

SG56 NATION WALK CURATED WINE

JUNE 2021





CURATED WINE SELECTIONS

REYMOS SELECTION SPARKLING WINE



Reymos is a sweet sparkling wine made with muscatel grape using natural fermentation. Reymos sparkling sweet wine is made from the best grapes of the variety Moscatel de Alejandría, which is cultivated and macerated in the Valencian Community.

It is born as an alternative to traditional moscatos and dry wines made with Muscat grape. Its low alcohol content (7.5%) also makes it a bubble suitable for all palates and occasions.

Tasting notes

Smell: Intense, fine and elegant on the nose with fruity and floral aromas, with hints of honey, cinnamon and vanilla.

Taste: Fresh and crisp, with delicious notes of apple, peach, apricot, vanilla and honey.

Overall: Not overly sweet or overly bubbly – fragrant yet easy on the palate. Perfect for celebrations / to be enjoyed on a hot day on your own or with friends.

Serving suggestions: Pairs well with appetizers and savoury snacks, aperitifs, desserts and fresh seafood.

REYMOS SELECTION SPARKLING WINE



AWARDS

- **Gold Medal:** Concours Mondial de Bruxelles – Belgium (2015)
- **Gold Medal:** Effervescents du Monde – France (2016, 2017)
- **Gold Medal:** Sakura Japan Women’s Wine Awards (2017, 2018, 2019)
- **Gold Medal:** Premios MonoVino – Spain (2017, 2018)
- **Gold Medal:** Concurso de Vinos PROAVA – Spain (2016, 2017)

TORRE TALLADA TINTO JOVEN



Anecoop S. Coop - a large cooperative that brings together 120 farms. The company is based in Valencia (Spain) and is one of the largest fruit producers (mainly citrus) and vegetables in Spain. They also have a wine co-op sector which exports to more than 30 countries – it's also one of the fastest moving wine across the ship chandelling market.

An elegant and velvety young wine from Monastrell grape varieties grown on Spanish plantations. It has a rich aromatic bouquet and perfectly balanced, clean and young taste with a pleasant tartness. This wine is also made under the joint consultation of MW Norell Robertson.

Tasting notes

Smell: The aroma of wine is intense and elegant, dominated by shades of red forest fruit.

Taste: Medium bodied, with notes of cherries, raspberries, green capsicums and black peppercorns.

Serving suggestions: Pairs well with red meat on the grill, hearty snacks, dense meats and grilled cheeses. An value driven wine that is best enjoyed lightly chilled.

TORRE TALLADA BLANCO JOVEN



Anecoop S. Coop - a large cooperative that brings together 120 farms. The company is based in Valencia (Spain) and is one of the largest fruit producers (mainly citrus) and vegetables in Spain. They also have a wine co-op sector which exports to more than 30 countries – it's also one of the fastest moving wine across the ship chandelling market.

A young refreshing wine with a fruity character, made from a blend of grape varieties Macabeo, Malvasia and Merseger. Its sparkling golden colour blends perfectly with a bouquet of shades of yellow fruit and lime blossom, and a balanced acidity emphasizes the lightness of the drink. This wine is also made under the joint consultation of MW Norell Robertson.

Tasting notes

Smell: The aroma of wine is pure, with notes of yellow plums, quince and linden flowers.

Taste: Fresh and young, dominated with fruit shades. The finish is pleasant and elegant.

Serving suggestions: Pairs beautifully with seafood, fish dishes, cured meat, carbs-based dishes and also dishes that are lighter on the palate. A very easy drinking white wine to be enjoyed on a hot day.

JP CAVALLO RESERVA 2015



Founded in 1945, Bodega La Viña is an avant-garde wine company, and is one of the leading wineries in the Valencia, Spain. In 2004, the cooperative won the Best Farming Cooperative from the Valencian Regional Government in 2004.

This Reserva is 100% tempranillo and has been aged for 3 years, with 1 year in oak. Due to the oak requirement, they are a big step up in quality – bringing about rich, round flavours. This wine is also made under the joint consultation of MW Norell Robertson.

Tasting notes

Smell: Fine balance of berries, plums and earthy notes.

Taste: Medium bodied and well rounded, with flavours of blackcurrants, dark berries, light wood and vanilla.

Overall: Every day drinking red wine with enough depth yet beautifully balanced. Classy, medium bodied wine without breaking the bank!

Serving suggestions: Pairs well with all type of food due to its savoury qualities (with the exception of sweet dishes) such as barbequed meats. Recommended with grilled meats, pizzas and other tomato based dishes. Also pairs well very well with spicy dishes (mala dishes included) – helps cut though the spiciness.



THANK YOU