



## Saturday Night Selections

☐ **2010 Luigi Bosca Lujan de Cuyo DOC \$27**

Malbec

A full Malbec from the only DOC in Argentina and one of the countrys top producers. The wine is rich and dark with lots of spice and cedar notes. The high elevation vineyardds keep the wine crisp and fresh.

☐ **2013 Conreria d 'Scala Dei Black Slate la Morera Blanc \$20**

93% Garnatxa Blanca,7% Pedro Ximenes

From the highest altitude, coolest vineyards located in Priorat, the la Morera is left on its leas over winter, a technique that helps to impart a lovely creaminess to the wine. The black slate has notes of orange blossom, citrus, crushed stone, and honeycomb, and a noteworthy richness on the palate.

☐ **2009 Domíni Veneti Verjago \$30**

70% Corvina, 15% Rondinella, 15% Odjaleschi,

More than a Repasso, but less than an Amorone. A lovely half-way point. Silver Medal Concours Mondial de Bruxelles 2014. Lots of dark fruit and richness.

☐ **2012 Principe Pallavicini Amarasco Cesanese \$22**

100% Cesanese

Pallavicini is located in Lazio (the knee cap). The name Amarasco refers to the typical aromas of the Cesanese grape variety, the violetta flower and sour cherry, also called “amarasco” in Italian. This wine comes from some of the oldest Pallavicini vineyards with 60 years old vines. The wine has broad aromas with notes of nutmeg, red rose and spicy nuances. The palate has great thrust but is balanced and mouth-filling with a long finish.

## March Madrona Wines Monthly