# **BUCKINGHAM WINE CIRCLE**

# BRAZILIAN WINE TASTING – 16<sup>th</sup> MARCH 2023

# ABBREVIATED TASTING NOTES

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#### 1. PIZZATO FAUSTO BRUT BRANCO NV 12% Abv.

A Traditional Method sparkler from Vinícola Pizzato, one of Brazil's leading family-owned wineries. Bottled under their second label, 'Fausto', the wine is produced almost entirely from Chardonnay (90%), with the balance Pinot Noir. Non-vintage, so base wines from two vintages are blended. Light in style and texture, with a generous mousse, this fizz is dry to slightly off-dry and with 11gm res. sugar/ltr. Floral and citric aromas dominate. Approx. 6 months ageing on lees, so autolytic notes are muted but wine shows youth and freshness. Ideal for parties and entertaining!



#### 2. DON GUERINO SINAIS SAUVIGNON BLANC 2022 13% Abv.

With a similar Italian heritage to Pizzato above, the Guerino winery is named after the founder Sr. Guerino Motter, who settled in Brazil in 1880. Using grapes sourced from the neighbouring Campos da Cima da Serra (alt.970m), this is a fruit-driven style of SB. Very pale, with a tinge of green, wine has ripe tropical aromas, especially of guava, also hints of citrus, nettle and capsicum. Light and dry on palate, with a clean refreshing acidity - a lemon/sherbet spritz may be noticeable too. Finish has delicate citrus notes. Serve well chilled as an aperitif or pair with seafood, salads, fish or white meats.



# 3. DON GUERINO 'VINTAGE' TORRONTÉS 2021 12% Abv.

Produced from this distinctive, Argentine grape variety (the hybrid here is called Torrontés Riojano, the most widely planted in Argentina). Wine is very pale, bright and with a pronounced floral nose — lychee and/or jasmine aromas especially showing through. Unoaked, light to light-medium bodied, palate is lively with tropical notes of passion fruit and citrus. Highish level of acidity makes wine very refreshing; finish is long, with a residual tang of lemon and lime. Serve with white fish, chicken or ham dishes.



#### 4. DON GUERINO SINAIS MALBEC 2021 13.5% Abv.

A relatively new addition to the Go Brazil portfolio, this is a 100% Malbec also bottled under Don Guerino's 'Sinais' label. As with the other wines in the range, this wine is not aged in barrel. A hint of violets - typical of this variety - can be picked up on the nose but it is still youthful blackcurrant and dark plum fruit that dominate. The theme continues through on to a mediumbodied, super smooth palate. Highly versatile, can be enjoyed on its own or served with pizza, pasta, most meats, lightly spiced dishes and well flavoured cheeses. Not a wine for ageing, ideally drink within next 12-18 months.



#### 5. DON GUERINO RESERVA PINOT NOIR 2021 13.5% Abv.

Unusually for Don Guerino, this PN uses 'bought-in' grapes from Brazil's far southeast. Midgarnet in colour but now starting to show a russet-red rim. Nose has attractive ripe damson and berry fruit aromas, at the same time a touch earthy and herbaceous. Palate is dry, medium bodied and shows plenty of juicy red berry fruit, traces of vanilla and hint of spice. Tannins are modest, making wine very approachable and balanced. Drinks well on its own or serve with white meats, duck or game dishes.



### 6. DON GUERINO 'ORIGINE 1880' TEROLDEGO 2019 13.5% Abv.

From grape indigenous to NE Italy, this is a 100% varietal example. Aged in French and American oak for approx. 6 months, then further 6 months in bottle before release. Bright, deep purple-red in colour. Concentration of youthful dark fruits on nose, overlaid with lighter raspberry or redcurrant notes. More ripe fruity aromas on a medium-bodied palate, which shows a moreish black cherry and licorice core with hints of smokiness and vanilla off well integrated oak. A smooth wine, with mature tannins; highish acidity and a touch of sour cherry on a long finish. Try with roast lamb, pork or charcuterie.

