: the dominance of the north wind along with the north-south orientation of the vineyards provide great ventilation. To further this advantage, we are doing leaf stripping and green pruning. In addition, infusions of different plants such as horsetail, nettle and sage are planted in the vineyards, which strengthen the vines against possible diseases. The twenty-five hectares are divided into seven vineyards located around the winery with the red varieties, such as Garnacha, Tempranillo, Cabernet Sauvignon and Merlot and white varieties such as White Garnacha and Moscatel.

	Laia blanco	Larrosa	Mutiko	Dauida (no sulfit)	Le Naturel (no sulfit)	Le Naturel (no sulfit)	Le Naturel Pet Nat
Type:	Hvit	Rose	Rød	Rød	Hvit	Rød	Perlende
Økologisk:	Ja	Ja	Ja		Ja	Ja	Ja
Årgang:	2016	2019	2017	2018	2020	2020	2020
Alkohol:	13,00%	14,50%	13,50%	14,00%	12,50%	14,00%	12,50%
Sukker/syre/sulf. g/l:	3/6,5	0,9/5,54/53	3,2/5,8	3,2/6,1	7,4/7,5	2,70/6,50	2,2/5,60
Druer:	Garnacha blanca	Garnacha	100% Garnacha	100% Garnacha	100% Garnacha Blanca	95% Garnacha, 5% Merlot	Garancha Blanco Ancestral metoden
Eikefat:	Nei	Nei	10 mndr fransk og amr.	Nei	Nei	Nei	Nei
Pris Horeca:	115,00 (122,00)	132,00	136,00	116,00	137,00	122,00	206,00
Vinhuset:	60060134		60060117	60060138/5368105	60060139/5367065	60060045/5140348	
Pris VMP:	149,60 (168,00)	179,10	185,40	139,70	186,60	156,50	273,10
Varenr./utv.:	73405 01 - BU	7311701- BU	10899601 - BU	1279901 - BU	11009301 - BU	5496501 - BU	12797801- BU



Bodega Luzon

The roots of Bodegas Luzón date back to the consecutive union of grape growers and wine producers in 1916. Throughout the last century the Bodega has seen much expansion and modernization and by the year 2000, it had reached its current size.

The wines of Bodegas Luzón are the result of the variety, soil, climate, vinification and aging well harmonized in order to obtain the personal character of our land. Finesse and power well conjugated in the desired ratio by type of wine for the enjoyment of our consumers.

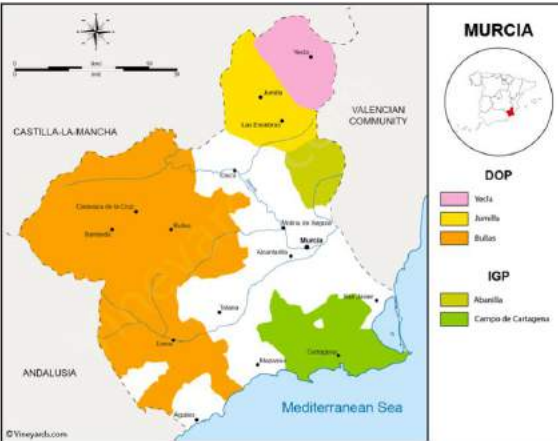
Luzón has adapted to the latest advances in the technological control process. The winery has the most modern systems that guarantee quality, ensure the complete traceability of wines, from the vineyard, fermentation, processing, breeding and subsequent bottling.



Ikke tilsatt sulfitter

Bodega Luzon			
	Rødvin	Rødvin	Rødvin
	Verdecillo	Colección Garnacha Tintorera	Carmina Luna BIB 3 liter
Årgang:	2020	2018	2019
Alkohol:	14,00 %	14,50 %	14,00 %
Sukker/syre g/l:	3,50/5,70	4/6	3,50/5,70
Druer:	Monastrell	Garancha Tintorera	Monastrell
Lagring/produksjon	Skall maserasjon, Ståltank. Spontan fermentert	Helklase. Spontanf. 8 mndr franske og amr. eikefat	Skall maserasjon. Ståltank. Spontan fermentert
Pris Horeca:	119,00	133,00	319,00
Vinhuset:	60060187/5422993	60060243	60060158/5540646
Vare nr./utvalg:	112078 01 - BU	12443101 - BU	10168006 - BU
Pris VMP:	156,50	174,60	429,30

D.O. Jumilla



DO Jumilla ligger i regionen Murcia som grenser til Valencia.



Proyecto Garnachas de Espana

Proyecto Garnaches de Espana er et prosjekt til Vintae med ønske å vise Garnacha druens påvirkning av jordsmonn og klima i forskjellige områder Spania.

Alle vinene er lagt på 100% Garnacha.



Ribera del Queiles



	Salvje del Moncayo	Aragon Calatayud	Fosca Priorat	Perdida Pirineo	Viejo de la Familia Acha D.O. Ca. Rioja
Årgang:	2019	2020	2018	2017	2014
Alkohol:	13,50 %	15,00%	14,50%	14.50%	15,50%
Sukker/syre g/l:	2,3/5,35	2,4/4,9	3,8/5,5	3,5/5,39	3,7/6,01
Druer:	Garnacha	Garnacha	Garnatxa	Garnacha	Garnatxa
Alder vinstokker:	50 år	75 år	60 år	20 år organiske vimmarker	Vinstokker fra 1906. 1300 flasker laget
Eik:	5 mndr fransk eik	Sement tank og 5 mndr fransk eik	3-4 mndr fransk eik	12 mndr fransk eik	36 mndr på 500 liter franske eikefat
Økologisk:		Ja, men ikke sertifisert		Ja, ikke sertifisert	
Horeca:	119,00	134,00	152,00	183,00	648,00
Vinhuset/EPD:	60060052 /5140157	60060062/ 5423348	60060114/ 5424999	60060227	60060287
Vare nr./utvalg:	2106901 – BU	2106801 – BU	NA	11868201– BU	12442701 – BU
Pris VMP:	150,40	181,80	NA	238,90	852,00

Se filosofien og historien bak vinene her:

<https://vimeo.com/42203415> 15

4 kilos



V.T. Mallorca



4 Kilos, a colloquial way of saying 4,000,000 pesetas, was the initial investment Francesc Grimalt and Sergio Caballero made to start the winery.

A modest investment in the sector which shows that good wine is not much money but has passion and ambition for quality.

The grapes come from different farms in the south and north of Mallorca on Call Vermell, the name popularly given in Mallorca to the loamy soils.

The vines are aged between 20 and 45 years.

4 Kilos practices a very respectful rational agriculture with the environment and with minimal intervention. They use a native vegetation cover, with a large microbiological population to obtain a higher concentration in the grapes.

They have a mild Mediterranean climate, with hot, dry summers and little rainfall. www.4kilos.com



	Motor Callet	The island Syndicate	12 Volts	Gallinas y Focas	4 kilos
Årgang:	2019	2018	2018	2018	2018
Flasker produsert:	5.000		40.000		20.000
Alkohol:	12,00 %	12,50%	12,00 %	14,00&	12,00 %
Sukker/syre g/l:	1,9/5,2	2/4,9	2,0/5,8		1,9/5,3
Druer:	100 % Callet	60% Callet, 30% Monte Negre, 10% Fogoneu	60% Callet, 20% Syrah, 10 % Cabernet, 10% Merlot	80% Manto Negre, 20% Syrah	100% Callet
Fat:	Nei	10 mndr , mix 225 fat og 2000 l. foudre	9 mndr på en mix av franske eikefat mhp nye/brukte og størrelse	18 mndr på franske eikefat	12 mndr mix nye og gamle
Pris Horeca	186,00	174,00	192,00	236,00	299,00
Vinhuset:	60060233		60060249		60060224
Vare nr./utvalg:	12443301 - BU	13386501 – BU sep.	121191 01 - BU		121190 01 - BU
Pris VMP:	250,20	232,50	258,90		397,60





	El Corralón	Sotorrondero	Piélago	Ataulfos
Årgang:	2018/19	2018	2018	2018
Alkohol:	14,50 %	14,50 %	14,50 %	14,50 %
Flasker prod:		10.000	5.000	1.000
Drue:	85% Garnacha, 10% Syrah, 5% Cab. S.	70% Garnacha og 30% Syrah fra Sierra de Gredos 750-900 moh	Garnacha	Garnacha
Produksj./ lagring:	6 mndr 500 l fransk eik	11 mndr store franske eike fat	15 mndr franske eikfat	20 mndr franske eikefat
Sukker/syre (g/l):	2/5,4	2/5,3	2/5,35	2/5,4
Pris Horeca:	163,00	194,00	296,00	498,00
Vinhuset/ EPD:	60060221	60060222	60060241	60060242
Varenr./ut- valg:	11668201 – BU	11666001 – BU	12439701 - BU	12439801 - BU
Pris VMP:	220,40	260,70	393,40	656,70



A family winery pioneering Garnacha-driven reds in DO Méntrida (Central Spain), Jiménez-Landi tend 20Ha of their own plus 5Ha of rented vineyards. Vines are located on the pasture, scrubland landscape of Méntrida, the village in the lower part of the region, and the rugged hills of El Real de San Vicente, the only village in the appellation within the boundaries of the Gredos mountains. Vines are planted at 550-650m on the plain and at 750-850m on the mountains. Sandy granitic soils are dominant in both areas.



Cara Nord is a project that was created in 2012 by **Tomàs Cusiné**, **Xavier Cepero** and **Eric Solomon**, 3 friends that have known each other for more than 20 years and who have great experience in the wine industry.

Cara Nord is a young winery that believes that the place of origin, the vine, the climate, the land and the people who work there, are decisive to achieve a unique personality for each wine. To do so, they cultivate vines surrounded by high mountains and forests that belong to the natural parks Muntanyes de Prades and Bosc de Poblet. These vineyards are isolated at around 800 metres of altitude. They are planted on poor slate and clayey-calcareous soils with rocky outcrops, cliffs and mountains.

The climate is continental-Mediterranean, with extremely cold winters and very short summers. The cold temperatures delay the accumulation of sugars, preserving the acidity and yielding very expressive and fruity grape bunches.

	Negre	Trepat	Mineral – DO Montsant	Cervoles – DO Costers del Segre		
Type:	Rød	Rød	Rød	Colors Blanc	Cervoles Blanc	Rød
Årgang:	2015	2017	2017/19	2018	2017	2015
Alkohol:	14,00 %	12,50 %	14,50%	13,00%	14,50%	14,50%
Sukker/syre g/l:	1,7/5,3	1/5,3	0,67/5,0	0,25/6,58	0,8/3,29	1,50/6,50
Druer:	42% Grenache, 38% Syrah, 20 % Garrut (Monastrell)	Trepat	80 % Carinena, 20 % Garnacha	Macabeo, Chardonnay, Petit Manseng	45 %Macabeo, 55% Chardonnay	100% Garnatxa
Eik:	6 mndr fransk eik	Ståltank	6 mndr fransk eik	Ståltank	8 mndr fransk eik	1/3 i fransk 4.000 l
Økologisk:	Ja, ikke sertifisert	Ja, ikke sertifisert	Ja, ikke sertifisert	Ja, sertifisert	Ja, sertifisert	
Horeca:	142,00	149,00	163,00	141,00	218,00	177,00
Vinhuset:	60060119	60060096	60060097	60060140	60060141	60060118
Vare nr./utvalg:	22413 01 - BU	80694 01 – BU	103599 01- BU	110844 01 - BU	11220301 – BU	82608 01 – BU
Pris VMP:	193,30	206,10	220,40	191,40	291,20	238,90



Sevilen Vineyards & Winery has 80 years of winemaking experience. The starting point dates to 1942 when Isa Güner, a first-generation immigrant from Bulgaria, founded the winery in Izmir. His passionate love for nature and wine changed the four hectares empty land he bought into a heavenly beautiful vineyard and a home for his family. Today his grandsons - the third generation of Güner Family - turned Isa Bey's precious heritage into a 160 hectares of beautiful vineyard and the his stable into a first-class white clothed restaurant, keeping his name at the door and his memories in every corner of the premises. Today, Sevilen produces grapes for its premium wines on two sites; in the warm Mediterranean climate around Izmir (at an elevation of 150m) and the cooler climate of the Anatolia Plateau (at an elevation of 900m). Being an own property, these vineyards are very much taken care with utmost attention for an exclusive harvest and high segmented wine production.

At Sevilen Vineyards & Winery the third generation of the Güner family, including Vice-Échanson Enis Güner, nurture their vines and use modern winemaking techniques to produce quality wines. With a full brand-new reception (double sorting table), the pre-fermentative process respects the integrity of the grapes, which are all hand-harvested. Working with gravity, juices and wines are moved as carefully as possible throughout the aging process. The winery has been working in partnership with the best French barrel manufacturers and a Turkish university to develop premium solutions for these unique wines.

Sevilen pays close attention to terroir in the production of its wines. The soils are distinctive, alternating between chalk and heavy clay with some limestone. Diversity of soil and climate allows the production of a variety of high quality and exclusive red and white wines. In this selection in Norway, you will have the chance to taste the indigenous grape varieties of Turkey.



	ISABEY Kalecik Karası Rosé	Majestik Sauv. B. & Sultaniye (Sultana)	ISABEY Sauvignon Blanc	900 Fume Blanc	Majestik Syrah & Kalecik Karası	PLATO Öküzgözü (Oxeye)	PLATO Kalecik Karası
Type:	Rosé	Hvit	Hvit	Hvit	Rød	Rød	Rød
Årgang:	2020	2019	2020	2019/20	2018	2019	2016
Alkohol:	13,00%	12,00%	13,00%	13,00%	13,00%	13,50%	14,50%
Sukker/syre g/l:	0,5/5,5	0,5/4,5	3,4/5,0	0,7/5,85	1,0/4,5	0,7/4,0	1,8/4,0
Druer:	Kalecik Karası	55% Sauv. Blanc, 45% Sultaniye	Sauvignon Blanc	Sauvignon Blanc	60% Syrah, 40% Kalecik Karası	Öküzgözü	Kalecik Karası
Eikefat:	Nei	15% av vinen 6 mndr fransk eik	Nei	8 mndr fransk eik	20% av vinen 6 mndr fransk eik	10 mndr fransk eik	10 mndr fransk eik
Horeca ex.:	133,00	120,00	145,00	213,00	125,00	157,00	165,00
Vinhuset /EPD:	60060251/ 5806005	60060252/ 5790977	60060253/ 5805809	60060254/ 5805965	60060255/ 5805999	60060256/ 5806013	60060257/ 5805817
Pris VMP:	181,00	168,00	201,90	285,30	170,60	217,90	227,60
Vare nr./utv.:	12994001 - BU	12993801 - BU	12993901 - BU	12993701 - BU	12993601 - BU	12993501 - BU	12982601 - BU

Matsu - D.O. Toro



Dropp amarone – gå heller for disse

Fra Spania kommer tre viner som konkurrerer ut så å si all amarone. Og det til helt andre priser.

Kolleksjonen av Matsu viner er en hyllest til de tre generasjonene som har arbeidet på vinmarkene gjennom mange år.

Vinene er laget av Tinta del Toro. Dette er Tempranillo druen som kalles Tinta del Toro fordi den tar tykkere skall enn det Tempranillo druen har normalt. Det er dette som bl.a. gir vinen en fyldig og kraftig smak.

Druene dyrkes uten noen form for kjemisk behandling. Spontanfermentert og tappes ufiltrert.

I 2021 introduserer Matsu sin første hvitvin – La Jefa 2018.



Fra venstre: La Jefa, El Picaro, El Recio og El Viejo

	La Jefa	El Picaro	El Recio	El Viejo
Årgang:	2019	2020	2019	2018
Alkohol:	13,00 %	14,50 %	14,50 %	15,00 %
Sukker/syre g/l:	2,3/6,2	3,6/4,18	1.7/4,79	3,1/5,02
Druer:	80% Malvesia, 10% Viura, 10% Verdejo	Tinta de Toro	Tinta de Toro	Tinta del Toro
Alder vinstokker:	50-150 år	50-70 år	70-100 år	100 år +
Lagring:	14 mndr 600l fransk eik	Sement tanker	14 mndr fransk eik	16 mndr. fransk eik
Pris Horeca:	219,00	120,00	151,00	281,00
Vinhuset/ EPD:	UTSOLGT Ny årgang kommer i Tilleggsutvalget november 2021	60060071/ 5140983 60060144 – mag EPD mag: 5787619	60060074/ 5368113 60060089 – mag EPD mag: 5787205	60060033/ 5368279 Mag: 60060145 – EPD mag: 5787726
Vare nr./utvalg:	11910801 – TU	2065101 – BU	2064801 - BU	3473801 –BU
Pris VMP:	292,20	159,80	205,10	371,40
Magnum:	NA	3859205- BU	3858905 – BU	7920305 - BU
Årgang:	NA	2019	2018	2018
Pris magnum Horeca/VMP:	NA	263,00/351,70	330,00/438,70	573,00/755,80

D.O. Ribera del Duero



The de Bardos winery is part of the Grupo Vintae winery group that is crafting wines in the Ribera del Duero D.O. of Spain. This winery has selective “pago” rated vineyards that are spread throughout this region providing for unique grapes that produce unique wines. The wines by the De Bardos winery present a unique character of their terroir in the. All of the wines by De Bardos are crafted by hand in a fully artesian manner.

	Bodega Bardos					Ny	Bodega Gormaz	Bodega Trus
	Verdejo D.O. Rueda	Roble	Romantica	Reserva	Suprema	Catania Joven	Trus Roble	
Årgang:	2020 - hvit	2018 - rød	2018 – rød	2016 - rød	2016-rød	2018- rød	2018 - rød	
Alkohol:	13,00%	14,00%	14,00%	14,50%	14,50%	14,00%	14,00%	
Drue:	Verdejo	Tempranillo	Tempranillo	Tempr./ Cab.S.	Tempranillo	Tempranillo	Tempr.	
Produksj./ lagring:	Bunnfall 4 mndr	4-6 mndr på eikefat	14 mndr fransk eik	16 mndr. fransk eik	80 år vinst. 30mndr fat	Ueiket	4 mndr	
Sukker/syre (g/l):	1,8/5,86	2,6/4,94	2,4/5,5	2,5/5,3	2,4/4,94	1,2/4,4	0,2/4,6	
Sulfitter (mg/l)	137	63	79	59	61			
Pris Horeca:	117,00	130,00	134,00/ (mag 292,-)	175,00	294,00	125,00	132,00	
Vinhuset/ EPD:	6006021/ 5502299	60060281	60060123/ 5423314	60060282	60060269	60060185/ 5423181	60060183/ 5423322	
Varenr./ut-valg:	11508101 - BU	12797201- BU	10782301 - BU	12797101 - BU	13386401- BU	3485101 - BU	11417701 - BU	
Pris VMP:	155,30	175,80	182,10/ (mag 390,-)	234,50	389,50	167,20	178,70	



Terra Remota

The characteristics of the land on which Terra Remota lies, combined with the professional experience of its owners, have determined the character of the wines produced, with priority given to smoothness and elegance, while excess body and tannins are avoided.

The names of the main range of Terra Remota wines are based on the concept “Camino” (way, path, journey), in a clear allusion to the well-known poem by Antonio Machado. As in the poem, at Terra Remota there is a commitment to a work ethic, where respect, tenacity and perseverance prevail, as essential values for achieving the objectives proposed.

Terra Remota is a single estate covering 54 hectares, embedded in the spurs of the Albera Massif. This is a territory with a granitic soil, known as albero, which offers very interesting possibilities for viticulture, as the soil is not fertile and furthermore it facilitates good drainage. Granite is a light-colored and therefore quite cold stone which guarantees balanced pH and acidity.

In 2003 and 2004, a total of 23 hectares were planted, following major work on the land’s subsoil, while respecting forested areas that foster the local flora (olive, oak and pine trees, lavender, thyme, etc.) and fauna, in order to maintain the environmental balance. The vineyard comprises 15 parcels, planted with low-yield clones for each variety. The philosophy has been to maintain part of the production using the typical varieties of the area. The summers are usually dry; this is a characteristic of the area (rainfall of some 600 mm/year). For this reason, the estate is equipped with a reservoir for rainwater, which is collected from the winery’s rooftops. Despite the lack of rainfall, there is sufficient water available for occasional watering, above all during the most important phases of the vegetation process. All viticultural and vinification processes are carried out within the context of the winery’s organic label, which was obtained in September 2012. Harvesting is carried out manually, with grapes collected in boxes of 10 kg. Parcels and varieties are selected, and frequently grapes of the same variety and from the same parcel are differentiated, so that they can undergo vinification separately.



	Tan Natural	Camino
Type:	Rød	Rød
Årgang:	2019	2017
Alkohol:	13,50 %	14,50 %
Sukker/syre g/l:	1/4,65	1,3/4,3
Druer:	60% Grenacha, 40% Tempr.	35% Syrah, 35% Grenacha, 25% Cab S., 5% Temp.
Eik:	Nei	2/3 i 12 mndr franske fat
Horeca eks mva:	186,00	211,00
Vinhuset:	60060239	60060240
Vare nr./utvalg:	12441201 - BU	10822301 - BU
Pris VMP:	250,40	282,50



The landscape of the region of **Empordà**, located in the northeast of Catalonia, is full of contrasts, due to the natural limits of the Pyrenees in the north and the Mediterranean Sea and magnificent Costa Brava in the east. Thanks to these, the **Empordà** is a unique place, a special territory between the sea and the mountains, marked by the presence of the north wind known as Tramontana.

Cellar Cal Pla

Cellar Cal Pla er en liten familieeiet bodega i Porrera som har drevet med vinproduksjon siden 1814. Frem til 1996 solgte de vinen i bulk lokalt, men da sønnen Joan var ferdig med vinstudier lanserte de sitt eget merke. Joan er 8 generasjon i vinproduksjonen.

Totalt produseres ca. 90.000 flasker i året. I tillegg til de røde viner produseres det to hvite- og en rosevin. Det er relativt uvanlig i Priorat at det produseres noe annet enn rødvin. Under 2 % av produksjonen er hvitvin i området.



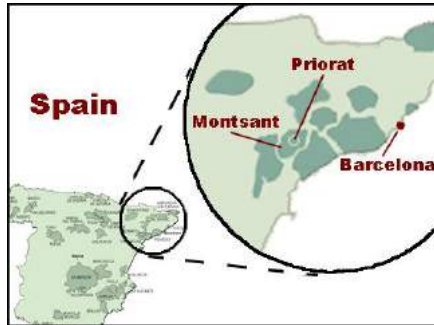
D.O.Q. Priorat



	Mas d`en Comte	Cal Pla Negre	La Carenyeta Cal Pla	Mas d`en Compte	Planots
Type:	Hvit	Rød	Rød	Rød	Rød
Årgang:	2015	2018	2012	2015	2013
Alkohol:	13,50 %	15,00 %	14,50 %	15,50%	15,00%
Sukker/syre g/l:	0.1/5.0	2.7/6.0			
Druer:	50% Garnacha Blanc, Xarel-lo, Picapoll blanc	60% Garnacha, 40 % Carinena	100% Carignan	50% Garnatxa, 40% Carinena, 10% Cabernet	50% Garnatxa, 50% Carenyena
Alder vinstokker:	25-80 år		70-80 år	30-90 år	110 år
Høyde over havet:	350-500 moh	350-500 moh	350-500 moh	350-500 moh	500 moh
Eik:	7 mndr. Fransk (70%) og amerikanske (30%) eike fat	Ståltank, 12 mndr fransk og amerik. fat	14 mndr fransk eik	14 mndr på brukte franske fat (90%)	15 mndr på nye og brukte franske fat
Horeca eks mva:	198,00	175,00	245,00	239,00	524,00
Vinhuset:	60060037	60060041		60060289	60060290
Vare nr./utvalg:	35807 01 -BU	59519 01 - BU	Spesial bestilling	13143601-BU sep	13143501-BU sep
Pris VMP:	265,60	235,40		318,40	698,30



Clos de L`Obac



D.O.Q. Priorat



La Conreria d`Scala Dei



At the end of the 1970s, the married couple Pastrana & Jarque (Clos de l`Obac), together with a friend of those times, René Barbier (Clos Mogador) –the son of a family of Tarragona wine merchants–, began to replant vines in El Priorat with the aim to produce some great wines there.

In 1993, the World Wine Guide, considered Clos de l`Obac as a one of the top 150 wines of the world.

Vinprodusenten La Conreria d`ScalaDei ligger ved foten til den mektige fjellkjeden Montsant i La Morea de Montsant. Prosjektet ble startet i 1997, og La Conreria d`Scala Dette er en vin fra en liten vinmark som heter Les Brugueres.

	USATGES	Miserere	Clos de L`Obac			Les Brugueres
Type:	Rød	Rød	Rød			Hvitvin
Årgang:	2015	2010	2006	2007	2010	2015
Alkohol:	14,50%	14,50%	14,50 %	16,00 %	14,50 %	13,50 %
Sukker/syre g/l:	0,7/5,6	0,5/5,3	0,80/5,3			1,0/5,8
Druer:	35% Garn., 30% Carinena, 30% Temp., 5% CabS./Syra	Ca 27% av hver: CS, Grenacha, Temp. Rest Merlot/Carin.	35% Grenache, 35% Cabernet Sauv., 10% Syrah, 10% Merlot, 10% Carinena			Granacha Blanco. Enmark druer
Produksjon/lagring:	12 fransk eik. 50% nye	12 mndr. Franske eikefat	Druer fra mer enn 50 år gamle vinstokker fra området rundt landsbyen Gratallops. Lagret 14 mndr på nye franske eikefat. Tappet ufiltrert.			Druestokker fra 1980. Skallkontakt 72 timer, bunnfall 4 mndr. Ståltank
Horeca ex. mva:	280,00	657,00	681,00	760,00	657,00	190,00 (208,00)
Vinhuset/EPD:	60060246	60060291		60060191	60060247	60060040
Vare nr./utv.:	12443201 – BU	1979101 – BU	30085 01 – BU	3859101 – BU	12441101 – BU	39726 01 – BU
Pris VMP:	361,30	863,40	895,00	997,50	863,40	249,50 (288,30)



Les historien på: www.obac.es

Domaine de la Graveirette



Frankrike - Rhône



Nestled between the towns of Orange, Avignon, and Carpentras in the Vaucluse is where you'll find our winery, with the Dentelles de Montmirail and Mont Ventoux to the east and the hills of Châteauneuf-du-Pape to the west.

After my studies at Beaune in Burgundy I returned to Bédarrides, village where I was born, at first joining the cooperative. In 2005, with the intent and desire to craft my own wines, ones of quality and character, I branched out on my own to found Domaine de la Graveirette. More than a decade later we remain committed to that early mission, and have since begun farming and vinifying biodynamically (certified by Demeter since 2015).

We now produce wines under the appellations Châteauneuf-du-Pape, Côtes du Rhône, and Vin de Pays de Vaucluse and Principauté d'Orange, with the same care given to each parcel of vines. The goal is that among our selection every person is able to find a wine that they love.

Julien Mus



	Ju de Vie	Ju de Vie	Ju de Vie BIB	Pur JuS Vin de France	Côtes du Rhône
	Rosè	Rød	Rød	Rød	Rød
Årgang:	2020	2019	2019	2018	2018
Alkohol:	13,00 %	14,00 %	14,00%	14,00%	14,50%
Øko/Bio:	Ja	Ja	Ja, men ikke merket på boks	Ja	Ja
Drue:	100% Syrah	40% Garnacha, 30% Merselan, 20% Merlot, 10% Mourvedre	40% Garnacha, 30% Merselan, 20% Merlot, 10% Mourvedre	100% Syrah	100% Grenache
Sulfitter. (mg/l)		45	45		
Sukker/syre (g/l):	1/5	1/5,2	1/5,2		
Pris Horeca:	134,00	134,00	398,00	152,00	154,00
Vinhuset/EPD:	60060267	60060234	60060235		
Varenr./utvalg:	8296401 – BU	5577101 – BU	7342306 - BU		
Pris VMP:	179,40	178,20	531,80		





The mountainous Abruzzo region is situated halfway up the 'boot' of Italy. Here the co-operative wine company Cantina Orsogna was founded in 1972. The business today comprises 600 partner growers and covers almost 1,000 hectares of vines, of which 80% are organic. Set in the scenic Majella hills of Abruzzo, just 15 kilometres from the Adriatic, its vineyards benefit from the significant day-night temperature swings and superb ventilation in the vineyards. Various preparations are used to feed the soil and plants and taking into account the position of the planets in certain activities in the vineyard. Also, life in and around the vineyard gets extra attention. The winery allows wild herbs to grow among the vines that serve as green champions, whilst also attracting natural enemies of harmful insects. The estate believes in sustainable relationships, as well as sustainable farming methods and choose to use traditional rope tie, as well as cork to seal their bottles. In the cellar, wines are either fermented and matured solely in stainless steel tanks or, for the red wines, partly in stainless steel and partly in large oak 'botte'.



	Lunaria Cerasuolo 0,75l fl.	Lunaria Cerasuolo 3 liter BIB	Lunaria 3 liter BIB	Lunaria 0,75 flaske	Lunaria 0,75 flaske	Lunaria 3 liter BIB	Vola Volé 3 liter BIB	Vola Volé 0,75 flaske
Type:	Rosé	Rosé	Hvit	Hvit	Rød	Rød	Rød	Rød
Drue/navn:	Montepulc.	Montepulci.	Pecorino	Pecorino	Primotivo Linfae	Montepulciano	Montepulciano	Montepulciano
Økologisk/BIO:	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko/Bio	Øko	Øko
Årgang:	2020	2020	2019	2019	2019	2019	2019	2018
Alkohol:	13,50%	13,00	13,00 %	13,00 %	13,50 %	13,50 %	13,50 %	13,50 %
Sukker/syre g/l:	7,80/6,20	8,00/6,50	5,3/5,9	5,3/5,9	4,9/6	6,5/7	5,6/6	4,2/5,9
Pris Horeca:	139,00	360,00	360,00	147,00	159,00	360,00	355,00	132,00
Vinhuset:	60060302	60060301	60060231	60060303	60060238	60060237	60060304	60060266
Pris VMP:	189,30	483,20	482,80	199,70	215,50	482,10	475,80	175,60
Varenr./utv.:	12994101-BU	7652706-BU	73426 06 -BU	12546301-BU	76528 01 -BU	39877 06 -BU	8295506 -BU	82949 01 -BU

Sherryhuset Ximenez- Spinola er i en egen liga



VIN
 TEKST Merete Bø
 FOTO Petter Bernsten
 18. JANUAR 2019

José Antonio Zarzana lager en unik sherry og brandy få andre kan måle seg med.

<https://www.dn.no/smak/vin/vin/sherryhuset-ximenez-spinola-er-i-en-egen-liga/2-1-518285>

smak ≡ Q DN.no

Despite its centuries-old tradition, Ximénez Spinola is not a typical sherry bodega. It is still controlled by the descendants of the family who founded the winery in 1729 - something increasingly unusual in the area- and all its wines are made exclusively with Pedro Ximénez, in an area where Palomino is the dominant grape variety.

José Antonio Zarzana represents the ninth generation of the house founded by Phelipe Antonio Zarzana Spínola. He is focused on quality and exclusivity - only limited and numbered editions from its annual solera selection are sold so it is arguably the winery with the smallest production in Marco de Jerez, an area covering the towns of Jerez, El Puerto de Santa María and Sanlúcar de Barrameda.

The winery sources grapes from its own 20 hectares of Pedro Ximénez vineyards grown organically (albeit without official seal) and works with natural sugars coming from the fruit's own fructose after sunning the grapes. This raisining process reduces yields up to 30% of the total harvest .

	Exceptional Harvest	Fermentation Lenta	Cosecha	Old Harvest	Vintage Anada	PX Muy Viejo
Type:	Hvitvin	Hvitvin	Søt vin	Halvtørr sherry	Sherry	Sherry
Årgang:	2017/2018	2017/18	2018/19	Solera 1964	2014	Solera 1918
Antall prod:	20.000	10.000	10.000	8.500	11.000	10.000
Alkohol:	12,50%	14,00%	13,00 %	17,00%	12,00%	15,00%
Volum:	75 cl	75 cl	50 cl	50 cl	37,5 cl	75 cl
Sukker/syre g/l:	22/5,0	4,5/5,0	200/5,5	50,00/6,0	400,00/4,5	400,00/4,5
Lagring:	4 mndr på bunnfall på brukte amerik. fat	6 mndr på bunnfall. 225-300 l fransk eik	Franske eikefat 10 uker	Eikefat	Eikefat	Eikefat
Vinhuset/ EPD:	60060105	60060087/ 5366687	60060107/ 5502497	60060101/ 5425053	60060125	60060102 /5506662
Horeca ex. mva:	218,00	284,00	206,00	228,00	197,00	510,00
Vare nr./utvalg:	8069301 - BU	7915801 - BU	108371 02 - BU	6915402 - BU	74277 02 - BU	7819401 - BU
VMP:	292,30	378,20	275,80	310,80	263,30	688,00



Bodega Ximenez- Spinola

D.O. Jerez

As well as wines, Ximénez-Spínola makes vinegar and a range of brandies. Like some of the best inventions in life, it surged during a crisis period. José Antonio explains that in 1948, in the midst of Franco's autocracy and with an isolated crisis-ridden country, his grandfather found himself with three vintages worth of wine stored in his winery. As he could not sell the wine, he decided to take some old Pedro Ximénez chestnut butts for distillation thus producing one of the most well-known brandies in Jerez. Barely 3,000 bottles are produced nowadays - each one of them is sold before it reaches the market, numbered and signed by the hand of a Spínola, as dictated by tradition

NYHET – Brandy laget av destillert Cosecha

When making our "Cosecha" wine, exposure to the sun slowly and gradually dehydrates each grape grain, evaporating water and concentrating natural fructose. Only 200 liters of must are obtained for each ton of fresh grapes, which ends up giving the wine a very low final yield. This wine acquires 13% natural alcohol when fermented in French Oak barrels. Then we slow down the process of alcoholic conversion by covering the barrel in an airtight way, which favours the preservation of aromas and fruit flavours, which we do not want to lose due to oxidation. Finally we distil this wine and let the result rest again in wood.

In this delicate elaboration, we limit the aging to 8 months in the French Oak barrel of the same wine that we have distilled. (Cosecha) on the "lees" of its wine fermentation and with a continuous battonage that brings ripe fruit flavours and aromas, this Brandy - after a gentle filtration - ,opens to a universe of scented sensations, full of flavours and aromas other than oak.

This elaboration starts from such a delicate raw material, that it is not worth waiting for the wood to hide its fruit emotions ... It maintains the alcoholic degree at 40%, so that, despite that fruitiness, it maintains its character as a pure and authentic Brandy.



	Battonage	Diez Mil	Tres Mil	Cigar Club No 1
Type:	Brandy	Brandy	Brandy	Brandy
Årgang:	2018	Solera 1948	Solera 1948	Solera 1948
Antall prod:	14.250	10.000	3.000	650
Alkohol:	40%	40,00%	40,00%	43,00%
Volum:	70 cl	70 cl	70 cl	70 cl
Sukker/syre g/l:	33 gr. sukker	60 gr. sukker	100 gr. sukker	100 gr. sukker
Lagring:	8 mndr. franske fat	750 l 75 år gamle fat	Kastanje og am. fat	24 år i kastanje og amr. fat
Vinhuset/EPD:	60060248	60060219	60060220	
Horeca ex. mva:	581,00	774,00	1.152,00	3.443,00
Vare nr./utvalg:	12439601 - BU	7915701 - BU	103600 01 - BU	12439501 - BU
VMP:	754,80	1006,10	1.496,50	4.372,50

Pazo de Senorans - Salnes

Pazo de Señorans is one of the leading winegrowers in the Rias Baixas Appellation, and are renowned throughout the world for their outstanding quality, intense aromatic character and unique freshness. Located near the village of Vilanoviña, Salnes, the lowland vineyards, with their fine, sandy, acidic soils, are less than 10 km from the sea where they enjoy gentle temperatures and elevated precipitation that levels off during the summer months. The original winemaking cellar is a magnificent example of the ancestral homes of rural 19th century Galicia, a manor house built in the countryside with all the charm and nobility of a bygone era.

D.O. Rias Baixas - Galicia

Over 99% of all wine produced in Rias Baixas is white. Differences in microclimates, terroir and grape varieties in the five sub-zones, as well as different winemaking techniques, make for wonderful diversity. Styles range from a crisp, aromatic “melon” character in Val do Salnés, to a peachier, softer style in O Rosal, and a less fruity and earthier style in Condado do Tea.



	Albarino	Coleccion	Selección Anada				Tras Los Muros	Aguardiente de Orujos	Aguardiente de Hierbas
Årgang:	2020	2016/17	2010	2011	2012	2018	Druebrennevin	Druebrennevin	
Alkohol:	13,50 %	13,50%	13,50%	13,00%	13,00%	13,00%	41,00%	37,50%	
Drue:	Albarino	Albarino	Albarino			Albarino	Albarino	Albarino	
Jordsmonn:	Sand/Granitt	Sand/Granitt	Sand/granitt						
Produksjon / lagring:	Ståltank	Ståltank	Ståltank. 30 mndr på bunnfall			6 mndr fransk eik	Dobbelt destillert	Dobbelt dest. Urter i 40 dager	
Flasker produsert:	280.000	10.000	Ca 16.000			3 000	15.000	15.000	
Sukker/syre (g/l):	<2/6,4	<2/6,4	<2/7,0		2/7,2	2/8,5			
Pris Horeca: (Magnum)	152,00 (322,00 MAG)	192,00	370,00	370,00	375,00	420,00	348,00 (0,5 l)	348,00 (0,5 l)	
Vinhuset/ EPD:	60060091/ 5140991	60060174/ 5544242	60060159	60060305	60060309	60060310	60060156	60060157	
Varenr./ utv.:	45348 01 - BU	112204 01 - BU	11220501 - BU	12994801 - BU	13639001 - BU nov	13639301 - BU nov	114175 02 - BU	114176 02 - BU	
Pris VMP:	205,70	266,70	465,80	473,90	480,70	540,50	453,50	454,90	





Denominaciones de Origen