

Raventós i Blanc Brut Reserve 2021 - Catalunya, Spain

Retail: \$29.95 | Sale: \$26.96

Raventós i Blanc is a winery with one of the longest documented winegrowing traditions in the world. The family farm where the wines are now produced has belonged to the Raventós family since 1497. Today, Pepe Raventós, who represents the twenty-first generation of the family, farms 44 plots using biodynamic winegrowing methods and is committed to maintaining the estate of vines, wood and lake as a complete entity. His father, Josep Maria Raventós i Blanc, was president of the Cava Regulatory Council, and helped create the Cava D.O. However, in November 2012, the family decided to leave the DO Cava and create their own more strictly defined and geographically specific appellation: Conca del Riu Anoia. It was born to create wines coming from a single estate, a specific climate, native grape varieties and a rigorous, well-defined and respectful form of viticulture. The Blanc de Blancs is a sparkling wine marked by the typicity of its place of origin: the Vinya del Llac, a vineyard over 40 years' old, which allows us to obtain a structured, fresh and complex sparkling wine. *Fresh and elegant white fruit and brioche aromas with a chalky, minerally touch.* **40% Xarel·lo, 39% Macabeu, 15% Parellada, 6% Malvasia de Sitges**

Gál Tibor 'Egri Csillag' 2022 - Eger, Hungary

Retail: \$17.95 | Sale: \$16.16

The Gál Tibor Winery is one of the leading wineries in the Eger wine region. The winery was founded in 1993 by Gál Tibor Sr. In 1989, Gál Tibor was working as a supervising winemaker for Egervin when he was offered a chance to work for Ornellaia in Tuscany. He moved his family to Tuscany and worked his way up to head winemaker at the estate. In 1992, he returned home to Eger to start his own winery. The name 'Egri Csillag' comes from the name of a star which ancient wayfarers would follow on their way to Eger. Egri Csillag must be comprised of at least 4 grapes, with at least 50% of the wine coming from native grapes. *The wine is medium bodied and dry, with flavors of white flowers, honeydew, and an elegant minerality on the palate.* **30% Olaszrizling, 20% Hárslevelű, 15% Viognier, 10% Szürkebarát, 15% Pinot Blanc, 5% Sauvignon Blanc, 5% Tramini**

La Croix Gratiot 'Les Zazous' 2021 - Languedoc-Roussillon, France

Retail: \$29.95 | Sale: \$26.96

At the heart of the Languedoc and Picpoul de Pinet appellations, the La Croix Gratiot estate is rooted in a terroir rich in colors. Nestled on clay-limestone hills and caressed by sea breezes laden with the scents of the garrigue, the vineyard stretches over 35 hectares. Here, the passion for wine is passed from father to daughter. Yves, along with his brother Hugues, cultivated the vines on the family lands before founding the cellar in 2004. His daughter, Anaïs, after traveling the world and enhancing her expertise, returned to her family roots, determined to perpetuate and renew the art of winemaking. Their philosophy is grounded in a deep respect for nature, the terroir, and humanity. Guided by biodynamic principles, they aspire to viticulture that lives in harmony with its ecosystem, valuing biodiversity and environmental balance. *Rich and intense. Initial nose with citrus notes followed by aromas of ripe pineapple.* **Blend of Picpoul and Roussanne**

La Torre Rosso di Montalcino 2021 - Montalcino, Italy

Retail: \$44.95 | Sale: \$40.46

The Anania family originally comes from Calabria in the south of Italy where they farmed for many years producing a fine "bufala mozzarella" among other agricultural products. Giuseppe Anania, the father of Luigi Anania, the present owner and producer of the wines of La Torre, purchased the La Torre property in 1976, and the first vintage was made in 1982. The estate comprises 36 hectares of which 5.6 hectares are devoted to the vine. The vineyards are planted almost entirely to the Sangiovese Grosso grape and have a full southern and southwestern exposure. Wines from three appellations are produced: Brunello di Montalcino, Rosso di Montalcino, and Rosso di Toscana and Rosso di Toscana "Ampelio". All wines are unfinned and unfiltered. This particular wine spends 18 months in large oak casks of Slavonian origin, with about 10% of the ultimate cuvée being aged in small used French barrels. *Pure red fruit on the palate with youthful tannins. This wine is delightful now with the potential for aging for a few years.* **100% Sangiovese Grasso**

