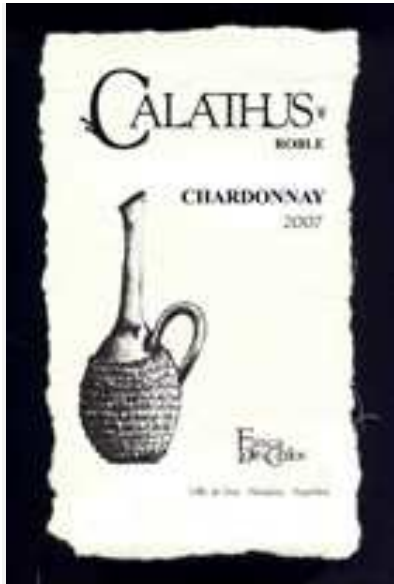


<http://corkscrewreview.wordpress.com/2011/04/27/wine-review-calathus-chardonnay>

## Wine Review: Calathus Roble Chardonnay



**Name:** Calathus Roble Chardonnay

**Country:** Argentina

**Region:** Uco Valley, Mendoza

**Year:** 2007

**Grapes:** 100% Chardonnay

**Producer:** Finca Don Carlos

**Price:** £10:85 from Pampas Wines

**Tasting:**

**Look:** Deep golden colour

**Nose:** Lof of pineapple. Bread dough, gooseberry, herbs, slight spiciness.

**Taste:** Zingy pineapple flavour straight away but not too acidic, gives way to a fuller buttery flavour that also features a light fruit taste (grapefruit) and a deeper herby flavour. Think freshly picked grass and parsley.

**Goes great with:** Roast chicken, meaty fish, foods spiced particularly with garlic or paprika.

**Overview:** Chardonnay is known for its ability to assume practically any character a vintner desires; some can be zesty and fresh, while others can be richer and fuller. With Chardonnay it often comes down to whether it's 'oaked' (stored in oak barrels) or 'un-oaked' (not stored in oak barrels), with the former giving you a deeper and more complex flavour. That's what we've got with the Calathus Chardonnay '07 – a wine grown in the rarified atmosphere of Uco Valley, 3,000 ft above sea level. In the fertile earth of Argentina Chardonnay grapes thrive, producing powerful fruit that Finca Don Carlos takes advantage of. The wine is aged in French and then American oak barrels for 110 days, absorbing extra flavour and building the complexity of it. It's something you'll notice at first sniff and first taste. There's an initial hit of strong pineapple flavour, then a softer buttery taste. Amid this there's hints of grapefruit and grass. It makes for a really nicely balanced wine – not too sweet, not too acidic, and full of character. The sort of thing that appeals to a broad spectrum of white wine drinkers. Give it to a guest and they won't be disappointed. Just be sure you're on hand to refill their glass. They'll want more.

Drink it now and it'll be fantastic. Store it for the next few years and it'll still be a treat, with the fruitier flavours becoming more prominent.

**Score: 8/10**

PROVA DA SAFRA 2011

*Filé de Linguado em crosta negra com risoto de camarão. Jantar em 30/11/2012.*