

ANCIENT WINE & FOODWAYS IN CRETE, POMPEII & PERU

Wine & Spirits

W&S ALL-STARS

\$20
OR
LESS

Summer Sparklers

the herbal flavors of thyme, sage and mint as they slowly shift into a lavender finish, the flavors lasting, making for leisurely sipping. —C.W. *Jean-Claude Mas, Englewood, CO*

92 | Olema Wines \$20
Crémant de Loire Brut Blended from equal parts chardonnay and chenin, this wine is richly fruited with flavors of Anjou pears, deepened by an oxidative edge. Nervy acidity keeps it all firm as the flavors resolve into floral-scented bruised apples—for late-summer or early-fall orchard outings. —C.W. *Olema Wines, Calistoga, CA*

90 | Montfort \$18
Crémant de Loire Brut (BEST BUY) This wine's flinty salinity gives a smoky edge to its apple-skin bite and honeyed pear flavors. The finish shows more autolytic flavors, a firm, beeswaxy foundation. —C.W. *Taub Family Selections, Boca Raton, FL*

CREMANT ROSÉ

92 | Olema Wines \$20
Crémant de Loire Brut Rosé This wine showcases the rich red fruit of cabernet franc, all Bing cherry and pomegranate. Immediately pleasurable, it remains softly textured as it opens up and draws your attention with a comforting, savory edge. It would be equally satisfying next to smashburgers and fries, or on its own, under the sun. —C.W. *Olema Wines, Calistoga, CA*

ITALY

PROSECCO

93 | Adami \$23
2020 Valdobbiadene Asciutto Vigneto Giardino Rive di Colbertaldo (BEST BUY) The Adami family purchased this vineyard in 1920 and some of the vines have now reached 100 years of age. Asciutto is an old local term meaning "dry," in the sparkling-wine sense, and the wine carries up to 20 grams of residual sugar per liter, sweetness that amplifies flavors of lemon curd, mango, white peach and golden apple. Lemony acidity balances the fruit, and a cool streak of salinity brightens the finish. —S.J. *Dalla Terra, Napa, CA*

92 | L'Antica Quercia \$18
2021 Conegliano Valdobbiadene Rive di Scomigo Matiù Brut (BEST BUY) Hints of soft tarragon accent this wine's flavors of white peach and melon. The texture is pure satin, the finish fresh and balanced. This is such a classy wine. —S.J. *Baldocchino Fine Wines, Novato, CA*

91 | Adami \$23
2020 Valdobbiadene Extra Brut Col Cre-das Rive di Farra di Soligo (BEST BUY) Subtle flavors of tart kiwi and crisp green apple are tinged with notes of thyme and lemon basil. Tightly wound and infused with acidity, the austere flavors are balanced by a silky texture. This wine is built for the dinner table. —S.J. *Dalla Terra, Napa, CA*

91 | Zardetto \$22
Conegliano Valdobbiadene Prosecco Superiore Extra Dry (BEST BUY) Scents of spearmint and sweet basil lead into flavors of lime, kiwi and green apple skin. The texture is silky, and the light sweetness amplifies the considerable fruit flavors while lively acidity freshens the finish. Those herbal notes may not be typical for prosecco, but this is an interesting and delicious sparkler. —S.J. *Winebow, NY*

90 | Adami \$19
Valdobbiadene Prosecco Superiore Brut Bosco di Gica (BEST BUY) This refreshing, easy-drinking prosecco offers flavors of white peach and golden apple with appealing hints of lemongrass. Its cool acidity and silky texture make it a versatile wine for appetizers and mild fish. —S.J. *Dalla Terra, Napa, CA*

90 | Adami \$19
Valdobbiadene Prosecco Superiore Extra Dry Dei Casel (BEST BUY) Vivid flavors of green apple, Asian pear and mango are amplified by this wine's light sweetness, which is in harmony with refreshing acidity. A versatile wine, it can be enjoyed with fruit and cheese or on its own at a poolside or beach gathering. —S.J. *Dalla Terra, Napa, CA*

90 | Frassinelli \$22
Conegliano Valdobbiadene Prosecco Superiore Extra Dry (BEST BUY) Flavors of white peach, lemon curd and apricot swirl in a creamy texture, enlivened by tangy mandarin acidity. This is a pretty prosecco. —S.J. *Wine Connections USA, Logan, UT*

88 | Adami \$19
2020 Valdobbiadene Prosecco Superiore Sui Lieviti Brut Nature Col Fondo (BEST BUY) Although entirely different from Adami's other proseccos, this is the historical style that the family has been making since the early 1900s, albeit in small quantities. They pick the grapes late to allow more sugar to accumulate, which releases enough carbon dioxide during a second fermentation in bottle to make this a spumante. The lees are not disgorged, leaving a cloudy wine with flavors

of bread crusts and toasted grains. Notes of creamy lemon peek through, but this wine is more about the texture and body than fruit, and will feel familiar to fans of unfiltered craft beer. —S.J. *Dalla Terra, Napa, CA*

SPAIN

CATALUNYA

94 | Raventós i Blanc \$28
2019 Conca del Riu Anoia De Nit Rosé By adding monastrell from vines planted in 1974, Pepe Raventós turns this sparkling wine toward intriguing red fruit and roses. The pale ripeness of xarel-lo, parellada and macabeu underscore this wine's depths of raspberry and pink grapefruit. It tastes clean and wholesome, with a cedary complexity in the end. It's remarkably easy to drink, and you may find that the bottle goes very quickly. —J.G. *Valkyrie Selections, Healdsburg, CA*

92 | Raventós i Blanc \$54
2016 Conca del Riu Anoia Textures de Pedra The Raventós family discovered that the red variety they planted in 1974, believing it to be monastrell was, in fact, a local version of Rioja's graciano. Pepe Raventós calls it bastard negre and grows it in stony soils at a high point on the estate, alongside two other local varieties, the red sumoll and the pink-skinned xarel-lo vermell. He blends all three in this taut, rich sparkler, its elegant bubbles carrying fruit freshness up through the autolytic underpinnings. There's a note of underripe peach, a savory taste of salted caramel, a lasting impression that's mature and heady. Built for food, it would enliven a dinner of Dungeness crab. —J.G. *Valkyrie Selections, Healdsburg, CA*

91 | Can Sumoi \$22
2021 Penedès Ancestral Montònega Pepe Raventós describes Montònega as a pink-berried clone of parellada growing in the old-vine parcels at Can Sumoi, a vast woodland estate located 2,000 feet above the Mediterranean Sea. He makes this wine without any additions, letting the fermentation start in tank, then finishing it in bottle. It's a dry and savory sparkler with flavors of pink peach flesh and loquat skin. Bubbles brighten the notes of chestnut and green almond in the finish. —J.G. *Skurnik Wines, NY*



RAVENTÓS i BLANC

Wine & Spirits
MAGAZINE

SUMMER SPARKLERS 2022

CONCA DEL RIU ANOIA

Wine & Spirits, Junio 2022

DE NIT 2019



"La pálida madurez del xarel·lo, la parellada y el macabeo subrayan la de este vino. Tiene un sabor limpio y sano, con una complejidad cedente al final. Es notablemente fácil de beber, y es posible que la botella se acabe muy rápido".

J.G.

94

Wine & Spirits

TEXTURES DE PEDRA 2016



"Combina las tres variedades tintas en este espumoso tenso y rico, sus elegantes burbujas transportan la frescura de la fruta hasta el fondo autolítico. Una impresión duradera que es madura y embriagadora. Hecho para la comida".

J.G.

92

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