

TASTE-TRADE

nieuwsbrief mei 2013

WELKOM BIJ TASTE-TRADE !

Niets nieuws onder de zon, iedereen kent het gevoel: je bent op vakantie, je drinkt zo'n heerlijke wijn op een terrasje, dat je die het liefst met je vrienden zou willen delen. Maar je koffer is te klein en eenmaal thuis kan je die wijn nergens krijgen.

Sinds 1 maart 2013 bestaat Taste-Trade, het resultaat van een passie voor en het ontdekken van bijzondere producten en smaken en de wens die naar Den Haag te halen.

Het resultaat: op 24 mei ontvingen we de eerste lading van 500 flessen wijn van twee gerenommeerde wijnproducenten uit de bergachtige wijnstreek Naoussa in het noorden van Griekenland.

Joop & Tineke

De wijnen van Ktima Kyr-Yianni



Naam van de wijn	Producent	Druivensoort(en)	Herkomst
Petra 2011 (wit)	Kir-Yianni	Roditis 80% / Malagouzia 20%	Amyntheon
Kleur	Bleek groenig geel		
Geur	citrus (citroen, grapefruit, limoen)		
Smaak	lichte kant: fris zuur citrus+prikkel / volle kant: pijnboom, buxus, bittertje (grapefruit)		
Totaal indruk	lekkere aperitief / (zonnig) terras wijn /afdrank bergkruiden		
Lekker bij:	amandelen (zonder vliesje), coquilles, vers knapperig brood		



Naam van de wijn	Producent	Druivensoort(en)	Herkomst
Akakies (rosé)	Kir-Yianni	Xinómavro	Amyntheon
Kleur	rose/rood transparant		
Geur	rood fruit (niet zoet, maar fris)		
Smaak	rood fruit (niet zoet), vol en krachtig, mineralen, lange afdronk voor rosé		
Totaal indruk	bijzondere rosé, stevige smaak, echte wijn waarbij gegeten kan worden		
Lekker bij:	tonijn, tapas, heerlijk bij mediterrane tomaten gerechten		



Naam van de wijn	Producent	Druivensoort(en)	Herkomst
Kir-Yianni Estate (rood)	Kir-Yianni	Merlot 60% / Xinómavro 40%	Naoussa
Kleur	donker rood		
Geur	rijp donker fruit, hout, kruidig (laurier en zouthout)		
Smaak	diepe smaak van rijp zwart fruit, laurier, vlier, citrusschil en pepertje		
Totaal indruk	heerlijke volle wijn, goede balans, geurig, decanteren		
Lekker bij:	stoofschotels (stifado), lamsvlees, chèvre, pecannoten		

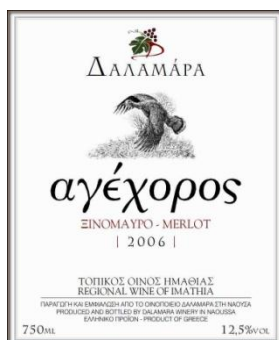


Naam van de wijn	Producent	Druivensoort(en)	Herkomst
Kali Riza (rood)	Kir-Yianni	Xinómavro	Amyntheon
Kleur	helder robijnrood		
Geur	rood fruit, kruidig, vanille, uitgebalanceerd		
Smaak	vol en rijp, vanille, peper, lichte tannines, pruimen, goede zuren		
Totaal indruk	heerlijke , krachtige volle wijn ruim van te voren decanteren!		
Lekker bij:	chèvre, lamsvlees, kruidige (stoof)schotels		

De wijnen van Dalamara Winery



Naam van de wijn	Producent	Druivensoort(en)	Herkomst
Thoós (wit)	Dalamara	Asyrtiko, Malagouzia, Roditis (biologisch)	Naoussa
Kleur	Helder strogeel		
Geur	citrus, sinaasappelschil, mandarijnschil		
Smaak	citrus, grassig, meloen		
Totaal indruk	volle witte wijn met veel smaak en een aangename grappa-achtige afdrank		
Lekker bij:	feestje bij (gepeperde) sardines, zelfs uit blik		



Naam van de wijn	Producent	Druivensoort(en)	Herkomst
Aghechoros (rood)	Dalamara	Xinómavro 80% / Merlot 20% (biologisch)	Naoussa
Kleur	donkerrood / paars		
Geur	laurier, drop, pepertjes, beetje hout, stallucht (biologisch)		
Smaak	kruidig, vlierbes, rijp fruit, peper, tannines, laurier		
Totaal indruk	krachtige wijn met complexe smaken, kan nog rijpen minimaal 2 uur van te voren decanteren!		
Lekker bij:	lamsvlees, oude kaas, salami, Hollandse beleggen geitenkaas		



Onze bestelling op locatie bij Dalamara

The fine red wines of Naoussa

Emmanuel Tresmonta (Journalist en gastronomisch schrijver, **ViaMichelin**)

In the 19th century, the wines of Naoussa were considered to be the finest red wines of the Ottoman Empire. The empire had incorporated the entire north of Greece by that time, and Naoussa wines were served in the palaces of Istanbul as well as in Vienna, Russia and Egypt. Today, after a long period of relative inertia, these prestigious vineyards of yesteryear are back in the spotlight thanks to a new generation of young vintners. Using organic farming methods, they are producing wines of a very high quality: ambrosia that is worthy of being served with the best game meats.

The finesse of Xinomavro grapes, the chilliness of the Balkans and the fragrances of the Mediterranean

Green and hilly, this part of Macedonia feels more like the Balkan mainland than the Greece of the Mediterranean. The **Naoussa vineyards**, which now cover some 1,000 hectares, are planted on the foothills of Mount Vermio between 80 m and 370 m above sea level. It is very cold in winter here, and once the rains which herald the spring have come and gone, water is usually scarce from June to October. The noblest variety of the region is the **xinomavro** ('sour black'), a grape which thrives in these soils rich in lime and capable of continuing to provide the plants with the moisture they require. As its name implies, this delicate and dark grape variety - as fragile and subtle as pinot noir - is transformed into wines of a deep and lovely red colour, rich in acidity, tannins and alcohol. When carefully cultivated for quality rather than quantity, the xinomavro of Naoussa has delightful tones of red berries, dried tomato and olive. It also makes wines that mature beautifully, as over the years they develop a bouquet of leather, truffles and *sous-bois* (undergrowth), perfect for bringing out the best of a *lièvre* (hare) *à la royale*, roasted woodcock or any of the other dishes prepared from the game that thrives in the forests of the Vermio Mountains

The most characteristic vineyards

The wines of Naoussa were awarded the Greek OPAP label (Appellation of Origin of Superior Quality) in 1971. How to choose amongst the twenty domaines of the region? Having followed the expert advice of the famous sommelier **Georgios Ioannidis** and tasted a large selection of wines, we definitely prefer those from the

Thymiopoulos Vineyards and the **Dalamara Winery** produced by two young wine-makers who have been able to bring a new vision and a much more natural approach to their trade.

But we must also be sure to mention Naoussa's most famous domaine: the **Boutari Winery** founded in 1879. Boutari are also among Greece's most reputable wine merchants. Their Naoussa Grande Réserve, made from a selection of grapes from the region's best vines, is a classic choice found on the lists of every fine Greek restaurant. The other must-visit domaine is **Ktima Kir-Yianni**, founded in 1997 by one of the Boutari Winery heirs, Yannis Boutari. Located in the village of Yannakohori, what is doubtless the appellation's most beautiful vineyard gives onto a panoramic view which continues uninterruptedly all the way to the city of Naoussa.

Two exceptional vintners from Naoussa

Apostolos Thymiopoulos, 33 years old, is without a doubt *the* rising star of Naoussa. His vines, cultivated according to biodynamic farming methods at an altitude of 180 m in the southern sector of the appellation, are blessed with a goodly amount of sunshine. The terrain is comprised of Naoussa's most geologically complex soils, made of lime-rich

marlstone, schist and granite. Thymiopoulos focuses on expressing the freshness of the grapes and giving each vintage a unique signature. He shuns filtering and extraction and his wines are aged in vats and barrels the old-fashioned way. His Ghi ke Uranos ('earth and sky') elaborated from forty-year-old vines, is a magnificent and complex vintage with a bouquet of liquorice and mint and notes of cedar and dark berry fruits. His younger vines produce a delectable, silky wine that is wonderful with local sheep's milk cheeses. Thymiopoulos is also Naoussa's only vintner to produce a pure rosé using xinomavro grapes (the others work with blends using cinsault or syrah), resulting in an exceptional rosé with a brilliant salmon colour, a very fresh nose reminiscent of eau de vie, blackcurrant, pomegranate and strawberry and a suave palate carried by a profound minerality.

The small **Dalamara Winery** proudly owns the only non-grafted* vines in the region - some plants are well over a century old. The complex and highly mineral soil where schist and other layers rich with lime and crystals predominate are cultivated using organic methods. The wines produced by **Kostis Dalamaras**, 28 years old (he learnt the tricks of the trade in Burgundy chez Trapet and Giboulot), are rich with freshness and easy to enjoy. They also have a lovely depth and generous tannins, making them good wines to store in the cellar for a few years. The top-secret Naoussa vintage from ungrafted vines is very dense and incredibly pure with intense aromas of fresh fruit. It is a wine-lover's pearl which in itself merits a journey to Naoussa.

**non-grafted = geen toepassing van enten*

Links:

<http://www.kiryianni.gr/>

<http://www.dalamarawinery.gr/main.php?action=open&id=1&lang=en>

http://travel.michelin.com/web/destination/Greece/news-The_fine_red_wines_of_Naoussa

NB:

Gebruik voor het bestellen van onze producten, voorwaarden en tarieven bijgevoegd bestelformulier

Wij stellen het op prijs als je deze nieuwsbrief doorstuurt naar wijnliefhebbende vrienden en kennissen 😊

Wil je geen nieuwsbrieven ontvangen van Taste-Trade stuur dan een mail aan: info@taste-trade.eu

Vriendelijk groeten van Joop Oudshoorn en Tineke Lageveen