

## Five Days of Christmas

*without tears!*

price per bottle inc. vat.

*Let's get this party started...*

Vino Spumante, Extra Dry Millesimato, Sacchetto 2019

Veneto/Italy 11% *Vegan* £10.50

*Cantina Sacchetto was founded in 1920 and is famous in the Veneto region for producing stunning still and sparkling wines. This Spumante was made using the Charmat method from the grape varieties **Pinot Blanc, Tai, Verduzzo & Glera**. It is an enticing fizz with aromas of exotic fruit complemented by fruity notes and a refreshing, dry finish.*

### *Dreaming of a White Christmas*

Pinot Blanc, Dopff Au Moulin 2019 £12.25

Alsace/France 13% *Vegan*

*Dopff a pioneering family was established in Riquewihr in 1574 and have been dedicated for over 13 generations. The vines are trained according to the Guyot system and the grapes are manually harvested once they reach optimum maturity. This 100% **Pinot Blanc** has lively apple blossom aromas with crisp, citrus flavours and hints of white pepper on a dry, smooth finish. A wonderful aperitif or great with your Turkey.*

“Edda” Bianco Salento, Cantine San Marzano 2019 £13.95

Puglia/Italy 13.5% *Vegan*

*San Marzano are a favourite of ours as some of you will know if you've had the Timo, Talo or il Pumo's, they won the Sommelier Wine Awards as European Producer of the Year 2017. “Edda” is the queen of the crop and is a blend of **Chardonnay, Fiano & Moscatello Selvatico** that is fermented in French oak barrels for a period of 4 months with weekly lees stirring which imparts texture and complexity. The wine has aromas of sun-ripened peaches interwoven with delicate hints of vanilla, the top class flavours are beautifully balanced, rounded and sumptuous with a touch of minerality on the finish. Magnificent with smoked salmon or Eggs Benedict!*

### *Rudolph the Red nose Reindeer*

Pinot Noir “The Nest” Lake Chalice 2018 £13.25

Marlborough/New Zealand 13% *Vegan*

*Lake Chalice was established in 1989 with unique vineyard sites, that have a diverse microclimate, biodiversity and terroir which are seamlessly translated into the multi award winning wines. They have a global reputation of outstanding quality and are Certified "Sustainable Winegrower of New Zealand." Every bottle of this wine contributes to the protection and rehabilitation of New Zealand's indigenous birds of prey. This **Pinot Noir** was matured for 6 months in seasoned French oak barriques, it is elegant and silky with flavours of fresh raspberries, herbal overtones and notes of savoury spice exuding classic Pinot Noir characters.  
Delicious with duck or mushroom dishes.*

**"This Is Not Another Lovely Malbec" Matias Riccitelli 2019**  
*It's better!*

Uco Valley/Argentina 13.5% *Vegan* £11.95

*Matias Riccitelli has worked in some of the most prestigious wineries in Argentina, with his experience, knowledge and passion he set up his own winery in 2007. The vines have an average age of 15 years and are grown on rocky limestone soil producing pure fruit driven wines. Matias is moving towards organic management. The **Malbec** is matured in small concrete vats to retain purity and bottled without fining or filtration, it has subtle floral aromas and vivacious flavours layered with ripe, red plums, spice and fine tannins.  
Excellent with Beef Wellington.*

*Silent Night... all is calm (or it should be by now!)*

**"Starboard" Batch 88, Quady Winery NV Full bottle £15.95**  
Madera, California/USA 20% *Vegan*

*Andrew Quady changed career from making fireworks to making wine, producing an explosion of it's own kind. Quady's Port-like wine is made from Portuguese varietals such as **Tinta Roriz, Tinta Cao & Tinta Amarela** made by the same method used to produce Port in the Douro Valley, several different vintages are used. The first year this wine was made was 1988 hence the name. It is rich and spicy with luscious ripe blackberry, raisin and chocolate truffle flavours. Irresistible with the cheese-board or dark chocolate!*

A case of 6 with one of each is £77.85 or mix and match  
*Spoil yourselves, it's Christmas!!!*

**Case-Sera Wines - Eve & Richard Berrill**  
email - [everich@globalnet.co.uk](mailto:everich@globalnet.co.uk) Tel. 01728 638 395  
website [case-serawines.co.uk](http://case-serawines.co.uk)