
PM & VÄNNER

1992

WINE RECOMMENDATIONS PM & VÄNNER'S NYÅRSKASSE

Some words from our Wine Director Rubén Sanz Ramiro

This year we would like to recommend two fascinating wines from the South of Spain, Andalusia, to go along with our New Years Menu. In Cádiz, the area around Jerez de la Frontera is one of the most exciting wine growing regions in Spain today, where innovation and tradition is best conjugated. Eyes from all around the world are kept here since there is a new array of wines being produced now that are truly singular, enchanting, and gastronomical.

The two wines we are recommending here are available at Systembolaget and you can order them to have them delivered at your home for New Years Eve and are, two of the greatest wines, in their categories, from this region from Spain. Salud!

To go with the starter on this years menu:

BARBADILLO, MIRABRÁS 2021 (Systembolaget N. 92774 – 199 SEK)

Barbadillo is the most prominent wine producer in Sanlúcar de Barrameda in Andalusia and its roots dig deep back to 1821 when the Bodega was founded. Barbadillo is now in the hands of the seventh-generation descendants of the founder, making it one of the oldest privately held bodegas in Spain.

Despite its long history and tradition, deeply rooted in the Sherry region and Sanlúcar de Barrameda, Barbadillo is at the forefront of development, utilizing its unique resources and long experience to conjugate the historical values of Jerez and Sanlúcar with the positive changes that the region is embracing. Mirabrás is one of the smallest and unique releases from Barbadillo (only 5000 bottles made), fruit of their sensible development in the aim to capture the unique and incomparable terroir of Jerez and most specially Sanlúcar de Barrameda, its salt, its sea, its light and its albariza soils.

Mirabrás is a white wine, an exceptional expression of the marriage of the singular elements of this corner of South Spain: Old vines from a single vineyard dedicated to the Palomino variety, chalky albariza soils, old solera techniques and presence of Flor during its 18 months of ageing on old Manzanilla butts. Altogether, this is an incommensurable and unique white wine of fantastic complexity. Medium body, delicate textural, fresh and sapid. A wine that displays a multilayered aromatic profile, suggesting notes of apples, Meyer lemon, biscuits, toast, and iodine. The palate is ample, fresh and, focused with plenty of succulent fruit, herbal character and a lingering saline quality that will match with a great array of food.

This is a magnificent gastronomic wine! Try this wine with plenty of styles: you Asian inspired dishes, mushroom dishes (sauté, risotto, pasta), shellfish, pumpkin preparation or even aged cheeses for maximum enjoyment. Salud!

For this years main course:

Alberto Orte, Vara y Pulgar, Tintilla 2021 (Systembolaget_Nr: 93091 – 199 SEK)

Vara y Pulgar is produced with one of the historic grape varieties of southwestern Spain, yet today almost extinct. The Tintilla grape was cultivated in Jerez for many centuries; however, it, along with many other varieties almost disappeared after the phylloxera epidemic in the early 20th century. This is a 100 % Tintilla from vines planted in 1993 and tended in the unique and magnificent Albariza soils that cover the greatest vineyards in the Sherry region and formed on high percentage of calcium carbonate.

This is a wine that is aged for a total of 19 months in a mixed of oak, concrete vats and used 225-liter barrels. A medium to full body red that suggest notes of blue and black berries, smoke, mineral notes, licorice, and perfume. Juice yet focused on the palate, is driven by mineral nerve and cushioned by soft tannins. The wine suggests flavors of dark fruits and spice.

Fine and invigorating. A gastronomic wine that can embrace plentiful of dishes from cured to roast meats and earthy wintery stews.

Happy New Year!