

WHITEWATER VALLEY WINE SOCIETY
January 2024 Tasting
The Wines of Brazil
Presented by Nicholas Corfe, Managing Director - Go Brazil Wines

We started 2024 by welcoming Nicholas Corfe, Managing Director of Go Brazil Wines. The Portuguese first introduced vines to Brazil in the 16th century, Brazil's commercial wine-making heritage can be traced back nearly 150 years, to the last quarter of the 19th century, when the first of many Italian emigrants arrived in the south of the country and started putting their existing wine-making skills to good use. The modern Brazilian wine industry still retains an Italian feel, not least because many of the descendants of those original settlers are involved in wine-making, and sometimes within wineries which still bear their family name. Since the turn of the 21st century, however, many new vineyards wineries have appeared. Brazil now enjoys a growing reputation for fine wines and these are consistently winning international awards. Established in 2010, Go Brazil specialises in importing and distributing wines of Brazilian origin to the UK market and they are proud still to be the only UK company to do so. Nicholas' pick of wines showed us the best of modern Brazilian wine-making and incorporated a wide range of wine styles, producers and regions. *Prices quoted below are full retail prices.*

The first wine tasted by a full house attendance, was a **Campos de Cima Très Bocas Branco 2022** [12.5%, £15.99] produced on a very small vineyard in the furthest corner of South West Brazil. This pale green/gold coloured wine, a three grape blend of Alvarinho, Assyrtiko and Arinto [45/40/15%] had a subtle nose of melon, apricot and citrus. On the palate it was crisp and refreshing with a zingy acidity and was flinty with an almost saline character - an excellent aperitif. Our second white wine - a **Pizzato PP Semillon 2021** [13%, £19.99] was golden in colour, produced from vines planted in 2012. Fermented in both barrel and tank and then part-aged for 4 months in barrels made from both oak and acacia, This wine had a flowery nose with traces of herbs, spice and vanilla. Best just lightly chilled, this was a more complex character than the first and was fresh and dry with good acidity and a long finish.

The first red wine of the evening was a **Don Guerino 'Vintage' Malbec 2021** [13%, £15.99] that had a dark red cherry colour. Barrel aged in American and French oak, then rested in bottle for another 6 months this 100% Malbec had a vibrant and youthful fruit nose with hints of tobacco. Medium bodied and dry with reasonable acidity it had a plummy smooth palate with hints of caramel and vanilla....hmm pleasant drinking! It was followed by a **Campos de Cima Très Bocas Tinto 2022** [14.5%, £15.99] that again had a dark red cherry colour. This was made from an unoaked blend of Tannât, Cabernet Franc and Petit Verdot [50/30/20%] and had a nose of concentrated plummy, dark fruit. It was a smooth, medium-full bodied wine that was robust, rich and warm, full of sweet dark fruit flavours with hints of pepper and dried herbs. Drinking well now it has ageing potential!

After a short break, our next wine revealed some of the Italian connections - a **Don Guerino 'Origine 1880' Treoldego 2020** [14%, £16.99] as this grape is from a variety indigenous in North East Italy. This wine had a bright, very deep purple-red colour and a nose of youthful dark fruits and hints of fruit berries.

The medium-full bodied palate had a core of black cherries and liquorice with hints of smoke and vanilla from the well-integrated French and American oak. It was a smooth wine with good acidity, mature tannins and a long finish. Our next wine was an unfiltered 100% Tannât, a **Don Guerino El Gaucho Tannât 2021** [14%, £15.99] made with locally produced yeasts in the fermentation process. Barrel aged for 9 months in French and American oaks, this was a well structured wine with some finesse and approachable tannins. In the mouth it was smooth and full of concentrated, dark fruits.

The best were saved till last....our first was a **Guaspari Vale de Pedra Tinto 2020** [14%, £26.99] produced in the highlands of Brazil's coffee belt where harvest for grapes is delayed by pruning till temperatures fall and the weather is dry. This 'tinto' is 100% Syrah, aged in 3rd use French barrels and reflects well the notes of cloves and spice nose associated with the grape, with hints of rosemary and herbs. On the palate it was savoury and rich and had a long and concentrated finish. Our interesting tasting ended with a **Pizzato Gran Reserva Conventus 2020 [D.O.V.V.]** [13.5%, £28.99] that was a blend of Merlot, Tannât and Cabernet Sauvignon [65/18/17%] given added complexity from ageing in new and used American and French barrels for a total of 26 months. This dark cherry red wine had a dark berry fruit nose that merges into a concentrated palate of plums, mocha and spices. The tannins were beginning to soften and there were hints of vanilla and caramel on the long finish - a wine that will last and develop for another 10-12 years! A wonderful way to end out evening!

Members wish to convey their thanks and appreciation to Nicholas for what was for many their first introduction to Brazilian wines. Many were surprised by the quality of wines tasted and that some had already achieved recognition at International levels. Nicholas' devotion to and enthusiasm for his wines was almost contagious!