

January 2021

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Wine offer of the Month

Happy New Year. With January being the month of renewing gym memberships, starting to eat healthy after the Christmas overload and potentially attempting a 'dry January', ordering wine may be the last thing on the list. But if you are still wanting to make sure your wine racks have the odd bottle of scrummy wine on it why not enjoy this case of twelve bottles which also includes some wines which are classified vegetarian and vegan: **£85.00 per case delivered**



Dish and Drink



After the Festive feast and looking to start enjoying some lighter dishes which are still delicious, why not enjoy this scrummy wine with a lovely Caesar Salad, Asparagus Risotto or Hake with caper butter.

White & Sea, Colombar, Sauvignon Blanc: £8.86 per bottle



Cheese & Wine Pairing



Stinking Bishop is a washed-rind cheese produced since 1972 by Charles Martell and Son at Hunts Court Farm, Dymock, Gloucestershire, in the west of

England. It is made from the milk of Gloucester cattle. By 1972 there were just 68 Gloucester breed heifers left in the world. Charles Martell bought up many of the surviving cows, and began to produce cheese from their milk, not initially for its own sake, but to promote interest in the breed. Since then his own herd has expanded to 25 cows, and there has been a revival of interest by other farmers, which has increased the total number of cows to around 450. The relatively small size of Martell's herd means that the Gloucester milk is combined and pasteurised with the milk of Friesian cattle from another farm nearby. The fat content is 48%. The distinctive odour comes from the process with which the cheese is washed during its ripening; it is immersed in perry made from the local Stinking Bishop pear (from which the cheese gets its name) every four weeks while it matures. To increase the moisture content and to encourage bacterial activity, salt is not added until the cheese is removed from its mould.



Dealto, Rioja, DOCA Rioja : £9.30 per bottle

Fact of the Month

New Year celebrations are not new. The concept actually dates back to 2000 BC. The Mesopotamians used to celebrate New Year!

1st January as New Year was never a standard practice. Romans for instance celebrated March 1 as New Year. Some other cultures went for winter solstice or summer equinox.

Rose de Touraine: £12.16 per bottle





Mr Cooper's cellar suggestions

A cooper is someone who makes wine barrels for wine and other drinks to be stored in. Mr Cooper has been involved with wine all his life

and loves to suggest wines he has had the pleasure of enjoying himself.

CASTILLO DEL MORO, TEMPRANILLO, ROSADO, VINO DE ESPAÑA, SPAIN, 2019
£7.25 per bottle

This Rosado is crammed full of juicy wild strawberry, raspberry and cranberry fruit. Rich in colour, the wine is crisp and well balanced with a long finish of strawberries and cream.



PASSAGE DU SUD, VERMENTINO, IGP PAYS D'OC, FRANCE, 2019 **£8.86 per bottle**

Bright lemon in the glass. Blending floral notes on the nose, with fresh pear, lime, green apple. A full-bodied white, creamy in texture and vibrant. Ample acidity in the lingering finish.

ESPINOS Y CARDOS, SANTA MACARENA PINOT NOIR,

CHILE, 2019 **£9.99 per bottle**

This single vineyard Pinot Noir is bright, aromatic and fresh with subtle oak playing a supporting role. The emphasis on the delicious red fruit flavours, drinkability and enjoyment. A seriously cool Pinot.



Larger than life

Sometimes you need to go big but then there are those occasions you need to go even bigger. Why not try at your next dinner party a magnum of:

Pierre Mignon, Brut, Prestige (MAGNUM) : £49.00 per bottle



World Wine Focus



The large list of countries around the world who produce wine are often split into regions which are often very different due to climate, soil type and other geographical and

environmental factors. France has 7 main regions and this month's wine is from Burgundy.

Even though it is one of the world's most famous wine regions, Burgundy is home to only 3% of all vines planted in France. 3% may not sound a lot, but the vines here are managed by 4000 independent growers, and produces approximately 200 million bottles of wine per annum.

Macon, Domaine Bicheron: £14.10 per bottle



Champagne Cocktail



Amaretto Fizz

With the Festive celebrations now come to a close we look to the New Year with excitement Given the continued Covid restrictions that are in place this means we have to stay at home, but it certainly

doesn't mean you can't enjoy a tipple on a weekend.....or even mid-week. This cocktail takes no time to put together so sit back and enjoy the Amaretto Fizz.

- 400ml Disaronno
- 600ml orange juice
- 150ml sparkling wine
- strips orange zest

Mix Disaronno, orange juice and sparkling wine in a jug. Add a strip orange zest to each glass, if you like.

Casa Defra Spumante Prosecco: £8.99 per bottle



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