

35% Xarel·lo, 35% Parellada & 30% Macabeo. Sourced from vineyards in the Lower Penedes and Central Penedes, roughly 250 meters above sea level. You can taste the warmth of the terroir and the salinity of Balearic Sea breeze. This straw yellow gem delights the palate with vibrant citrus notes and delicate orange blossoms, followed by a subtle hint of bitterness from toasted almond skin. Perfect for pairing with lightly grilled white fish or young white cheese and a great view. Drink now to 2026.

PERE VENTURA RESERVA BRUT PRIMER, NV



85% Xarello, 10% Malvasia, 5% Muscat of Alexandria. Initially quite muted and dusty, with subtle notes of jasmine, green apple and white peach. The palate is immediately bright and lively with crisp, green apple fruit, chalky complexity and lingering nutty flavour. Very balanced. A perfect match for the richness of olive oil poached Ling Cod, Drink now to 2028.

IKIGALL-GALLINA DE PIEL
2022 (PENEDES)



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**ESENZIA OLD VINE WHITE GARNACHA AND
MACABEO, 2021 (BAJO ARAGON)**

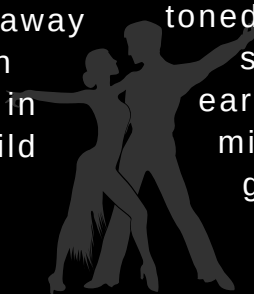


Emanating from the roots of time-honored vines, this wine is a testament to organic farming's artistry. Complex aromas of mango, ripe peach, pumpkin, jasmine and rocky minerality create an exquisite bouquet. On the palate, this wine boasts obvious old vine weight and viscosity, with an almost saline quality. The palate finishes with some warmth and falls away slightly. What it lacks in acidity, it makes up for in intensity! Pair with a mild Thai coconut curry. Drink now to 2025.

**HEREDEROS DEL MARQUES DE RISCAL
(VERDEJO) 2022, RUEDA**



Step into the world of classic Verdejo aromas - notes of lemon peel, almond torte, rock melon, and a subtle hint of fennel. Medium bodied with some spritz which helps to liven the palate. A dry wine with zesty acidity and a slight grassy, refreshing bitterness. A perfect companion to fresh oysters. Drink over the next 3-10 years as it ages and matures. (Good Rueda ages surprisingly well!)



**VIÑA VALORIA RIOJA RESERVA
TEMPRANILLO 2014 (RIOJA ALTA)**



The nose shows great intensity with notes of black cherry, coffee, licorice and cocoa. The artful touch of American oak aging enriches the experience, skillfully balancing the dark fruit with comforting hints of baking spices. The palate is soft and creamy with just enough bite and fine drying silky tannins. Tertiary flavours of leather and earth add to the overall complexity. Pair with a ribeye steak and porcini mushroom reduction. Drink now to 2038.

This wine is produced from old vines farmed organically. Mid crimson in colour, with a slightly tawny rim. The aromas jump out of the glass with intense floral notes of violets and pot-pourri. It does not show obvious oak influence, instead finding complexity in the balance between mineral and high toned red fruit. The palate is soft yet weighty, with an earthy, almost sherbet-like mineral finish. Pair with a good manchego cheese. Drink now to 2028.

**ESENZIA OLD VINE GARNACHA
2021 (BAJO ARAGON)**



80% Monastrell with 20% Garnacha. A fresh and juicy wine with a twist of spice and savoury notes. As you uncork the bottle, the aroma of red berries and a hint of delicate flowers captivates your senses. Long lasting full-body finish on the palate. The exceptional 2020 vintage sourced more fruit from older vines, elevating the wine's character and complexity. Pair with BBQ'd lamb with garlic mint sauce. Drink now to 2028.

¡olé!



**CASA CASTILLO MONASTRELL
2020 (JUMILLA)**



Mencia is an exciting variety emerging from the vibrant wine scene in Spain, finding its home high in the hills of Bierzo. This example is very floral with notes of violets, rosemary, aniseed and white pepper. The palate boasts some minerality, which is rich with tight, fine grained tannins and a crisp finish. Pair with chorizo sausage. Drink now to 2032. (Mencia ages beautifully).

**PARAJES MENCIA, PARCELAS DEL
BIERZO, CÉSAR MÁRQUES (BIERZO)**

