

Lovely salmon colour with persistent, medium bead.

The nose shows fresh strawberry, creamy brioche, green apple, and pear. The palate is lively with red and stone fruit flavours. Slight sweetness balanced by apple like acidity. Finishes dry and mouth filling, with a slippery, texture and a medium, long, crisp finish. Try with Tapas.

Drink now to 2025.

PERE VENTURA ROSÉ  
EXTRA DRY CAVA NV



This 60% Xarello 40% Chardonnay blend was fermented in barriques before fermentation in bottle in the traditional method. The wine was left on lees for 36 months before disgorging. The colour is pale gold with a fine bead. The nose shows toasty complexity consistent with some bottle age. Notes of apple pie, cinnamon, vanilla with some earthiness. The palate has solid weight and texture, with savory nuances and enough apple and stone fruit to carry it. The finish is dry with honeyed, aged notes, a persistent effervescence and a long crisp, bitter almond finish. Try with Nova Scotian butter poached lobsters. Drink now to 2025.

PERE VENTURA TRESOR CUVÉE  
GRAN RESERVA BRUT CAVA 2017



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A TASTE OF HISTORY

## 2022 FALL OFFERING

FEATURING EXTRAORDINARY WINES FROM

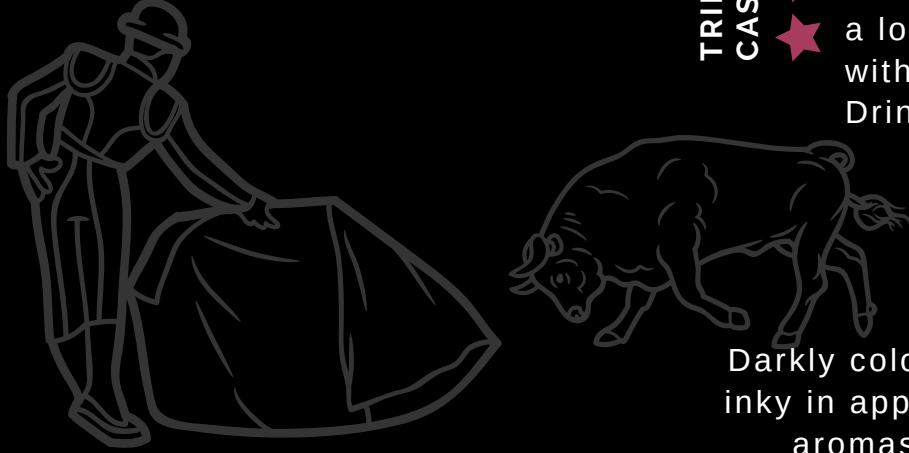
# SPAIN

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**GAINZA, GETARIAKO  
TXAKOLINA 2020**



Made from 85% Hendarabbi Zuri, 10% Gros Manseng and 5% Hendarabbi Beltza. The colour is a pale green with slight spritz. The nose is understated with lemon peel, green apple and an obvious saline quality. The palate is crisp, dry and mineral with some effervescence. This wine begs to be drunk with fresh oysters. Drink now to 2025.



**ZARATE ALBARIÑO RÍAS BAIXAS  
(GALICIA) VAL DO SALNES 2021**



Mid gold in colour with a subtle nose of white peach, toast and cashews. The palate is medium bodied with a saline, sherbet-like texture. Very crisp and dry with no obvious oak and is driven by its' pronounced minerality. A bright and lively wine. It would be great with a fried seafood platter. Drink now to 2026.

**TRIDENTE TEMPANILLO  
CASTILLA Y LEÓN 2017**



Made from organically dry farmed old vine (up to 100 yrs) Tempranillo grown at 700m above sea level. Dark and dense with obvious weight and viscosity. The nose shows aromas of chocolate, licorice, dates, plums, leather and vanilla. The palate is a soft, rich, big, luscious hug of a wine with fine drying tannins and a long warming finish. Try with slow cooked brisket. Drink now to 2030.

Darkly coloured and almost inky in appearance. Vibrant aromas of blackberries, potpourri, black cherries and rosemary. The palate is full bodied and mouth filling with an excellent juicy black fruit focus. The texture is rich and soft with flavours of licorice and plums. Dry, with just enough acidity for its' fruit and a long warming, earthy finish. Try with barbequed eggplant. Drink now to 2025.

**FINCA BACARA, TIME WAITS FOR NO  
ONE MONASTRELL, JUMILLA 2018**

*¡olé!*

Made from organically farmed 100% Monastrel. Deeply coloured with purple intensity. The nose shows aromas of violets and black cherries, with coffee-like complexity. Full bodied and viscous with a very soft texture, bright blackberry tartness and a warming, dry finish. Shows no obvious oak but has some resinous complexity. Try with a good Manchego cheese. Drink now to 2026.

**FINCA BACARA 3015 MONASTRELL  
JUMILLA 2018**



The colour is mid ruby with significant tears on the glass. The bouquet shows some developed notes of cocoa and leather with aromas of raspberry, dried cranberry and dried sage. The palate is medium to full bodied with a bright, very supple, inherently drinkable quality. A warming long finish and soft, yet drying tannins. Try with a good chorizo or Fuet sausage. Drink now to 2030.

**BODEGAS PALACIOS REMONDO  
"FINCA LA MONTESA" MONTE YERGA  
CRIANZA RIOJA 2018**

