

Molly's BOTTLE CLUB - March 2023

Women's Wine Month

without further ado -- awesome wine made by awesome women!!

Bodegas Krontiras 'Afron' Pet Nat

from: Maipu, Mendoza, Argentina

winemaker/ farmer: Maricruz Antolín

grape(s): Aglianico

facts & random info: the vineyards are also home to fruit trees, cows, sheep, horses, donkeys & llamas plus some dogs & cats
most vines are well over 50-years old with some that are 120+ years old
winery is straw insulated and gravity fed

tasting notes: wowza! this is pure red fruit with hints of rose petals that you brushed up against on a hike - dancing across your palate and leaving you pondering while getting more cuz it's soooo good!
Ripe white peaches and lemon zest acidity leave your mouth-watering and wanting that next sip!

pairing ideas: best pairing ever is friends!!
but if you insist on food (teehee!) burrata with cherry compote and grilled flatbread
scallop ceviche with preserved lemons and some real good salt
anything from Cafe Munir or that really good slow roasted cabbage dish at Beast & Cleaver!

Octagono 'Tinto'

from: San Miguel de Allende, Guanajuato, Mexico

winemaker/ farmer: Celia Morales

grape(s): Malbec

facts & random info:

The Octagono Estate was formed when Marcelo Castro Vera returned from working in hotels in the United States and opened El Nidal, a shipping container hotel in the mountains of Central Mexico.

From that base came a distillery, a brewery, a communal eatery, and finally a winery: Octagono.

The winery is run mostly by women and directed by winemaker Celia Morales grapes are pressed by hand and trod by foot

Fermentations are whole cluster

both fermentation and aging are in all done buried amphoras which are made by local artisans and with local clay

zero use of sulfur

tasting notes: bright and fresh with black plums & black currant prevailing

the whole cluster brings some red ripe strawberry to the party

zesty, bright acidity with a tannic backbone makes my mouth water and wanting more!

pairing ideas: any savory, hearty dish works well here

but honestly so does just drinking it with some friends in the late afternoon

and at only 11% alcohol, you can day drink this beauty and still have a clear head

Montenidoli 'Toscano' Rosso

from: San Gimignano, Tuscany, Italy

winemaker/ farmer: Elisabetta Fagoli

grape(s): Sangiovese

facts & random info:

Elisabetta planted the original vines upon first arriving here over 50-years ago. Having left a bad marriage and fallen in love with Sergio, they built this incredible place eventually adopting over 10-kids who were 'special needs' or 'bad' - I recently went to a dinner in her honor where some of those same kids were there and it was pure magic to watch them honor her and Sergio's memory. The grapes used for the Toscano come from younger vines that were grafted from the old vines she planted all those years ago. The age ranges and once Elisabetta feels that the vines are mature enough (usually around 15+ years), the vines go in to a different cuvee.

Toscano is meant to be an easy drinking Sangiovese

Fermented in glass lined, cement vats

Aged in old barrique to allow the softening of tannin but not impart any oak flavor

Rested in bottle for about a year before release

tasting notes: black cherries, cranberries and plum jam are the first words that popped into my head - strong tannic structure go hand in hand with a smoky spicy vibe

highly recommend a good decant or big swirl in the glass

can also age this for a few years if you wanted

pairing ideas: steak! roasted or grilled meat or tomato based stews

could pair well with pepperoni pizza although I didn't try that

did go very well with some stinky cheese but you know I love my stinky cheeses!

Ailala-Ailalala Tinto

from: Avia Valley, Ribeiro, Galicia, Spain

winemaker/ farmer: Inma Pazos

grape(s): 85% Souson - remaining 15% is a blend of Ferrol, Brancellao, and Caino Longo

facts & random info:

name is found in traditional Galician folk songs and means happiness in the party sense (think of a variant of "Olé!")

Inma is dedicated to indigenous varieties

soil is very unique and known as *sábrego* - a granitic base with a mixture of sand and clay which brings a very distinct minerality to the grape

handpicked early in the morning to keep that bright acidity

all the grapes are fermented together in stainless steel

aged four months in used French oak

tasting notes: very vivid, blue & red fruit - red plum skin or that part right next to the pit, mountain blueberry, red cherries and hints of raspberry

bright, crunchy red fruit acidity balanced with dusty, clay tannins and some hints of graphite & tobacco

pairing ideas: really good Manchego cheese or octopus a la Gallega (olive oil & paprika being dominant here)

feels like Jamon Iberico or BBQ would be super good

paella could be a good fit here too!!!