



**Monday June 13 at 8pm**  
**An Evening with Nicholas Corfe, 'Go Brazil Wines.'**

**White Wines**

**Don Guerino Sinais Moscato Giallo 2021**

A crisp, dry, and very refreshing Moscato ('Muscat'), light in body and alcohol. Understated floral notes of honeysuckle and jasmine overlaying restrained citrus fruit. Serve well chilled as an aperitif or as alternative to sparkling wines. Serve on its own or with salads, quiches, cold meats or grilled fish.

**Campos de Cima Tres Bocas Branco 2021**

A sophisticated new white blend from the far southwest of Brazil. Two Portuguese grapes make up the majority (90%) of the blend, with Alvarinho likely to be familiar to UK consumers, the Arinto perhaps less so. A dash of Viognier completes the blend. Crisp and dry, light-bodied and extremely refreshing. It shows delicate lemon and melon notes. Partner with seafood, salads and light fish dishes. Serve well chilled.

**Don Guerino Sinais Rosé Malbec 2021**

Dry, delicate light pink in colour and with soft summer fruit flavours, this elegant Malbec blush rosé makes for refreshing summer drinking. Serve well chilled on its own or pair with salads, starters, light meat dishes, fish or seafood.

**Red Wines**

**Don Guerino Sinais Malbec 2021**

An unoaked Malbec. Vibrant, ripe dark plum & blackcurrant flavours dominate in this versatile, medium-bodied red wine. Enjoy on its own or serve with a wide variety of dishes – from red & white meats through to pasta, pizza, curries, cheese, etc..

**Campos de Cima Assinatura 2018 (Shiraz/Tempranillo/Tannat)**

This high quality Assinatura ('signature') blend comprises 80% Shiraz, 10% Tempranillo and 10% Tannat, and was aged in new French barriques for 18 months. A heady mix of ripe brambly hedgerow fruit – damson, plum and maybe prune – with mellow oak in the background. Richly concentrated dark fruits, shows hints of smokiness and spice, punctuated by a kick of acidity. Full bodied but not heavy, quite savoury and probably best enjoyed as a food wine. Goes superbly with lamb, beef, venison, BBQ & smoked meats. Ideally decant.

**Pizzato 'Nervi' Reserva Tannat 2015**

Nervi is also the 'big brother' to Fausto Tannat, originating from older vines (25 yrs+), aged in barrels for longer (11 months in new French oak) and offers a more powerful concentration of dark fruits. Tannat is a much under-appreciated French grape.