

**WHITEWATER VALLEY WINE SOCIETY**  
**February 2026 Tasting**  
**An Evening of Members' Choices**

We have many wine enthusiasts within our Society and it's always good to taste wines which are recommended by them. That's why this month we opened the floor to eight of our Members, who each introduced a wine of their choice. Together they created an excellent tasting of four white and four red wines to follow the usual brief and well organised AGM.

Our tasting journey started in Spain with a **Herencia Altes Garnatxa Blanca Terra Alta Benufet 2024 Catalonia Spain** [£18.00, 13%, Brunswick Fine Wines and Spirits], presented by Peter Morrison. This pale yellow wine vinified from the Garnacha, indigenous grape, had a floral aroma of ripe fruit, citrus and herbs. On the palate it was full-bodied, smooth, crisp, and well-balanced with a pleasant acidity. The finish was smooth and lasting with a tart after-taste. This vibrant and refreshing wine was a promising, enjoyable start!

The second white had had a much longer journey - a **Vina Salort Albariño 2025 Canelones Uruguay** [£12.95, 13.5%, Auriol Wines] presented by Paul Wright. This pale yellow - coloured wine had floral aromas with citrus notes and a hint of salinity. In the mouth it had a well-balanced weight/freshness, and was nicely rounded, with notes of ripe pear, melon and tropical fruit. The finish was fresh with a little grip.

We returned to Europe for our next wine for a **Zenato Villa Franca Lugana Turbiana 2024 Lake Garda Italy** [£15.00, 13%, Waitrose] presented by Bob Johnson. This wine from Trebbiano grapes grown south of Lake Garda, had a straw-yellow colour and floral aromas. It was dry on the palate and medium-bodied with flavours of citrus fruit, peach, bananas and herbs. Pleasant but lacking 'zing'?

The whites ended with a **Domaine Bott Geyl Points Cardinaux Métiss 2018 Alsace France** [£18.00, 12.5%, Artisan Wines and Spirits, Salisbury] presented by Alastair Dudley. This wine, a 40/40/10/10% blend of Pinot Blanc/Pinot/ Auxerrois/Pinot Gris/Pinot Noir had a lovely golden colour. There was a fresh but complex mouth-feel that was full of fruit with notes of spice, almonds and nutmeg; these elements gave it enough flavour and body for stronger poultry dishes.

Keith Cooper, our Chair, presented the first red wine - a **Chateau Larose-Perganson Haut-Medoc 2014 Bordeaux France** [£11.95, 13.5%, The Wine Society] a typical ruby-coloured, regional blend of Cabernet Sauvignon and Merlot, from one of his favourite wine regions. The hints of blackberry fruits and spice on the nose were accentuated on the palate with dried cranberries and leather. This was a full-bodied wine with subtle oak, elegant tannins, good structure and a long finish - a delight at the price!

It was another long journey to our next red for an **Alexana Gran Rouge GSM 2014 Washington USA** [£20.00, 14.4%, no longer made] presented by Caroline Hewitt-Thomas. This dark-red-coloured wine, a Rhône-blend of Grenache, Syrah and Mourvèdre had a nose of red and dark berries, spice and tobacco with some earthy notes; these flavours were also replicated on the palate. It was dry, bold and full-bodied with good structure and had a long finish with smooth tannins - we were fortunate to be able to taste it!

The penultimate wine was an **Integro Primitivo Organic 2024 Puglia Italy** [£12.00, 13.5%, Marks and Spenser] presented by Ruth Davis. This had an intense ruby-red colour and a bouquet of ripe plums, cherries with hints of smoke, vanilla and chocolate. It was full-bodied, elegant with excellent fruit/soft tannins balance. The finish was long and full of flavour.

Imre Zele's introduction to our final wine from the country of his birth was novel, for a **JAZZ Egri Bikaver Superior 2019 Hungary** [£15.00, 13.5%, Producer]. The wine is from a series linked to 'All the Jazz Wine and Music Series' and this particular wine to Dave Brubeck's 'Take Five'; it is also known as 'Bull's Blood'. It is a complex blend featuring Kekfrankos and Kardarka with some better known grape varieties. It was a little lighter in colour than the previous reds with aromas of red and dark berries and hints of spice. On the palate it was medium-bodied accompanied by some minerality and brisk acidity and a delightful end to the evening!

Members present extend their grateful thanks to fellow members for their choices of interesting wines from both sides of the Atlantic Ocean. They were well enjoyed!