

# U3A ST AUSTELL WINE APPRECIATION GROUP

## JULY 2020 NEWSLETTER



Dear Fellow Wine Members

Where have the last six months gone, how can it be July? I am not sure if I think the year has flown by, or because of Covid19 time has passed slower...however with mass tourism due to arrive into the South West and additionally the Hospitality Industry reopening this weekend, I am sure we will all notice the difference and observe a faster pace of life taking place. Will you be booking restaurants or going back to pubs or bars? I am certain we will not be rushing to do either until we feel totally safe to do so, and so we will continue to enjoy our Zoom wine tastings plus our own enjoyment of wine, with perhaps the occasional “take out dining experience” delivered to our car boot, as a treat. Luckily many of the restaurants who diversified into take outs during the lockdown period, have confirmed they will continue this service even though they will be fully open. Phew...

Meanwhile I have received a further wine report from Janet Harvey and her Wine Travels around the world during lockdown:

“My ongoing lockdown wine travels have brought me to Spain. I have tried, and enjoyed, Baron de Barbon Blanco (2019), Laithwaite’s (online), £10.99. A White Rioja, it comes from a family-owned bodega in the middle of the Rioja region, and is made from the Viura grapes which are also the foundation of Cava. It has a very modest aroma, vaguely

peachy, but a strongly citrus flavour fading to floral notes and with a lingering finish. It's a good wine to go with a meal, accommodating a range of food including meat such as beef or pork, and it's a good balance for rich sauces.

My other offering from Spain is a complete contrast in every way: Sol de Solis Garnacha Rose, (2018), Laithwaite's (online), £3.99. This is a low alcoholic wine, only 0.5 ABV. I was investigating its potential for serving to guests who have to drive home. It's essentially a summer wine. It has strong strawberry flavours and, if well chilled, makes a reasonable if slightly sweet aperitif. It also survives accompanying any food with light, fresh flavours, but does not stand up well to more strongly flavoured food. However it serves a second purpose if your dessert is strawberries. If sliced with a glassful tipped over them and kept in the fridge for half an hour you will have a wonderful finale to a meal, especially if accompanied by a generous helping of Cornish clotted cream or ice cream! “

Thank you Janet, I love the idea of marinating the strawberries, must try it!

Staying with Spain, I thought I would give you our negative consensus on two Spanish wines we tasted at our last friends' zoom wine tasting. Often we are split on opinion, but this time we all agreed the wines were not worth the cost (even with discount). Both wines came from Old Chapel Cellars in Truro.

Firstly we tasted Palacio del Camino Real, a Rioja from Spain 2018 at 13.5%. £9.89 inc our U3A discount. Tempranillo, Viura and Garnacha grape blend. We had decanted an hour prior, and had high hopes with a beautiful dark cherry red colour. A strong red fruit nose with some oak and a hint of vanilla, but then the taste was so disappointing as there really was none. Dry tannins with high acidity. The nose gave us hope but the taste just did not deliver. Tasted alongside Spanish tapas.

So we moved onto our second wine, Hilanda Monastrell Organic 2017 at 14% from Jumilla in the Murcia region of Spain. £10.79. A grape variety Monastrell, known as Mourvedre in France, originating in the Mediterranean coast of Spain but grown in France Australia and the US now. In fact this grape is used in the blend of famous Chateauneuf de Pape wines. Again, we had decanted the wine and this colour was an even darker shade almost black. On the nose we got cherries, some

minerality and strong alcohol reminiscent of childhood cough syrup or similar! This had a longer finish but overall again disappointing, especially at the cost of nearly £11.

Despite these being two wines none of us would purchase again, it still was interesting to try, compare and taste, after all that is what wine tasting is about surely?

So please do send in some reviews, good bad or ugly...they are all of interest.

Kind regards

Amanda