

fine wine November 2012

I N T E R N A T I O N A L

WEBAUCTION *fine wine*
SPECIAL



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A BRAND BORN IN THE VINEYARD - NOT IN THE BOARDROOM



Nicolas Cauchois visited Stockholm recently and told us about the founding of Champagne Jacquart 1962. This is a young champagne house

whose wines have been served three years in a row at the Nobel Prize Banquet in Stockholm.

"Jacquart is a brand born in the vineyard - not in the boardroom," says Nicolas. When the thirty different producers banded together to form a single champagne in 1962, it was for one reason only, namely to ensure the quality of the products by having total control over the entire chain of production. With their own grapes and a clear strategy, success came relatively quickly. These days more than 55% of production is exported. This is 10% more than the average in Champagne.

To learn more go to :
www.champagne-jacquart.com

BIG RUSH FOR BOLLINGER'S SPECIAL EDITION - SOLD OUT IN TWO MINUTES

Today the Systembolaget (the Swedish state-owned off-licence) released 100 copies of the James Bond 007 Special Bollinger Edition. It was sold out within two minutes. Champagne house Bollinger produced it to celebrate 50 years of James Bond on the big screen and this autumn's big James Bond film premier 'Skyfall'.

"It's true that we have received many inquiries about the Collector's Edition after we released the information but couldn't imagine that it being so popular," says Kajsa Ekman, head of Bollinger in Sweden.



SMITHWICK'S - IRELAND'S OLDEST CRAFT ALE (SMALL INDEPENDENT BREWERY BEER) IS COMING TO SWEDEN.

Smithwick's is traditional Irish craft ale that enjoys iconic status in its home country. The ruby red fruity ale has a rich history that spans three centuries, which makes Smithwick's Ireland's oldest brewery. The foundation stone was laid in an ancient monastery, where for centuries, Franciscan monks brewed their own beer. In Ireland, it is quite common to enjoy a Smithwick's over an exciting board game, and now you can do the same thing at selected restaurants in Sweden.

Smithwick's Superior Irish Original Ale, after 300 years, is now on tap at selected restaurants. Smithwick's is a clear beer with a rich ruby color and creamy foam. The taste is clean and refreshing with a pleasant balance between bitter and sweet, with delicate elements of coffee.

The hops, which are added late in the brewing process, help with the clean and fresh tones of the ale.

FINE WINE - THE ON-LINE MAGAZINE



Tips for the final online auction of the year

We are approaching the final big online auction of the year. 2012 has been something of a breakthrough and we find that most of the age groups around the world that are represented in the growing number of Investors, are over 25 years old. A striking fact is that the global developments have grown at a furious rate, and investing in fine wine and whisky today is no more difficult than doing business transactions at any online store. Assuming that your credit is good, of course! Even though times are tough in some parts of the world, next year will undoubtedly show new sales record in online auctions. We are truly on our way towards an exciting future. You can read more about this towards the end of Fine Wine Magazine.

In this issue, Johan Cereceda explains why Cava is gaining ground while Ursula Hellberg highlights the Mosel and Susanne Berglund-Krantz, the Baden Wurtenburg (Germany's Pinot-growing region). We celebrate the California vintage with a visit to the Black Stallion. Sophia Ander talks about the Amarone trend and Christopher Jarnvall ponders the question 'why the prices don't matter'. Peter Thustrup and Stuart George will reveal what you should and shouldn't focus on in the upcoming online auctions.

Finally, we of the Fine Wine editorial team wish all of our readers a Merry Christmas and a Happy New Year in 2013.

Ove Canemyr
Editor in Chief Fine Wine International

Please feel free to share Fine Wine International with friends and acquaintances who are over 20 years old and who interested in Fine Wines. Let us know of any interesting events, meetings and so on, in your part of the world. ove.canemyr@trendsetter.se We cannot accept responsibility for unsolicited material, omissions or inaccuracies. Please quote freely from Fine wine, but we ask that you always reveal your source.

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18 GENERATIONS OF WINEMAKERS ON THE SAME VINEYARD

"There are major differences in the terroir on the Raventos property, which in turn means that there are many different aromas and flavours in our wines. 18 generations of winemakers in the same vineyard has always meant that the vineyard is divided into sub-zones of limestone & soils with a gravelly sub soil. It is a somewhat windy 18-hectare vineyard which lies to the north where the harvests are always problem-free and easily managed. This is where we grow our principal grape varieties - Macabeu and Chardonnay.

"El Serral: Is a limestone and rocky soil without any real earth on top. Water from the nearby lake acts as a heat regulator, allowing the grapes to mature slowly. Here they are mostly Xarel-lo and Monastrell. The next vineyard is called La Barbera, it is situated on a hillside surrounded by pine trees with soil which is full of pebbles. The high lime content and the constant struggle against the pine tree roots makes this winery the most difficult to cultivate. Here the yield is somewhat limited from the Xarel-lo and Pinot yet the flavours are very concentrated. "On Raventós in Blanc, the entire yield comes from their own vineyards which are situated around the wine cellars. The harvest is done manually and brought in between August and October with a selection of the grapes in the vineyard. Hand-picking means we can discard grapes that are not in perfect condition. The winery is located in the middle of all the vineyard so you can get to the grapes in just a few minutes! The grapes are pressed slowly and gently and then fermented slowly at low temperature to extract the most from the flavours and colour. After the secondary fermentation the wine is stored on its lees for between 2 and 7 years."

FOOD AND WINE IN PERFECT COMBINATION



"It is by testing food and wine together that we find out the quality of our wines from the Chateau d'Issan in Margaux," explained Emmanuel Cruse

to an audience of interested journalists at a tasting held at the exclusive Ulla Winblad Inn, in Stockholm.

The importance of marrying various dishes with different wines.

JanÅke Johansson of JanÅkeWine-group thought it was time to test some really good Bordeaux wines, because retail sales at the state-owned off-licence, the Systembolaget, have not increased at the same rate as wines from other parts of the world. Those of us present can attest to the fact that the wines were of the highest quality. And that the food accompanying the wines was superb.

The wines tasted were: Chateau Lilian Ladouys 2010 and 2008, Chateau Pédésclaux 2010 and 2005 and Blasson d'Issan 2009, 2007, 2006, 2004, 2002 and 1996.

For more information on Chateau d'Issan please go to:

www.chateau-issan.com

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"WE ARE MAKING EUROPEAN-STYLE WINES."



Claudio Magni, export manager for the Wine Group Argentina, is on a visit to Stockholm to present their La Celia Fair-trade produced wines

for the Swedish market.

"Our Cabernet Sauvignon come from the foothills of the Andes where the vines are fed by water from melting snow. This makes our La Celia wines light and not at all heavy. They are developed with an elegant style that was brought to Argentina from Spain and Italy by our ancestors. 80% of the production of La Celia is sold domestically and the other 20% is exported." A selection of La Celia wines will be available in Sweden after 1 March 2013.

More information is available at www.vspwines.com

EXPORT OR DIE

Today, people drink less wine per capita in Spain than in Sweden. This is obviously an alarming figure for the classic wine-producing country that now sees the younger generation drinking more beer per capita more than in Sweden. It's an upside-down world! But this has sent jitters running around Spain, a country already struggling in the grip of a very difficult financial crisis.

Therefore, it is more important than ever that the Spanish wineries focus on the export market. And so far it looks good. The country's wine exports have risen significantly in the first half of this year compared to the same period last year. This applies to virtually all of the wine regions. Exports increased from Extremadura by 69 percent, and from Madrid by 37 percent. But much remains to be done by the Spanish wine industry as domestic consumption continues to fall.



MIGUEL TORRES MACZASSEK TAKES OVER AS CEO

In September 2012 when Miguel Torres Maczassek was appointed CEO, succeeding his father Miguel A. Torres, he became the fifth generation to lead the company A. Torres. Miguel A. Torres will remain as CEO of the Torres Group. Torres has made a name for itself as one of the world's most innovative wineries with 50 different labels and a presence in 150 countries. Torres has always worked in harmony with nature and the environment. The Torres family planted their first vines in Penedès region in Catalonia more than 300 years ago. Now, 5 generations later, another Torres takes over the reins.

Prior to taking over from his father, Miguel had in recent years been in charge of Miguel Torres Chile. The handover, planned by the family, the took place on his father's 71st birthday in September.

Mireia Torres Maczassek, Miguel's daughter, will continue as CEO of the family's vineyards - Jean Leon and Priorat in Catalonia. Mireia was previously Head Oenologist at Torres and will continue as a consultant for the Torres Group.

Miguel A. Torres will continue as CEO of the Torres Group.

Marimar Torres, Miguel's sister, is CEO of the Marimar Estate in California.

Miguel A. Torres's wife, Mrs. Waltraud Maczassek, will continue to work with The Miguel Torres Foundation, which runs projects to benefit children and the environment. The Fund helps children by building schools and orphanages.

GRADUATE SOMMELIER STUDENT WRITES ABOUT CAVA



Anna Wallner, a former pupil at Vinkällans Drinking Training in Stockholm, has written a book about Cava. First published in English, this November,

just in time for the Christmas rush, it will be available in Swedish.

Anna's reasons for writing the book are two-fold: firstly, the love of this Spanish sparkling wine, and secondly that there aren't any books written in Swedish about Cava. And even on the international stage, they are scarce. Two birds with one stone then!

Anna Wallner's book covers everything you should know about Cava - where it is produced, the wineries that are worth noting and which grapes are allowed. The book has also become important in Spain, where there is a lack of a good tutorial. The Institute del Cava have supported Anna Wallner's book wholeheartedly.

THE WINE'S SOUL IS ELEGANCE

At the Prime Wine Bar in central Stockholm Ana Isabel Rodriguez held a small, intimate tasting of Artadi wines. Among those present was Susanne Berglund-Krantz who won the Spanish oenology competition recently at the Embassy in Stockholm.



"The soul of our wines is elegance," says Ana. And we are inclined to agree with her.

The test began with Artadi in Rioja Alavesa, ARTAZU in Navarra and El Seque in Alicante.

Artadi Viñedos & Vinos consists of three wineries representing three different parts of Spain. Those of us who tried these wines were agreed

on the smoothness and elegance of them all.

After the initial tasting, the focus of the evening was on the winery in Rioja Alavesa. Older and newer vintages of ARTADIS prestigious wines Pagos Viejos and El Pison were tasted. These two wines are always highly ranked in the Penin Guide and El Pison has received the highest rating for Riojaan wines on more than one occasion.

Like Ana said, "Our wine's soul is elegance."

El Pison wines are available on order through the Systembolaget: They cost between Sek: 650:- and

Sek: 1250:-

Anyone who invests in quality grieves just once

www.artadi.com for more information



THE "MY KITCHEN" TRADE FAIR HAS BECOME MANY PEOPLE'S KITCHENS.

This year's My Kitchen Fair in Stockholm has attracted a lot of visitors as well as exhibitors. Amongst others, John Lidby, Wine Traders, had three of its producers in place to the delight of the public, who wished to speak directly to the winemakers. Something that has become more and more popular among knowledgeable wine consumers. Guggenau showed off a new energy efficient and smart cooker, originally for the pros but now for the professional home chefs.

At The Chef's Inn 2012, there were dishes from Fredrik Eriksson, Bjorn Franzen, Marcus Aujalay, Klas Lindberg and Karin Fransson to choose from, and two desserts by Magnus Jansson and Josefine Baumann. High class & quality through and through, all the visitors are already looking forward to next year's menu ...



"WE HAVE UNIQUE SOIL AND A GOOD CLIMATE FOR PRODUCING WHITE WINES"

These words come from Paula Lobato Mayans on a visit to Stockholm to present a new range of Martin Codax white wines from Spain. The vineyard and winery is situated in the northwestern corner of Spain, which has a very special terroir and climate coupled with its proximity to the Atlantic Ocean, all of which makes it suitable to cultivate white wines. The Albarino grape is, according to Paula, on its way out into the world and is going down very well in Scandinavia. The grape is well suited to the Nordic food specialties that include seafood. "We see our wines as an alternative to Chablis which is very popular here as well. Our winemakers, Luciano Ahoedo and Katia Alvarez, are primarily responsible for the successful combination of classic and modern wine production from our part of Spain."

The Martin Codax Bodega was originally was founded by a group of people in Spain. A number of vintners back in 1986 together fulfilled a dream of spreading their own wine culture to the people of Spain. Now they have achieved their goal and the 300 local growers now see to it that we can supply more than 40 countries around the world with our wines. Read more on www.martincodax.com

SECOND TIME LUCKY FOR AMAZON

Amazon.com, the Internet giant, will make another attempt to sell wine online. They last attempted it back in 2009 with rather grandiose plans, but demand was in fact much more modest. This hasn't stopped the company from trying again. This time it will be done in collaboration with a number of California wineries. Their first attempt failed primarily due to complicated administration. Amazon hopes this time to avoid that by placing more responsibility on the wine producers.



CAVA IS GAINING GROUND

WORDS & PICTURES JOHAN FRANCO CERECEDA/FREIXENET

The Spanish sparkling wine Cava has become the most exported effervescent wine in the world. And it's not without some measure of pride that they tell of their sales success, with their gaze fixed on the prestigious northern French district. But the only thing that these two wines have in common is the bubbles in the glass.

IT SHOULD be said at the outset that Cava is not champagne, not even close to the French bubbly, not in style, not in thought. Cava is not even what you would call budget champagne, since everything else is different: terroir, cultivar and climate amongst other conditions.

Yes, everything, and I do mean everything.

THEREFORE, to compare these two wines is unfair, much like comparing a burgundy with a smoky carton of wine from South Africa. Nevertheless it is done all the time

and it seems that the Cava producers just have to live with it.

WHEN IT comes to quality, that is a different matter - there are some exceptional high-quality Cavas, but they're still not comparable to champagne, not even the lower

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quality ones where both the wines' aroma and flavour is totally different. Let's start at the beginning. Almost fifteen years ago I met Agustí Torelló, who is often considered the king of Cava. His impact on the story of Cava should not be underestimated. His annual visits to the northern French wine district had an enormous influence on him and his visions of how a sparkling wine should be. However, the road was a long one, especially as he came from a modest background and wasn't exactly born with a vineyard as a playground.

"THE FIRST TIME I visited Champagne was back in the 1950's. I was as poor as a church mouse and couldn't afford to stay in a hotel. Luckily, I had a relative who was a nun; she lived at the monastery in Reims. There I was allowed to stay

and eat for free. Without that opportunity I would never have been able to make it to France."

EVENTUALLY HIS passion led him into the sparkling wine business. After five very successful years while working at the Segura Viudas, Agustí Torelló started working for one of the classic cava producers, Marqués de Monistrol. This was a family-owned bodega, founded in 1882. He stayed there for two decades where he had access to the latest technology.

It wasn't an easy 20 years, partly because it was an enormous operation; a giant company where it was difficult to get an overview of the entire production. Coupled with these challenges, was the constant infighting between various family members.

After some deliberation, he decided to team up with Freixenet.

This producer had bought up Segura Viudas, his former workplace, and already had interests in Mexico, California and Champagne. Today Freixenet also owns a number of other bodegas and is the world's largest producer of sparkling wines. Because of his past experiences, he would only consider working for Freixenet with the provision that he was given a completely free hand. Freixenet had the good sense to agree to these terms.

AT FREIXENET, Agustí Torelló was given the opportunity to experiment with different blends and early on he decided to work with the three original, indigenous grapes - Parellada, Xarel-lo and Macabeo. He felt that cava is best if you avoid introducing foreign varieties such as Chardonnay. Although Freixenet gave Agustí

>>>



Torelló the opportunity to do just what he wanted without interference, he took the decision to leave the Cava giant and start his own business. He was to become known for his strict quality control, something his sons have continued with after his death. His products, Cavan Kripta, get all the attention sparkling wine deserves.

THE COMPANY is still considered a small-scale producer, but with an exclusive product that commands high prices. In Sweden, despite the fact that the wines are frequently available they are not well known.

Well into the 1900s a single firm, Codorníu, totally dominated Cava production. But Freixenet, the ambitious Cava Company just a stone's throw away, wanted something different. There are many that would argue that their Cava was similar.

WELL, THERE was something that differed radically - the bottle. The first one with a very tactile matte

surface, Carat Nevada, followed by the black Cordon Negro, two bottles that changed the wine world.

TODAY FREIXENET is the world's largest producer of sparkling wines, with its headquarters at Sant Sadurn d'Anoia, in a Gothic building on the outskirts of Barcelona. It feels as if time has stood still, but step across the threshold and you find yourself inside a very modern, high-energy company, with a huge production of both wholesale and retail wines. The company owns, amongst others, René Barbier, a veritable perennial on the Swedish market, that constantly leads the development, not only of sparkling wines but also still wines.

THERE IS NO doubt that it's the sparkling wine that is the focus of this producer. A tour of the cellar, as

long as an aircraft landing strip at Schiphol, gives the visitor a very clear picture that here there are untapped resources.

CAVA MAY BE produced in several regions of Spain.

When the wine sector legislation was put together in the early 1900s the authorities realised they had run into problems. Firstly they wanted to certify Cava only to the area just south of Barcelona. Winemakers in Rioja spoke up and said that they had been making sparkling wines by second fermentation in the bottle since the beginning of time (roughly the mid-1800s). Their protests were joined by producers from the Valencia region, who felt their sparkling wines were equally worthy. Eventually the authorities gave them all the right to produce Cava, so long as they followed the regulations. Despite this, more than 95 percent of all Cava originates from Catalina.

TODAY FREIXENET produces in excess of an unimaginable 130 000 000 000 bottles of Cava, of



which 1 million end up in Sweden, where it is called Cordon Negro and is hugely popular. Freixenet also makes a whole range of other wines under the label René Barbier, wine like Priorat (Morlanda), in the Ribera Del Duero (Valdubón), in La Rioja (Solar Viejo) and other places around the world, where perhaps California's Gloria Ferrer is amongst the most famous names.

COMPARED TO the rest of world how does the cava stand up against all the sparkling wine that is produced? The bubbles have risen to the top and now we probably drink more sparkling wine than ever before, whether it be Champagne, Crémant, Sekt or Franciacorta. Well, Cava clearly has a special position, partly because of its price / quality ratio, partly for its style which is a little bitter with an earthy freshness, without being sharp and

tangy. A very satisfying drink.

CAVA IS ALSO CONTROVERSIAL, primarily for two reasons: we have the nascent Catalan nationalism which claims independence, something that annoys people in Spain on the other side Catalan border and who sometimes boycott everything that comes from Catalonia. And then there are the wine regulations which many people feel are unusual and do not offer any direct benefits. For this reason several wine companies have voluntarily left the DO-classification; they still make sparkling wine, but are happy to forego the DO Cava classification.

Last in line is Loxarel, the classic Cava producer in Penedès, who has recently decided to stop using the DO Cava on their label. Instead, they market their sparkling wine as Metodo Tradicional del la DO Penedès.

FACTS

The domestic grapes used for cava are Macabeo, Xarel-lo, Parellada, Trepat, Monastrell, Garnacha and Subirat. The Regulatory Council in Spain determines which cava grapes may be used for Cava production. They have been trying very hard to regulate that only indigenous varieties may be used, but in recent years Chardonnay and Pinot Noir have been approved for use in Cava production.

Cava may be manufactured in several regions in Spain, including Rioja, Navarra, Basque Country, Extremadura and Valencia. But about 95 percent of all Cava is produced in Catalonia, around the town of Sant Sadurni d'Anoia, which is also Cava's unofficial capital.

When it comes to exports Cava is the most exported sparkling wine in the world. The Spanish bubbly producers superseded Champagne production nearly 10 years ago, and it has continued to grow ever since.

BEST BODEGAS:

AGUSTÍ TORELLÓ MATA

Small producers in the shadow of giants but when it comes to quality this bodega is one of the very best. It keeps religiously to its three indigenous varieties and is very successful. The Cava Kripta, often referred to as the country's best sparkling wine, is sold in an unusual bottle with a round base. This bodega also makes a fabulous balsamico (vinegar) produced as a by-product of Cava.

BODEGA JAUME SERRA

This Bodega dates back to the mid 1600's. The winery is surrounded by some 125 acres of vineyards which includes Chardonnay. Their Cava wines are produced using mainly three local varieties. Jaume Serra Brut Nature is one of the country's best-selling sparkling wines and in the past has been able to proudly boast the Value Brand of the Year Award by Wine & Spirits Magazine.

CASTILLO PERILED

This bodega, located in northern Catalonia, is housed in an old castle just minutes from the French border. It produces Cava on typical soil around Sant Sadurni d'Anoia, but their best bubbly comes from the castle in Parelada. It's most famous sparkling wine however, is the Torre Galatea, because a certain Salvador Dali, who was from this neighborhood, always offered his guests a glass of Castillo Periled rosé.

CODORNÍU

Classic Codorníu, headquartered in Sant Sadurni d'Anoia in an old Art Nouveau building, is another of the great Cava producers and has established strong export markets. Anna de Codorníu is a big seller, especially on the Swedish market, particularly with their Rosé Cava which has achieved great success.

FREIXENET

The world's largest wine producer of sparkling bubbly. They make a whole series of interesting best sellers, especially Cordon Negro, in the black, frosted bottle, a wine that becomes drier with age. Although a top seller, the markedly sweet Carta Nevada in the yellow-white frosted bottle is the house's flagship wine. The winery today also produces a lot of still wines and owns vineyards and companies throughout Spain and the rest of the world.

GRAMONA

An exciting bodega, which despite its deep roots in the Cava industry, is not afraid to experiment. Surprisingly unknown on the international market, it is a bodega that holds its own in terms of the highest quality, and above all personable wines. Look out for Gran Reserva Cava made from 100 % Chardonnay, it is released after 35 months of storage.

JUVÉ & CAMPS

This winery's best sparkling wine is called Gran Reserva Cava. This wine is rarely made and then only with exceptional vintages, and is stored in a cask for 42 months. Here they also have Millesimé, which is a vintage variation on Chardonnay, is really delicious. Most of their wines are of a high quality. Their Reserva de la Familia was the wine the Spanish football champions celebrated with at their victory dinner in the 2010 season.

RECAREDO

This is a certified organic cava producer, and possibly the country's foremost producer of sparkling wines. Recaredo has received much international attention for their wines. Sparkling wines that lay much longer on lees than normal and in cool conditions. They also produce two still wines of exceptional quality, one white and one red. Even the great Robert Parker has anointed Recaredo as the best Cava producer!

SEGURA VIUDAS

This Bodega is investing heavily in quality and also in the three classic varieties. But perhaps it is their Brut Vintage, a vintage labeled Cava that attracts the most attention. The wine is made from two-thirds Macabeo and Parelada with the remaining third being a very odd blend, but it works splendidly. Segura Viudas is owned by Freixenet.



JEAN-MARC
BROCARD

CHABLIS, CHABLIS, CHABLIS, CHABLIS,
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CHABLIS, CHABLIS. **OCH CHABLIS.**



Jean-Marc Brocard producerar hela 47 olika typer av Chablis-viner. Åtta av dem finns att hitta i Systembolagets ordinarie sortiment. Att det är överlägset flest av alla vinhus är inte särskilt konstigt. Jean-Marc och hans son Julien andas, lever, dyrkar och drömmer Chablis. Då blir man till slut ganska duktig på det man gör. De är ledande inom ekologisk vinodling i Bourgogne med över 85 hektar ekologiskt brukade vingårdar. Därför vinifieras alla 47 jordlotter var och en för sig. Undrar vilken som blir din favorit?

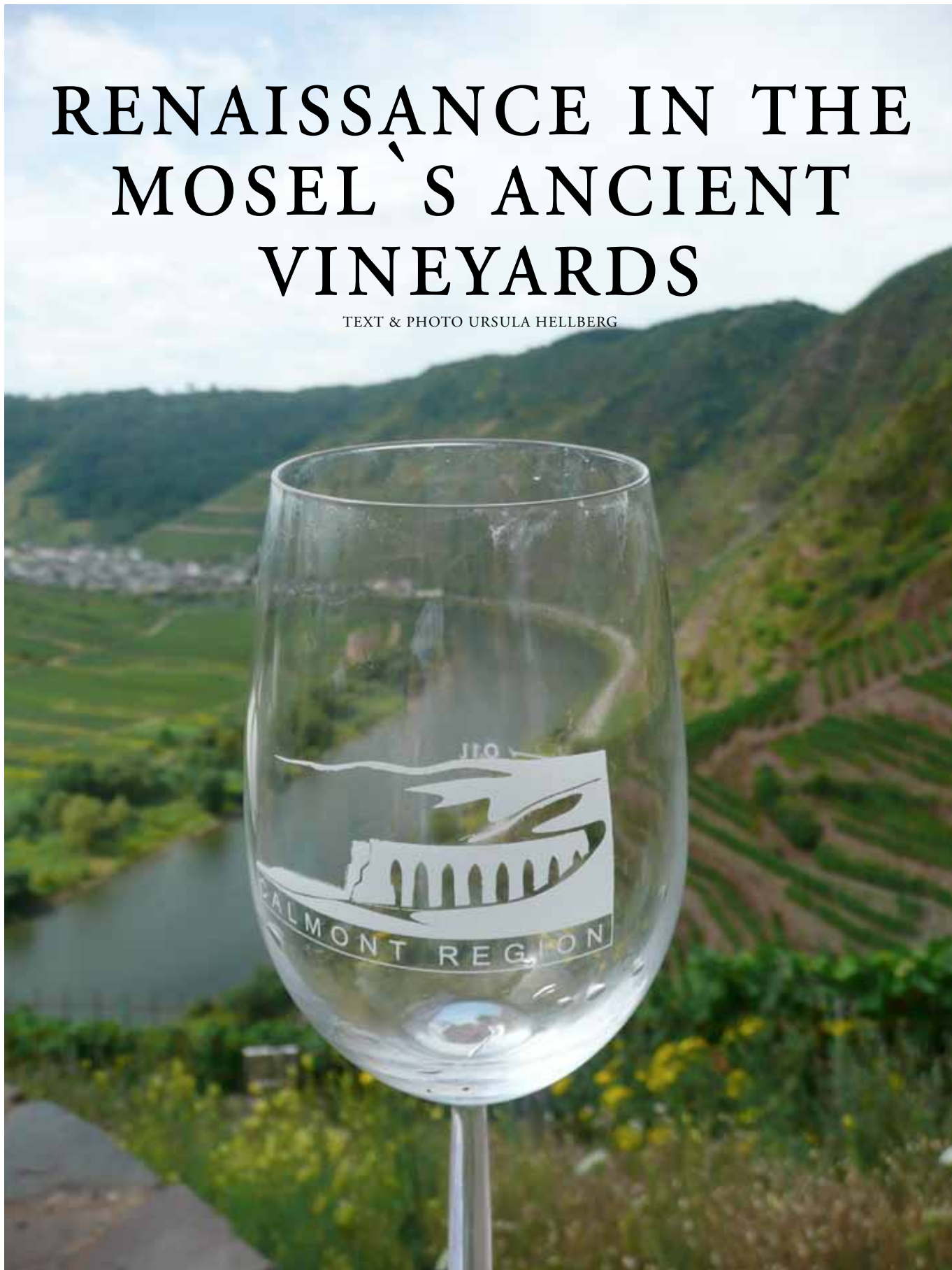
ART. NR 5588 | PRIS 109kr | ALK. 12%

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**Att börja dricka i tidig ålder
ökar risken för alkoholproblem.**

RENAISSANCE IN THE MOSEL'S ANCIENT VINEYARDS

TEXT & PHOTO URSULA HELLBERG



MOSEL

There was a time when Mosel wines were much more sought after than the finest from Bordeaux, and many, including Europe's royal families, stood in line to buy them. Sometime later and the roles have been reversed, but now that the price of Bordeaux wines have fallen, it is the Mosel Valley that is investing in new plantings.

MOSEL IS GERMANY'S oldest wine region. Like the Mosel itself, the local history has had both highs and lows. Even before the Christian era, the Celts were cultivating grapes here, and when the Romans came to Trier it became one of capitals of the Roman Empire and was conveniently close to the vineyards. After the Roman Empire, during the Middle Ages it was up to the church and monasteries to oversee the production of wine. It was in the French Revolution, however, that the church was forced to hand over their vineyards, which meant a new downturn in wine production. Towards the end of the 1800s Mosel

wines were at their peak. Trier was one of the largest shipping ports for wine in the whole of Europe. After a period in the late 1900's when the younger generation fled the painstaking work of labouring on the steep inclines, the vineyard areas began to breathe the air of optimism again.

TODAY 5,000 GROWERS collaborate over 9,000 hectares of vineyards. If you travel along the Mosel you can clearly see how the new plantings have recovered the land previously overgrown with blackberries.

FRANZEN CALMONT'S HERO

One of the foremost pioneers in this time-consuming task was Ulrich Franzen, a vintner from Bremm. He started ten about years ago, rebuilding the terraces and planting close to 7,000 vines at Calmont (The hot rock) between Ediger Elller and Bremm, which are the steepest vineyards in Europe. Two years ago, just when he finally began to see the results of his massive undertaking, he was killed in one of the vineyards when the tractor he as driving overturned and crushed him. The irony is that the accident did not occur on one of the steeper sloped vineyards where he was sub-

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MOSEL



ZELTINGEN SONNENUHR



ULRICH FRANZEN FROM BREMM



jected to such a risk on a daily basis. No, this happened on the other side of the river, where the land is almost completely flat.

FOR HIS WIFE Iris and the Franzen family it was a double tragedy, to lose not only a husband and family member, but also a key figure in the wine company. The family mobilized all its forces and with the help of his son Kilian, his girlfriend Angelina Lenz and her brother, who's a trained winemaker, they've been able to move on.

DESPITE THEIR youth Kilian and Angelina have shown how much one can accomplish when passionate

about something. Their range includes wine made from the Elbling, a local grape with a long tradition. This grape is especially good in Sekt and you'll be pleased to make the acquaintance with Franzen's Elbling Sekt, which incidentally is made using traditional methods. Most of the focus is naturally on the Riesling wines from Bremmer Calmont and Neefer Frauenberg. The latter vineyard has had some favourable years and even produced a limited edition Beerenauslese. In 2011 there were 50 half bottles at 150 Euro each. Most of them were sold to Japan.

SLATE WINE DOES GOOD

Traces of the oldest vineyards in the Mosel valley have been found around Zeltingen and Erdener Treppchen (The Erdener Steps). The name Zeltingen alludes to the Celts and at Erdener Treppchen they have found the remains of a Roman wine press, which is amongst the oldest and largest ever to be found north of the Alps. Lying between these two places is Ürzig, famous for its red slate soil. Slate gives Mosel wine its special character. Slate is normally grey or blue but in Ürzig it's red following a volcanic eruption nearly 400 million years ago which produced mineral grains containing quartz.

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NOT ONLY DOES the slate give minerality to the wines, it also acts as a heat retainer at night after the sun has gone. This helps protect the vines from frost. Unique to the Mosel is that many vines still grow on the original roots, where no grafting has ever been done. Nowadays it is no longer permissible to replant them, but as long as the vines are left unhindered, they may continue to grow. Some vines can be up to 125 years old.

WINES FROM THE HERB GARDEN

The name Ürziger Würzgarten (herb garden) has two explanations. Some say that the wines here are extra spicy and flavourful due to the red shale. Others say that it was the Romans who built a herb garden close

to the vineyards in order to add flavour and depth to the wines. In Ürziger's relatively young wine company Karl Erbes has had 40 years in the industry. During my visit to the Ürziger Weingarten his son Stefan Erbes invites me to a tasting. A 2004 vintage wine with 80 grams of sugar and 8.5 grams of acid have now begun to gain a deeper hue and aroma, with tangible mineral tones. It is interesting to note how the acid level can conjure up the residual sweetness. A 2010 Spätlese has a sugar level of 90 grams.

"2010 WAS a tricky vintage, with 40 percent less yield," says Stefan. "But both acid and sugar content is high and we can lay the wines down for 15 to 25 years with no problem at all."

MOST OF THE Erbes wines are exported. Japan and the U.S. are among their major buyers. In September their Riesling Kabinett 2011 will be available at the Systembolaget (the Swedish state owned off-licence chain). This wine, in common with many well-made Mosel wines, is particularly suitable for pairing with Asian dishes such as sushi, spicy food and dishes with sweet and sour sauce. It marries up the sweetness and acidity perfectly with that of the wine. This also applies to typical Swedish dishes like Hovmästare sauce and gravlax.

FIGHT AGAINST RIVER

Selbach Oster Zeltingen is, in contrast to Erbes, a producer with centuries of tradition behind him. The

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VINBANKEN

two families - Selbach from Ürzig and Oster from Zeltingen – joined forces in the 1600's. Today Johann and his wife Barbara run the company. In the tasting room there are drains several feet off the floor going up towards the ceiling.

"We get flooded out almost every year," says Barbara. "Some years the water has reached as high as the second floor. The big 1,000 litre drums in the cellar are firmly tied

down. Fortunately, they don't leak, so the wine is safe enough! If one hasn't grown up around here, then it must seem very strange, year after year, having to put up with this. But in the Mosel Valley, for better or for worse, you are living close to nature!"

SELBACH OSTER wines come from the Bernkastler 'Bath House', Graacher Domprobst, Zeltinger

Himmelreich and from the nearby vineyards Wehlener Sonnenuhr and Zeltinger Sonnenuhr. The latter has two giant sundials that once ruled the workday, hence the name. Today they are just very nice 'eye-catchers'.

SELBACH OSTER is very popular abroad and has been praised in particular in Decanter magazine and by the great Robert Parker, MOW, who recently gave their 2009 Riesling Beerenauslese from Zeltinger Sonnenuhr 95 points. Barbara would have preferred that her wines were more available to Swedish wine consumers, but German wines are not at the top of the Systembolaget's wish-list right now. It is the U.S.A. and Japan who are winning the battle for these wines right now.

THE DEAR DOCTOR

From Dr H Thanisch' grand villa in Kues, the view of the other shore is magnificent. Here we can see both St. Michael's Church, the Medieval castle ruins at Landshut and vineyards of Bernkastel. As Archbishop Boemond II of Trier lay dying in Landshut in 1300s, he was invited to drink some wine from the nearby vineyards. The wine had a surprisingly beneficial effect on him and he eventually recovered.

THAT WAS WHEN he uttered his immortal words: "To the best doctor in Bernkastel's vineyard." Even today Berncasteler Doctor is one of Germany's most sought-after wines. This famous wine is still very affordable. Not so for rarities such as their TBA 1921. It was here in



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the Mosel Valley that the first TBA commanded such high auction prices. The vineyard is owned principally by the Thanisch and Wegler families. Sofia Thanisch is a great-great-grandchild of the founders. Her great-grandmother Catherine was aged 30 in 1895, when she became the widow of Dr. Hugo Thanisch and that's how the winery got its name. The label that was created in 1901 is exactly the same today. You see exactly the same view portrayed today. Berncasteler Doctor near the church is in a unique position due to its microclimate. Sofia explains by showing a photograph of a powdered snowy Bernkastel. At one point, you see the bare ground. That is the vineyard where the sun shines most.

WE WENT FOR A tasting of several of the house wines. Bernkastler Bath House followed by Bernkastler Lay and finally the famous Berncasteler Doctor including commemora-

tive Berncasteler Doctor Riesling Spätlese 2011. These are wines that individually represent the treasures of the Mosel Valley.

On the way out I see a mosaic plate with a Roman quote: "Vinum mosellanum omni tempore sanum" -Wines from the Mosel are always good for health.

These were just a few of our forays along the Mosel Valley's central region. There are lots of other producers here and it's well worth a visit. A good tip is to visit Vinotek-Weinkulturelles Zentrum (www.moselvinothek.de) situated on Cusanus strasse. You'll get an excellent introduction to the Mosel Valley wines here. First, by visiting the educational wine museum and then, for a small fee, some practical experience down in the wine cellar where its 150 wines are stored. S.A. Prum, Loosen and Markus Molitor are just some of the producers that are represented in these tasteful surroundings



Vinportalen.se

MALBEC BÄST

NÄR DEN ÄR SOM



NY ÅRGÅNG – 2011. Stor mörkfruktig smak med rostad fatkaraktär, inslag av björnbär, mörka körsbär, choklad, örter och vanilj. Från vinhuset Trapiche, där Malbecdruvan är nummer ett.

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**Alkoholkonsumtion under
graviditeten kan skada barnet.**

BADEN

— GERMANY'S PINOT REGION

WORDS & PICTURES: SUSANNE BERGLUND-KRANTZ

I enjoyed a short but intense wine tour of Germany's southernmost wine region. Right in the middle of vintage when all the wineries have their hands full with organising the harvest and rushing back to the winery to begin the fermentation - the whole process was, to say the least, a fascinating experience. A very busy winemaker took the time to show me both the vineyards and the winery, not to mention show off some of his wines. Here is my short report written & inspired by the sound of bubbling fermentation tanks and barrels.



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THERE ARE NEARLY 16,000 hectares of vineyards planted with a slight predominance of white wine grapes. Despite this, the region's most famous red wine grape, namely the pinot noir or in German, "Spätburgunde (Eng: Late Burgundy)", calls this area home. The Pinot family's varieties are well represented in this sun-drenched region of northern Europe, such as the aforementioned pinot noir and white wine grapes pinot blanc (weiss Burgundians/ Eng White Burgundies) and the pinot gris (Grauburgunder (Eng: Grey Burgundy)). These grapes thrive in the warm region, especially in the districts Kaiserstuhl and Tuniberg, whereas Germany's most well-known grape the Riesling, which according to many is the king of white wine grapes, is not as dominant as in many other German wine regions. Baden dif-

fers from other German wine regions in that it produces dry, fresh and fruit-driven wines made from the aforementioned pinot grapes. Baden is located in the southwestern corner of Germany, bordering the Rhine River to Alsace and ranges from Tauber Franken in the north down to Heidelberg and on to Lake Constance in the south. It is Germany's third largest wine region. The climate is mild because of its location between the Vosges and the Jura mountains, with a variety of meso-and micro-climate in the different regions. 1700 hours of sunshine lights up the whole region! As well as the climate, there are also variations in the soil from mussel chalk, limestone, mixed clay, marl, rich loose and clay soils as well as volcanic soil. Baden is divided into nine Bereich (District), like Bodensee (Constance), Markgräflerland,

Tuniberg, Kaiserstuhl, Breisgau, Ortenau, Kraichgau, Badische Bergstrasse and Tauber Franken. Kaiserstuhl with its location between the Black Forest and the Vosges district has Germany's warmest mean temperature of 11 degrees. Thanks to the warm climate there is also a diversity of flora and fauna that is not present in other parts of Germany. Orchards are a common feature and fruit brandies, called Geist and Wasser, are widely available.

MOST FAMOUS in this selection of readymade distilled fruit brandies is Kirchwasser, or cherry brandy, which can be enjoyed after a meal as a digestive. The landscape itself is quite diverse when you're traveling around, and one can see the dead straight rows of vines planted on terraces and steep slopes, bathed in sunlight. Corn fields

>>>



BERNARD HUBER



BERNARD HUBERS PINOT NOIR

FINE WINES FRÅN ITALEN!

Se själv på www.wineoclock.se

Att beställa vin från Wine O'clock är helt lagligt och bekymmersfritt. Sedan juni 2007 kan svenskar beställa vin från utlandet och få det hemlevererat. Svensk Alkoholskatt och moms är redan inkluderat i priset.





sway in the breeze and the powerful ancient volcanoes provide a dramatic backdrop.

MANY OF THE producers I visited belong to today's young generation of winemakers, and they have a clear mind-set on quality, quality that reaches all the way to the wine's final aftertaste. Pinot Noir wines do not have the fruity, ripe style that is often associated with German Spätburgunder where there is more emphasis on the terroir, with its mineral elements, animality and spiciness, all as a part of a well-balanced whole. Several winegrowers manage their crops to produce less bunches of smaller grapes which concentrates the aroma and flavour. Most producers talk about the different clones



planted around the vineyards and point out that the German grapes offer more fruitiness compared to the French, which is more herbal. But they also say that it is hard to tell which is which because of adaptation of soil and climate. Although the wines of Weiss Burgundies and Grauburgunder generally tend to be somewhat neutral in the wine world, in this region they demonstrate a more distinctive taste and bite.

HERE IS A SELECTION of wineries and interesting wines tasted, but there are more that can be added to the list such as Fritz Wassmer and Weingut Heger. Some of them are represented in Sweden and hopefully there will be more imports in the near future.

SHELTER WINERY

This producer is located in Kenzingen, and consists of Hans Bert Espe and Silke Wolf with 4.5 acres of newly purchased vineyard which was planted back in the 1970s. The newly-built, modern winery was completed in 2010, but the couple's first vintage was released in 2003. The winery houses small steel tanks, French fermentation barrels as well as small French storage casks. The



wines are modern, tight, super-dry and concentrated with good cellaring potential

2011 BLANC DE NOIR

Spätburgunder grapes fermented without skins in steel tanks with no malolactic fermentation. Pale lemon yellow in hue. Mineral and chalky aromas. Boney, dry, fresh and focused flavour with hints of fruit, mint, and lime stone. Clean, straight, tight and concentrated.

2011 CHARDONNAY

Fermented in old oak barrels followed by a year on lees in small oak barrels, then bottled unfiltered. Pale lemon yellow, aroma with a hint of fruitiness in the background, a toffee-like tone and nicely integrated oak character. The flavour is concentrated with fresh acid and powerful round-

ness. Still young and fresh.

2008 PINOT NOIR

The grapes are fermented in oak barrels and then stored in small French oak casks. Beautiful ruby red with pomegranate colored border. A well-developed aroma of licorice, fruity character with hints of leather, oak, and violets. The taste is elegant but still slightly tight with the tannins. Cherries, violets, meat and mushrooms. Long, elegant aftertaste.

SALWEY

This producer is located in Oberrotweil (Kaiserstuhl), particularly famous for its 'Grey Burgundy' wines. They currently own 45ha of vineyards with an annual production of 300,000 bottles. The vineyards lie in Kaiserstuhl and Breisgau. The white wines are fermented in large barrels and grapes

from Grosses Gewächslägen ferments spontaneously. Spätburgunder wines are stored in small French oak barrels. The wines are impressive and the style dry, fresh, focused and tight.

2010 HENKE MOUNTAIN WEISSBURGUNDER GROSSES GEWÄCHS

These vines grow in volcanic soils with limestone, and loose shale on top. The wines have a golden-yellow hue with a deep, intense aroma of fruity characters. The taste is dry, fresh and structured with mineral elements and a focused roundness. Concentrated and complex integrated oak tones. Long aftertaste.

2010 HENKE MOUNTAIN GRAUBURGUNDER GROSSES GEWÄCHS

Golden color. Intense and fo-

>>>



FRITZ AND LISA WASSMER

cused lime aroma. The taste is more fruit-driven but with mineral tones, and hints of peach and pear. Dry, fresh, full-bodied with a mid-range of limestone and minerals. Structure and focus that comes out all the way.

2010 KIRCHBERG "RAPPEN" SPÄTBURGUNDER GROSSES GEWÄCHS

Rappan means 'stalks' and this wine is a specialty where the stems are left in during fermentation. Ruby red appearance. The aroma is a gentle reminder of red berries in summer. The flavour is fresh, structured with firm acidity and tannins, complex and concentrated. Red berries, fruit, animal-ity and herbs, spices and slightly flowery. Long and intense.

BERNARD HUBER

This producer is not only famous in Germany for his well-made spätburgunder wines but also for the winery located in Malterdingen (Breisgau). Malterdingen was the original name of Spätburgunder. Cistercian monks brought the grape from France and planted

the first vines in this area, where they found much the same soils as in Burgundy. The Huber family currently owns 28 acres of planted vineyards growing predominantly Spätburgunder, but also Grauburgunder, Weiss Burgundies, Auxerrois, Chardonnay and Muscatel. The emphasis however is on Spätburgunder which is made into wines of differing quality. Though the quality is still high, right from the simple or 'Regional' up through the mid-range 'Village' and up to the individual vineyard locations of the highest class or 'Cru'. Bernard divides wines in the French manner in order to easily understand the differences. (However, nothing is printed on the label.) What distinguishes the wines are the yield, terroir in vineyard of origin, clones, age of the vines and the vinification.

2010 MALTERDINGER SPÄTBURGUNDER RED WINE

The grapes are harvested from the 12 to 20-year-old vineyard. With a yield of 55 hectoliters per hectare, after fermentation they are stored for 15 months in small



HANS BERT ESPE

French oak casks of various ages. The ruby-red appearance is backed up by elegantly developed aromas of berries, right alongside secondary aromas of leather and meat. The whole wine is balanced and elegant with a lovely silky texture. 2010 Malterdinger Bienenberg Spätburgunder Grosses Gewächs The soil in this particular vineyard location consists of yellowish mussel shell and the ages of the vines vary from 2 to 53 years. Yields are 25 hectoliters per hectare. Aged in small French oak casks of various ages, the appearance is ruby red with purplish rim. The aroma is deep and harmonious with red fruit dominance. The flavour is rich and concentrated with structure and focus. The aftertaste is long and rich with finesse.

>>>

**2010 HECKLINGER
SCHLOSSBERG
GROSSES GEWÄCHS**

This stunning vineyard location has a southern exposure and mus-sel chalky soil. Low yields and storage in small French oak casks. Beautiful ruby red appearance is followed by a clean and elegant aroma with complex character of berries, fruits, herbs, meat and a little sponge. The taste is elegant with a tight structure, spicy with red berries and a clear minerality. The aftertaste is sleek, smooth and long. Good cellaring potential.

EPILOGUE

On the way back to Frankfurt-Hahn it was harvest time in Moselska, a small village situated next door to Bernkastel-Kues and only 25 minutes from the airport. Axel Pauly Riesling grapes were being picked and the quality appeared to be excellent. It bodes well for the 2012 vintage to be enjoyed with a fly fish-caught trout and grayling from the rivers of Häls- ingland next summer.



STAUFENER SCHLOSSBERG

TRAVEL TIPS

Cheap flight to Frankfurt or Frankfurt Hahn with Ryanair. From there, continue south by car – the drive takes about 3 hours. Small towns with welcoming 'Gasthauses' offer bed and breakfast at a reasonable price are easy to find. Baden is also famous for its concentration of restaurants with top chefs, which attracts French gastronomy tourists who venture across the nearby border.

The German Wine Institute's official representative in Stockholm, Sweden can provide information. Site address is: www.tyskaviner.nu

WINES FROM BADEN ON SYSTEMBOLAGET

Red

2009 Alde Gott Pinot Noir, Alde Gott Winzer, No. 6601, Sek 103:-

2009 Dr. Heger Mimus, Spätburgunder Trocken, Dr.. Heger, No. 73025, Sek 299:-

2009 Peter Briem, Spätburgunder Rotwein Spätlese Trocken, Weingut Peter Briem, No. 72127, 6 bottles of Sek 1074:-

2010 Peter Briem, Spätburgunder Rotwein Trocken, Weingut Peter Briem, No. 72704, 6 bottles of Sek: 894:-

2009 Shelter Spätburgunder, Shelter, No. 75160, Sek: 119:-

White

2011 Dr. Heger Ihringer Weissburgunder Spätlese Trocken, Dr.. Heger, No. 73381, Sek: 199:-

2011 Dr. Heger Ihringer Winkler Berg Gruburgunder Spätlese Trocken, Dr.. Heger, No. 73380, Sek: 199:-

2010 Heger Octave Riesling Kabinett Trocken, Joachim Heger, No. 70526, 6 bottles of Sek: 954:-

2009 Peter Briem Grauer Burgunder Kabinett Trocken, Weingut Peter Briem, No. 71940, 6 bottles of Sek: 984:-

2011 Shelter Blanc de Noir, Shelter, No. 75162, Sek: 119:-



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HARVEST TIME IN CALIFORNIA

PHOTO: ANNE-MARIE CANEMYR

The early morning mist lies stubbornly like a wet blanket over Dry Creek Valley. We are at West Wines in Sonoma, California, and it is almost 8am. It's the end of September and outside in the vineyard it is still peaceful and quiet. Suddenly in the distance the silence is broken by the familiar sound of a tractor and trailer with a load of empty plastic boxes rattling about and increasing in volume as they get nearer. Suddenly it's quiet again. They're in a hurry to hand pick the grapes while it's still chilly and the dew is on the ground. Soon the sun will burn off the mist and the temperature climb rapidly up to more than 30 degrees by midday.

>>>

STARTING AT midnight they pick the grapes all night long until dawn. Then it is time to get some sleep before continuing with new grapes and other vineyards the following night. And so it goes on - new grapes, new vineyards. From neighbor to neighbor until the middle of October and the last of the Cabernet Sauvignon is safely gathered in.

IN DRY CREEK VALLEY they collaborate a lot and are happy to so. The same team of pickers makes their way from winery to winery - the principal winemaker together with the growers has decided which grapes are to be picked during the night and which area is next in line.

OUR POSITION is just west of Healdsburg in Sonoma County, which in turn is about an hour's drive north of San Francisco. Nowadays it's not so much the 'flowers in her hair' that applies here, but more grapes, good food and good wines.

THERE ARE at least 60 wineries situated along Dry Creek Valley, of which 25 have a close association with each other. They split the harvesting teams into four groups of eight people. One group harvests for each winemaker and production facility. They share space in the steel tanks, storage, bottling and so on. This does not in any way mean that the various wineries have similar products. On the

contrary, they all strive to create their own individual wines that are sold in the neighborhood, or to their own wine clubs or at their cellar door tasting rooms which are open for the season.



BENGT ÅKERLIND

WE RECENTLY WROTE about the owners of West Wines, Bengt Åkerlind and Katarina Bonde, and their journey from Seattle to a winery in Sonoma. They had plans to build the Cellar Door as a way to encourage wine tastings and increase sales. Now the Cellar Door is in place and Club Vino is up and running. Most of their sales are made in this way.

>>>





"BUT HOW DID all this come about?" "You only get one chance in life," says Bengt. "We were looking for a small house with a small vineyard. It turned out to be a big house with a large vineyard! It was a little tough with the recession that came after the dotcom bubble burst, but everything has gone well since 2006 and it continues to get better from year to year." "Investing in organic farming with all that entails, like the right fuel and a minimum of pesticides, has been costly. In addition to that, we are now using three pairs of owls that nest here in the vineyard; they keep the pests down on 9 of our 10 hectares of vineyard." The vineyard is right next to the house here in Dry Creek Valley, which incidentally is one of the

westernmost vineyard regions in the U.S. to grow Chardonnay (clone 1 and SO2 rootstock), Sauvignon Blanc (clone 01 and SO2) and Viognier (clone 01 and SO2). The riverbed releases gravelly soil and the micro climate provides excellent conditions for these grape varieties.

BENGT AND KATARINA also wanted high quality red wines in their portfolio. For this reason their winery now includes West Hillside Estate where the Cabernet Sauvignon thrives beautifully. The manufacture of these Cabernet Sauvignon wines combines the best of traditional Bordeaux winemaking with the technology of the new world. West Crest Cuvée, for example, is a blend of Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc.



The West Wine range is augmented with a Crest Cuvée 2008 and a Reserve from 2006.

A SHIPMENT OF West Wines Cabernet Sauvignon Reserve 2005 made its way to Sweden and the Nobel Banquet where it was served with the main course - a genuine recognition of the quality wines produced here.

If you're interested you can read more on www.westwines.com

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FINE WINE SALES ARE INCREASING IN SWEDEN

BUT ARE THERE ANY NUMBERS?

PHOTO: MAGNUS FOND

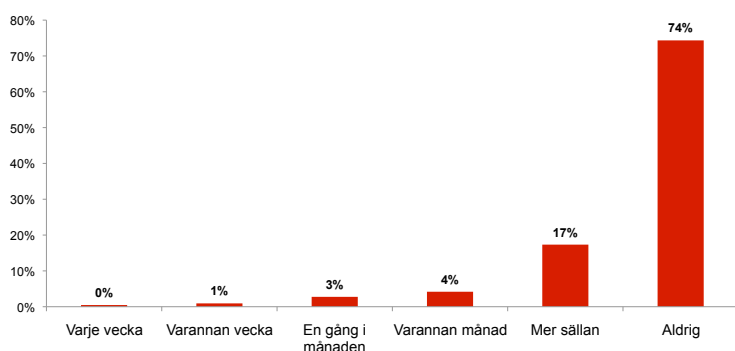
New figures are coming in a steady stream regarding the sales of Fine Wines, the Alcohol-free range and the exciting new trend of Musts. But what about the interest in Amarone wines at the Systembolaget, (the Swedish state owned off-licence chain) which is said to be bigger than ever? And does Rosé really sell that much every year?

FINE WINE TURNED to Anna Rosenberg, category manager in charge of the exclusive variety at the Systembolaget, to find out about new trends, but above all facts and figures behind all these claims.

It was an exciting meeting resulting in a whole lot of numbers...

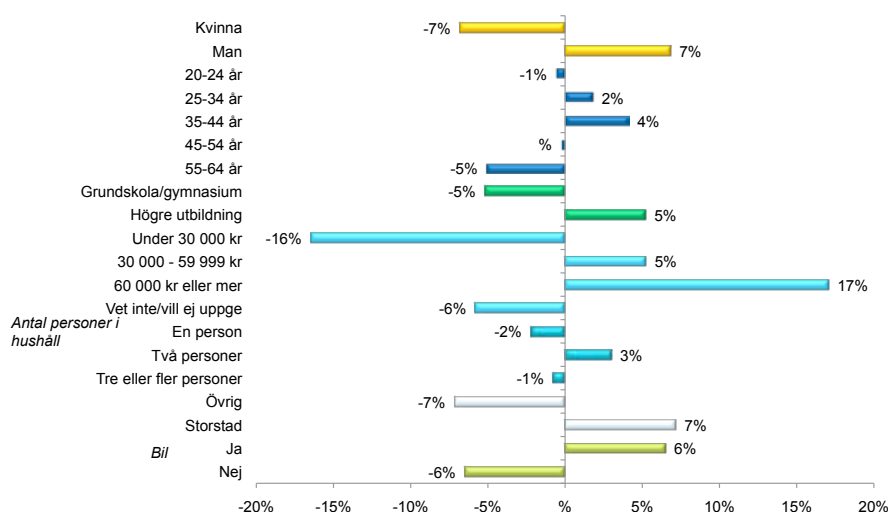
The customer survey conducted in the stores showed a clear customer behavioral trend in the purchase of exclusive wines in the shop.

Hur ofta handlar du vin som
kostar mer än 200 kr per flaska?



>>>

Kunden som handlar vin för över 200 kr är ...



Here are some of the main findings of the customer survey:

- It is important that retail staff approach customers in the shop;
- Amaranone buyers are most confident about their purchases;
- Customer purchasing for a wine cellar wants to talk to a like-minded person in the store;
- The alcohol-free product range has increased by 35% last year.

	R12 Sep 2012	R12 Sep 2011	Year 2007	Changing 1 year	Changing 5 years
Red wine over Sek 100:-	5 278 976	5 173 301	2 983 591	2%	77%
White wine over Sek:100:-	1 772 178	1 585 011	827 120	12%	114%
Champagne overSek 400:-	35 209	47 284	32 606	-26%	8%
Maltwhisky over Sek 400:-	339 707	337 220	177 391	1%	92%
Cognac over Sek 400:-	54 804	45 017	20 417	22%	168%
Red wine over Sek 100:- from Bourgogne	230 056	227 144	152 527	1%	51%
Red wine over Sek 100:- from Bourgogne	783 134	650 744	245 331	20%	219%

DIAGRAM FÖR TYDLIGA TRENDER EXKLUSIVA SORTIMENTET.

ANNA'S COMMENTS on the figures for the exclusive range as shown in the above diagram.

RED WINE over Sek 100:- , we see that the growth rate has decreased. It is mainly red wine in the 100-199:- Swedish Crowns where we see the slowdown. Red wine over Sek: 200:- has increased by 14% over the past year.

FOR WHITE WINE over Sek:100:- the growth rate remained high. There is growth mainly in the white wine Sek: 100-199:- range. White wine over Sek: 200:- has been relatively

stable this last year.

CHAMPAGNE has fallen in total by 1% over the past year. Champagne for Sek: 300:- is still growing, while sales of the more expensive champagnes are falling. Malt whiskey accounts for the lion's share of the more expensive spirits and is now at a stable level of volume.

COGNAC is growing rapidly, but account for very little volume by comparison to malt whiskey. Burgundy over Sek: 100:- has increased by 50% in five years. Now

the growth has decreased, but the most expensive items are still increasing.

THE CONCEPT OF WHITE BURGUNDY is so great because of Chablis. If you remove Chablis, the numbers per liter for white Burgundy would be considerably less, but the increase in percentage is even greater.

WHITE BURGUNDY (not Chablis) overSek: 100:- has sold about 177 000 liters during the last year, an increase of 453% compared to five years ago.

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BLACK STALLION

- A BIT OF TAMED WILDERNESS

PHOTO: ANNE_MARIE CANEMYR

We take the road from Sonoma over the mountains of northern California to Napa Valley. The Silverado Trail meanders up and down the mountainsides and is somewhat reminiscent of the Corniche on the Riviera as it slopes down towards the Mediterranean. It's just the landscape that is different. Thanks to our 4-wheel drive, we will certainly make it safely down the narrow road. A quick turn to the right and we are nearing our destination for the day - Black Stallion in Napa Valley.

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AS THE NAME SUGGESTS, Black Stallion began its development from an old horse velodrome, which included 36 horseboxes from the last century, to the first class showroom and production facility of 2007. This made it the last one to take its place among the new, prestigious generation of winemakers in the Oak Knoll District of Napa Valley.

SURROUNDING THE MAIN building are olive groves and other assorted Mediterranean vegetation. And of course vines, rows of vines with three different clones of the two wines that are used here, Cabernet Sauvignon and Malbec. In May 2010, Black Stallion bought the property from the Indelicato family, one of the largest wine producers, with more than 85 years and three generations of experience behind it.

We're visiting Black Stallion for a tasting, and also a guided tour of the property.



TO BEGIN WITH we visit the old Horse Velodrome which is now the winery. There are still visible traces of the old Californian charm.

The entire plant is in full swing. Trucks pulling out, plastic crates filled with grapes hoisted automatically up into the air, flipped over and emptied onto the sorting bay, which of course is done by hand.

THEN THERE'S THE pressing and the juice is poured into the various tanks to begin fermentation. Later on they'll be decanted into French oak barrels. Shortly before bottling begins they are blended to achieve a well-balanced wine with elegance, complexity and flavour. Here it is about craftsmanship and nothing is left to chance.

WE WANDER INTO the Cellar Door section which has both large and small tasting rooms. There's a bar in the center and also a large outdoor area for tasting, where you can also pick the grapes straight

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from the vines and compare them with the results in the glasses. Or shop for a few bottles of your favorite Black Stallion wine.

IF YOU FEEL LIKE it you can of course throw something on the grill and enjoy a good meal and even spend the night in one of their beautifully appointed guest rooms or cottages. And a few days later continue your journey along the Silverado Trail for more new and exciting discoveries. If you're interested can read more on www.blackstallionwinery.com



BLACK STALLION CABERNET SAUVIGNON 2009

BS No: 70070

Producer: Delicato Family Vineyards Läs mer...

Origin: USA, California, Napa Valley

Blend of 77% Cabernet Sauvignon, 20% Cabernet Franc, 3% other red grapes (petit sirah, merlot, malbec, petit verdot)

Cask: The wine is stored for 18 months in both new and old small French and American oak barrels.

Alcohol: 14.5% **Residual sugar:** 1.0 g / l **Acid:** 6.2 g / l

Character: Dark red color. Intense and fruity aromas of ripe raspberries and plums, black pepper and cocoa. The wine is full-bodied, with silky tannins, rich in dark fruit and the taste of chocolate and has a lovely long finish.

Goes well with most meat dishes, like steaks, as well as roast beef with rosemary, and lamb with mint sauce.

Serving temperature: Serve at 18-20 °C

Price: 750 ml, 219.00 SEK (excluding VAT Sek: 175.20

Package size: 12 (750 ml)

BUCEPHALUS RED BLEND 2006

Prestige from the best vineyards in Napa Valley

BS No.: 74292

Producer: Delicato Family Vineyards

Origin: USA, California, Napa Valley

Grape: Cabernet Sauvignon, Syrah

Cask: In French oak barrels

Alcohol: 14.5% **Residual sugar:** 3.7 g / l

Character: Balanced and aromatic wine with hints of black currant, roasted plums, cherries, cocoa and violets. Bold with different flavor dimensions, balanced tannins and a long finish.

Storage Potential: 8-10 years

Goes well with beef, pork and lamb. Enjoy with rich stews or fine grilled meat.

Serving temperature: Serve at 16-18 °C

Price: 750 ml, 1 990 SEK (excluding VAT 1337.79 kr)

Package size: 1 (750 ml)



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TOMMASI - A GENUINE AMARONE FAMILY

WORDS AND PICTURES: SOPHIE ANDER



Many years ago in Verona, the Amarone family started up in business. A large group comprising 12 families in all - Famiglie dell'Amarone d'Arte, or Amarone Families - one of the members, Tommasi, founded a company in 1902 in Verona, Veneto. Just like the other family members, Tommasi represents real Amarone, created with tradition and authenticity. These days that authenticity is appreciated because there are many bad copies around!

AMARONE HAS PROBABLY never been as popular as it is today but Amarone, and its simpler cousins the Ripasso and the Appassimento, still have a loyal following.

On the Swedish market everything began with Appassimento. Importer Tommasi, together with his Swedish partner, created a new wine to appeal to the Swedish market. Tommasi Graticcio Appassimento was born!

TOMMASI GRATICCIO Appassimento is produced in much the same way as Amarone but the big dif-



ference is the drying-out process. To bear the name Amarone, the grapes must be left to dry for at

least 100 days. In the case of the Appassimento only a portion of the grapes are dried and for just a few weeks.

THE RESULT IS a wine that is faster and easier to produce. Maybe not as high in alcohol, but perhaps more of an easy-drinking everyday wine, and lighter on the wallet. In other parts of the world, where prices and monopoly are not a factor, Tommasi is best known for its fine Amarone wines. The grapes grow on several vineyards, spread across the Valpolicella re-

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gion. Tommasi owns the most land in the region and La Groletta, Ca'Florian, Conca d'Oro and De Boris are all part of their premier prestige vineyards.

THE COMPANY'S top wine comes from Ca'Florian and bears the same name. Made of 70% Corvina, 25% Rondinella and 5% Corvinone, the result is a com-

plex wine with hints of chocolate, dried fruits, cherries and herbs. It is a warming and comforting wine for the winter gloom, just like Amarone should be.

ALTHOUGH THE focus is upon Valpolicella classic wines, Tommasi never hesitates to experiment with new ideas. On the Conca d'Oro vineyard they have been growing

Cabernet Franc for several years, alongside the classical Corvina and Oseleta which are dried for 30-40 days and then blended with the Cabernet Franc. The result is a unique, velvety premier wine.

ALL TOGETHER they own today 135 acres of DOC wine-growing land in the Valpolicella. Six family members come together to take

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care of the routine work and it seems to work very well. Apart from the vineyards and winery, the family own a hotel and spa resort on the outskirts of Verona called Villa Quaranta. In the city itself is a family-owned restaurant - Caffé Dante - where you can eat delicious local specialties and en-

joy the local wines.

IN 1997 TOMMASI branched out with 'Project 1997'. Considerable investments were made in the DOC vineyards of Valpolicella, Bardolino, Lugana, Custoza and Soave. The project included something completely new - a

vineyard in Maremma, Tuscany. Today the family owns 66 hectares in Maremma called Poggio al Tufo. The name says it all - Poggio means 'hill' and Tufo 'tough' - a rock composed of volcanic soil. Tufo is porous and common in many parts of Italy.

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MAREMMA HAS a perfect warm and stable microclimate. Imported varietals thrive here best. Tommasi planted this vineyard with Cabernet Sauvignon, Alicante Bouschet, Sangiovese and Vermentino. The grapes love the Tuscan heat

and the finished product is warm, sun-ripened and inviting.

I DON'T KNOW yet what their next project will be, but one thing is certain - Tommasi will not stop at wine made from dried grapes.

This is a company that has a lot more to give for many generations to come.



THE 12 FAMILIES

Allegrini, Begali, Brigaldara, Masi, Musella, Nicolis, Speri, Tedeschi, Tenuta Sant'Antonio, Tommasi, Venturini and Zenato.

Glossary

Appassimento - the method in which the grapes are dried. A real Amarone needs at least 100 days of drying out.

Ripasso - means "a second time". The wine is fermented with the essence from the dried grapes used for Amarone production.

Recioto - a sweet wine, made in the same way as Amarone. The fermentation is stopped early, however, at about 13%. The result is a much sweeter and more concentrated wine.

THE MAIN GRAPES OF VALPOLICELLA

Blue

Corvina, Molinara, Rondinella, Oseleta and Corvinone.
Sample some wines from Tommasi

Ca' Florian Amarone 2008

Complex wine with a long finish and depth. Flavours and aromas of cherry brandy, figs, raisins, bitter chocolate and herbs.

Amarone Classico 2009

Classic Amarone with depth, concentration and dense fruit. Still young with flavours of dried fruit, chocolate, coffee, yuletide spices, rum, raisin and vanilla.

Tommasi Crearo 2009

Exciting and unusual blend of Valpolicella. Italian and classical in style with hints of cedar, sandalwood and a fine acidity. This wine is modern and fruit driven with flavors of dark chocolate, figs, herbs and fine tannins.

Tommasi Ripasso Palanca 2010

Fresh Ripasso, in a clean style, with hints of herbs, dried fruits, tobacco and oak.

Poggio al Tufo Alicante 2009

Deliciously red and fruity wine, with herbal elements of sage and bay leaf. Good minerality, acidity and balance.

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 - driving the implementation of such plans through to measurable success
 - designing and delivering Reward tools to the Country & Group Service line to support Business Leaders and their teams to understand and manage Reward activities within their teams
 - continuing to identify and deliver solutions to support the growth/development of the company
- Deploying reward solutions (compensation, benefits and recognition) that support business strategy in geographies/service lines
- Independently driving and completing projects with little or no oversight
- Working with the Head of Compensation & Benefits in the development/delivery of specific group reward programmes
- Ensuring that Total Reward programmes are fit for purpose – best practice, market competitive, cost neutral, tax/social security compliant

As a person you will be committed and innovative with strong influencing and communication skills and you are a strong team player.

BACKGROUND / EXPERIENCE

Graduate level or equivalent with 5-8 years specific Total Reward experience of which at 3 should be internationally in a matrix environment. In particular you will need to have significant expertise in compensation (including cash and share based incentives), benefits (including retirement benefits) and recognition. You will need to be an experienced project leader with significant experience of managing and deploying global Total Reward projects. In addition, experience in working with remote/virtual teams is required. It is essential that you have experience of working across international boundaries and a strong history of quickly building key relationships and gaining credibility within the business.

info@flyckt.nu

A TRENDSETTER FROM CHILE



Don Melchor set the trend for ultra premium wines in Chile from the first vintage in 1987. The enological consistency of this Chilean Cabernet Sauvignon has been lauded in wine rankings and reviews around the world year after year. This wine expresses the perfect balance of Puente Alto soils, Andean breeze, and generous Alto Maipo Valley climate. .

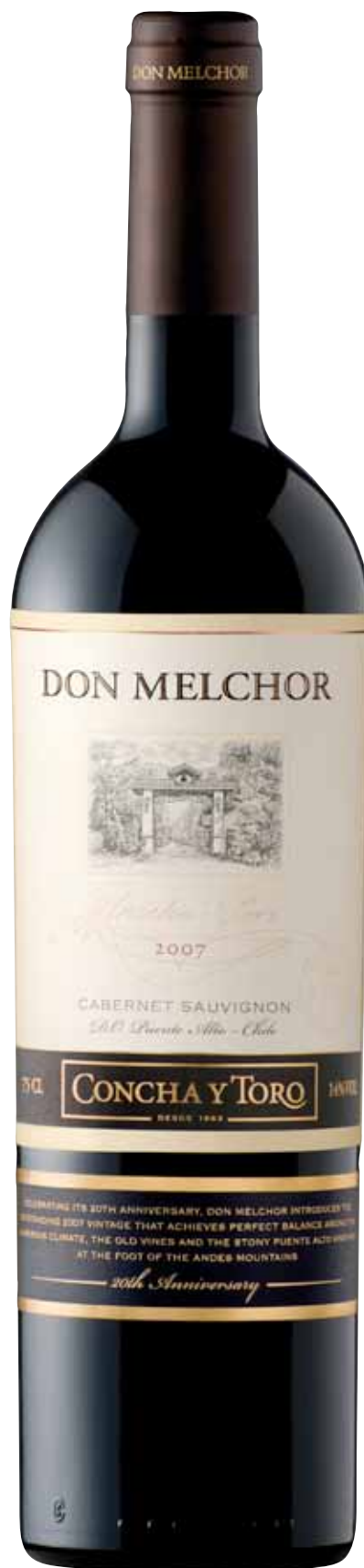
THE ONLY ONE way to create such an elegant Cabernet Sauvignon, is to focus on its heritage and the terroir which is giving extraordinary grapes. 23 vintages on the market are expressing how amazing is the evolution of Don Melchor.

Enrique Tirado, head winemaker who leads oenological team of Don Melchor since 1997, clearly explains that what he looks for in each berry is high concentration of tannins, these characteristics in each vintage, depending from

weather. He adds: “For me, Don Melchor is an ongoing quest to get the truest possible expression from every plant in the vineyard to attain beauty in the equilibrium from each Puente Alto terroir harvest.”

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Puente Alto is the name of the finest Concha y Toro vineyard, dedicated exclusively to Don Melchor. The wine production zone name is Maipo Alto. The vineyard is located on the old terraces of the Maipo River 650 masl. 30-years old vines are growing at the foothills of majestic Andes Mountains. They have influence on the sunlight, the cool winds blowing from the tops and the daily oscillation of temperature. The water has been cascading down to the valley by centuries and is bringing gravel and rocks. This poor soil with excellent drainage is phenomenal for grape cultivation. 114 ha property is divided in seven parcels, each with some micro difference, that effects in wines from each of them. This effort to make such a particular wine is meeting year by year applause of consumers all over the world. The highest accolades by several rankings, critic's notes and famous "points", like vintages: 2006 with 94 from Wine Spectator, 95 from Robert Parker's Wine Advocate and also 2006, 94 Edi-



tors' Choice Wine Enthusiast, 2007 with 93 from Wine Spectator, 93 from Wine Enthusiast, 94+ from Robert Parker's Wine Advocate, 2008 93 from Wine Enthusiast, 93 from Wine & Spirits, 94 from Wine Spectator.

WHEN THE BOTTLE of Don Melchor is opened and they describe the different stages of tastings: "appearance", "nose", "mouth", this is like touching the terroir. Each vintage is a photo of vineyard conditions. But it also expresses particular parameters of weather. Enrique Tirado is pointing that there are not two vintages alike. Even small changes in temperatures or rainfall have influence on the grapes, and of course the wine. We can see that in the example of three vintages 2006, 2007, 2008. In the vintage 2006, underlines Enrique Tirado, the expression of fresh fruit aromas was perfectly kept. Vintage 2007 a winemaker is without any doubt calling a perfect year, one of the best

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in history of Don Melchor. He adds: "Although the early summer months were quite warm, the temperature dropped as the season progressed and promoted good maturation in the bunches. Because rainfall is concentrated in the winter months, we were able to wait patiently for the grapes to fully ripen." 2008 vintage of Don Melchor, is the 22nd vintage of the winery's icon Cabernet Sauvignon.

"- In Don Melchor 2008 it is possible to feel directly the fresh, red, fruit typical of Puente Alto Cabernet"- explains Enrique Tirado.

EACH VINTAGE has something to say of its own. 2006 is marked by great depth, structure, and persistence. 2007 has intense and complex nose, with very ripe fruit aromas like: blackberry, blueberry,

and blackcurrants, also chocolate and tobacco. 2008 is elegant and complex, with ripe red fruit, cedar, tobacco and chocolate notes. Critics and consumers are describing Don Melchor as a powerful, full-bodied, elegant, particular wine. Its style is complexity and finesse. The perfect balance of Puente Alto soils, Andean breeze and the generous Alto Maipo Valley climate are expressed in each bottle.



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BENGT-GÖRAN KRONSTAM, DN 21/4 - 2012

"Prissänkt fynd"

HÅKAN LARSSON, DI 12/4 - 2012

CONDE DE VALDEMAR GRAN RESERVA 2004

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Art.nr: 12601, alk.halt:13,5 % vol, 750 ml

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IS PRICE IMPORTANT?

TEXT CHRISTOPHER JARNVALL

The price of alcohol is related to how we drink it. Or conversely it isn't! Obviously this question is not easy to answer. More and more research, including a report by German scientist Dr. Dirk Lachenmeier, has been done on behalf of WHO (The World Health Organization) and states that the increase in the price of alcohol sold legally within the EU countries does not seem to be having the expected impact. There are other important factors that will bring about changes in our consumption patterns.

"WELL," YOU MIGHT say if you're in the business, "that's what we've suspected all along." While Anders Borg, the Minister of Finance, and Maria Larsson and the rest of the government - and for that matter many previous governments - will be ashamed of the alcohol policy. We live in a very complex world. Since Sweden and other likeminded countries, which want to have a restricted alcohol sales policy, joined the EU, it is simply not possible to maintain these restrictions. We cannot prevent Swedes from traveling to the continent, mainly to Germany, to fill their cars with cheap beer, wine and spirits. This is not particularly good for either the Swedish wine culture, or the sense of quality in beer and spirits. But still, it is oh so attractive to those who wish to buy cheap alcohol! It's legal, so it's difficult to say much about it, and impossible to police.



UNFORTUNATELY, the illegal trade flows across our borders as well. It can be stopped, but resources are lacking and it is not possible to check out all vehicles entering our country from a borderless Europe.

Here in Sweden some people still hold on to the traditional alcohol values that began about a hundred years ago and continue to emphatically assert that pricing is important. It's certainly true of

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the Systembolaget's prices (state owned off-licence) which are the result of high taxes levied on alcohol. This has left the consumer to divine other ways of procuring cheaper alcohol.

IN SPITE OF THIS, sales at the Systembolaget are on the increase. But it probably means that we buy both more from the system as well as from abroad. Added to this are the hidden figures of the illegal trade that we have no control over. Who buys what and where and for how much?

DIRK LACHENMEIER notes in his report: "When it comes to managing and preventing a large scale of unregistered and illegal production and consumption, it would seem that measures to improve

the legal and taxed consumption of alcohol are more effective as a policy change than simply increasing the excise duty on alcohol." Increasing the taxes levied on alcohol to discourage the illegal trade would appear to be completely illogical. The state and the authorities had previously hoped that with a tax increase the total consumption would diminish. Admittedly, many argue, increases the legal importation and illegal consumption, but because the legal simultaneously decreasing due to prices, reduce total consumption.

BUT IF THE LEGAL consumption increases it's good news for Chancellor of the Exchequer, who receives much of his tax that way! However, this doesn't mean that the il-

legal trade will decrease - all is not rosy just because Systembolaget's sales are on the increase. What's lacking today is an holistic approach, because too many of the powers-that-be are buried in the traditional mindset.

WE NEED A CHANGE in our relationship with alcohol, at the same time we should counterattack competition primarily from smuggling. That's what everyone wants - except those who earn big money from smuggling and illegal sales. We need bring consumption back to the legal market. That, says Dr Lachenmeier, could be attained if we worked upon changes of attitude instead of only with the customs and excise, and taxation.

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The history of ZENI, wine producer in northern Italy, goes back to the 1800s with a professional freighter called Bartolomeo Zeni with a passion for painting, who ran the local wines on his cart to the various towns along Lake Garda.

HE BEQUEATHED his passion for wine onto the next generation, when his sons, the brothers Faustino and Ernesto, started their own small wineries in the old town of Bardolino. Faustino's son

Gaetano, better known as Nino, continued with the management of his father's vineyard. In 1966 a new winery was built and this raised the quality of the wines even further.

TODAY ZENI is run by Gaetano's children Fausto, Elena and Federica. Together, with a determination to succeed, they form the new highly-trained and cohesive team that continues to build on

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tradition but also introduce new ideas.

"SOMETIMES I LET my gaze wander out over the landscape here in Bar-dolino and reflect on how much I love this country," said Faustino, head winemaker at ZENI.

"For me it has always been more important to get to know wine than to read about it. Especially when we have such a rich cultural heritage here at ZENI."

FEDERICA IS RESPONSIBLE for the worldwide sales of their wines and she spends several weeks a year on the road, meeting with new and old customers.

"We produce wines for the world based on respect for our long tradition and terroir," says Federica. "We export 90% of the more than 1 million bottles we produce each year, so one can easily say that the whole world drinks our wines today!"

"THE PRODUCTION of our wines carried out with respect for the land and the knowledge we have inherited from our ancestors, in combination with the development of production of modern Italian wines which our generation is contributing to and who I believe in the future, will appeal to new wine lovers all over the world."

You can read more about them all on www.zeni.it

FACTS:

ZENI wines in stock at the at System-bolaget (State owned off-licence)

White wine

Zeni Marogne Lugana, BS part no 73037, Sek: 139:-

Red wine

Zeni Barodlino SB Superiore Classico, art no 2379, Sek:89:-

Zeni Marogne Ripasso, BS Part No. 473091, Sek: 149:-

Zeni Amarone della Valpolicella "Vigne Alte", BS Part No. 473088, Sek: 349:-





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Homepage: www.torres.se

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skada din hälsa**

45 LATEST NEWS ABOUT ORDERABLE BEVERAGES

Each issue of Fine Wine gives a summary of the latest news on Systembolaget's stock, available to order.

Here is the current list of fine wines right now:

FONDBERG

75867-01	Helfrich Riesling Steinklotz Grand Cru 2008, , Helfrich,	129 SEK
74824-01	Volnay 1.er Cru Clos des Angles 08, Nicolas Rossignol,	365 SEK
74894-01	Volnay 1:er Cru Chevret 07, , Nicolas Rossignol,	439 SEK
74856-01	Gevrey Chambertin Racine du Temps 09, , Rene Bouvier,	479 SEK
74648-01	Charmes Chambertin Grand Cru 09, , Rene Bouvier,	899 SEK
75356-01	Chablis Cuvée Tête d'Or 09, , Domaine Billaud-Simon,	169 SEK
74723-01	Chablis 1er Cru Montée de Tonnerre 08, Domaine Billaud-Simon,	269 SEK
71246-01	Chablis Grand Cru Les Clos 09,, Domaine Billaud-Simon,	529 SEK
74159-01	Gigondas 10, Pierre Henri Morel,	189 SEK
73592-01	Vacheron Sancerre Les Romains 10, Domaine Vacheron,	299 SEK
73490-01	Vacheron Sancerre Rosé 11, Domaine Vacheron,	169 SEK
74166-01	Barolo Serralunga 06, Ferdinando Principiano,	289 SEK
88393-09	Villa Maria Cellar Selection Pinot Noir 09, Villa Maria,	150 SEK
75714-01	Bellingham Bernard Series basket press Syrah 09, Bellingham,	149 SEK
74515-01	Riesling Hohenrein Alte Reben 10, Jakob Jung,	149 SEK
7123701	Memoro Bianco, Piccini,,	89 SEK
7480801,	Con un Par Albariño 2010, Vicente Gandia,	119 SEK
7407301	Cien Y Pico Doble Pasta 2008, Cien y Pico, 7407301,	119 SEK

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GRANQVIST VIN

71617-01	Barbera d'Alba DOC Elena Apassimento
71617-01	Barolo DOCG "Audace" Apassimento
71698-01	Barbaresco DOCG Gaia Principe Apassimento
71662-01	Langhe Rosso DOC "Enrico I" Apassimento
71797-01	Amarone Della Valpolicella DOC Basaltico Ernesto Ruffo
71609-01	V. Cubi Amarone Classico della Valpolicella DOC Morar
71028-01	V. Cubi Valpolicella Classico Superiore Arusnatico Ripasso
71022-01	Carpané IGT Corvina Veronese
71552-01	Monte Tondo Soave DOC Classico Casette Foscari
71158-01	Soave DOC Classico Monte Tondo
71082-01	Albarone Piemonte DOC Albarossa Marco Bonfante
71619-01	Valpolicella Superiore DOP Garbole
71021-01	Amarone della Valpolicella DOP Garbole
71950-01	Rocche Rosse Adragna IGT
71921-01	Marius Reserva
71125-08	Piqueras Syrah-Monastrell Box 3 liter
71627-08	FM Riesling Dry Box

GRYTHYTAN WHISKY

86719	Vaccinium Virus Blåbär, 700 ml SB	294 SEK
86668	Rheum Virus Rabarber, 700 ml SB	294 SEK
86876	Malus Virus Äpple SB, 700 ml SB	294 SEK

HANDPICKED

70648	Poggiopaoli Rossodibrenno 2010, Poggiopaoli Maremma/Toscana	199 SEK
70488	Bosco del Falco Aglianico del Vulture 2006	
	Luciana di Piccin Fabrizio Basilicata/Italien	199 SEK
70492	Manoella 2010 Wine & Soul Douro/Portugal	149 SEK
70948	Quinta da Manoella VV ,2010 Wine & Soul Douro/Portugal	479 SEK
473590	Charles Smith Creator 2010 Charles Smith Washington/USA	469 SEK

HERMANSSON & CO

022709	Noble Vines Collection Gift Pack (4x750ml) Noble Vines	528 SEK
75869	Beaumont des Crayères Fleur Blanche 2004	499 SEK
74001	Beaumont des Crayères Fleur Noire	499 SEK
77786	Beaumont des Crayères Fleur de Prestige	349 SEK
76270	Duorum Castel Melhor Vintage Port 2009 (750 ml),	335 SEK
7081209	Tommasi Jubileumslåda (5x750 1x375), Tommasi Viticoltori,	864 SEK
022709	Noble Vines Collection Gift Pack (4x750ml) Noble Vines	528 SEK

SPENDRUPS VIN

3023-08,	Cantina Zaccagnini dal Tralcetto 3 L BiB	239 SEK
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REVOLUTION IN THE HEAD

Stuart George previews wine auctions to be held in November

After a "fact-finding trip to Hong Kong & China" earlier this year, the British wine writer Robert Joseph reported, "The most serious Chinese fine wine buyers... like the flavour of old wine and dislike tannin... There is no question that high-end buyers are switching from Bordeaux to Italy, the Rhône and particularly Burgundy". The winter season of fine wine auctions is tailored to these current market trends, with many old and rare bottles available and an emphasis on Burgundy.



At Christie's Geneva sale on 13th-14th November a bottle of Grande Fine Champagne made by Saulnier Frères in 1789 is being offered at an estimate of CHF15,000-25,000 / SEK106,945-178,240. It was quite a year in 1789: the French Revolution, George Washington's election as the First President of the United States, the Mutiny on the Bounty, and the publication of William Blake's Songs of Innocence.

LAFITE OF ENDURANCE

The second day of the sale focuses on wine. No claret has captured the imagination (and money) of the Asian market

more than Château Lafite Rothschild 1982. Since the turn of the century its price gains have been astonishing. According to the London-based fine wine exchange Liv-ex, its average market value went from \$6,300 / SEK42,180 in January 2000 to almost \$44,000 / SEK294,575 by December 2009, an increase of nearly 700%. If that rate were maintained until December 2019, a case of Lafite 1982 would then be worth \$308,000 / SEK2,051,560.

However, the days of Chinese paying whatever it takes to get that case of 1982 are over. Like gold, Lafite became overpriced because of speculative buying. Overexposure, excessive prices and forgeries have led buyers to look elsewhere. There is still a market for Lafite but at much-reduced prices from its peak in late-2010, when cases of 1982 sold for over \$100,000 / SEK666,100 and cases of the then unbot-tled 2009 for US\$38,700 / SEK257,77.

Four cases of the '82 offered by Christie's in Geneva are estimated at CHF30,000-40,000 / SEK213,885-285,180, or SEK17,825-23,765 per bottle pro rata. Compare this to the SEK14,000 single bottle estimate at the Dryckesweb-bauktionen held by Auktionsverk on 19th-21st November, where, as always, some excellently priced fine wines are available.

HURRICANE HENRI

According to WineSearcher.com, Henri Mayer's Richebourg is, on average, the most expensive wine in the world. Three bottles of the 1978 vintage from Mayer's private cellar are offered by Christie's at CHF75,000-95,000 / SEK 534,715-677,305, more even than 1982 Lafite or four bottles of Romanée-Conti 1999.

A 92-bottle vertical of Château d'Yquem 1900-2000 has an estimate of CHF150,000-200,000 / SEK1,069,430-1,425,900. Robert Joseph noted, "sweet wine is still slow to take off



(in China), possibly because of its role at the end of a meal when many Chinese drinkers will feel they have already had enough". So probably it will have to be a European or USA buyer for this splendid collection.

LATOUR DE FRANCE

Also on 14th November, Sotheby's London sale starts with 32 consecutive lots of Lafite, spanning 1957-2009. Of these the highest estimate is for six magnums of Lafite 1982 at £20,000-28,000 / SEK213,870-299,415. It will be fascinating to see how the market reacts to this deep and wide offering. Three days later in New York, Sotheby's will offer "The Historic Cellar: Legendary Bordeaux & Burgundy 1816-2005", a treasure-trove of old rarities. Old Château d'Yquem comes up again, including 1816 (a terrible vintage but it still has an estimate of \$25,000-35,000 / SEK166,523-233,132), 1858 (excellent), 1875 (outstanding), 1921 (best of the twentieth century) and 1967 (great).

To see "ex-cellar" Latour at a Sotheby's sale is a surprise: Latour's owner François Pinault also owns Christie's. However, a closer inspection of the catalogue reveals that most of the old Latour vintages here are "late release(s) from the Château in 2003" and are presumably consigned from a private or trade client, not the château itself. Following the announcement in April that it will no longer participate in the annual en primeur campaign, the price of Latour will surely increase. Stock up while you can.

There is also a significant offering of Burgundy, including Romanée-Conti 1935 (very good), La Tâche 1949 (a great Burgundy vintage), Richebourg 1961, a full case of Romanée-Conti 1965 (dreadful, a complete washout) and eight bottles of Romanée-Conti 1990. Non-DRC gems include Clos des Lambrays 1945 and Leroy's Chambertin

1949 and Musigny 1949. Henri Jay is represented with Échézeaux 1978 and 1985 and Vosne-Romanée Cros Parantoux 1988.

LIKE A HURRICANE

Acker Merrall & Condit will hold the third sale of 14th November. It is not a good time to be holding a wine auction in New York City but Sotheby's and Acker will be braving the aftermath of Hurricane Sandy. This will be Acker's first weeknight sale for a long time.

Predictably Burgundy, and particularly DRC, is top-billed at the auction. Current market dynamics are epitomised by a single magnum of Romanée-Conti 1999 having an estimate (\$24,000-\$35,000 / SEK160,675-234,320) almost as vaunted as that of a 12-bottle OWC of Lafite 1982 (\$30,000-\$40,000 / SEK200,845-267,795).

GIVE THE DOG A BEAUNE

The 152nd wine auction of the Hospices de Beaune will be held on 18th November. The lovely Mrs Sarkozy (whose currently unemployed husband is teetotal) is the president this year and proceeds from the sale of the "Pièce du Président" – a 350-litre barrel of Corton Grand Cru Cuvée Charlotte Dumay – will go to the Fondation Carla Bruni-Sarkozy and the Fondation Idée.

There will be 44 different wines in the sale, 31 red wines and 13 whites, from 512 barrels. It has been a very difficult viticultural year across Europe: 2012 is the smallest harvest at the Hospices for 25 years. With so little wine available the sale total is unlikely to break any records, even if individual wines might reach new highs. Although the Hospices does not make the market in the way that "commercial" auctions

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in Hong Kong, London and New York do, it does give a good picture of current demand for Burgundy, which continues to attract ever more attention in Asia.

IT'S ALL ACCADEMIA

"A Special Private Collection: Part II" is the successor to Zachys' September auction at which the first part of this single-owner cellar was offered. The Friday evening session of the 16th-17th November sale in Hong Kong will be focused entirely on this cellar, followed by a daytime session on Saturday. There is the usual array of blue chip Bordeaux and Burgundy but the most unexpected offering is "A Unique Consignment from l'Accademia del Barolo", though this is in keeping with Robert Joseph's observation that "high-end buyers are switching from Bordeaux to Italy".

The Accademia is an association founded in September 2010 by eleven Barolo producers who, says the Italian writer and blogger Franco Ziliani, "have always been very well-treated, I would say with velvet gloves, by the still-influential magazine — though much less than in the past — Wine Spectator and its former editor and deus ex machina for Italy, James Suckling." With that comment in mind, readers of Fine Wine International can decide for themselves about the quality and style of the Barolo wines offered here.

ÄNTLIGEN DECEMBER

At the time of this issue going to press there was no news yet on December auctions except from Christie's, which announced that on 13th-14th December in London it would be auctioning "Finest & Rarest Wines and Spirits, Including Historic Cognacs from the Cellars of La Tour d'Argent and Finest Wines from Two Exceptional Private Collections".

(This must be a contender for the longest-ever title for a wine auction).

The bottles from the famous Parisian restaurant include two 2.5-litre Jéroboams of Grande Fine Champagne Cognac La Tour d'Argent 1805 that were bottled on site in hand-blown bottles over two centuries ago. These are estimated at £10,000-15,000 / SEK106,935-160,400 each.

Claimed to be one of the oldest bottles ever to be sold at Christie's, Vieux Cognac Grande Fine Champagne Clos de Griffier Café Anglais 1788 was made in the year that the First Fleet arrived in Sydney, Australia and subsequently proclaimed British sovereignty over the eastern seaboard of what was then called New Holland. Estimated at £3,000-4,000 / SEK32,080-42,775, like all old wines it is a wonderful piece of liquid history.

Christie's also announced that it will be selling "The Magnificent Cellar of Charlie Trotter's" on 16th November in New York, with an online auction to be held 20th November to 4th December. Charlie Trotter is owner of the eponymous Chicago restaurant and announced his retirement in August 2012. His cellars were known for their depth and diversity. A magnum (sic) of Romanée-Conti 1945 was once listed here. DRC made 600 bottles of Romanée-Conti in 1945. It's very unlikely that, if any magnums were bottled, they have survived and none has ever been offered on the open market. None is being offered at this auction. It might have been sold or perhaps Mr Trotter wants to keep it for himself — and who could blame him?



FINE WINE LIFESTYLE®

Peter Thustrup



THE STOCKHOLM AUCTION 19TH TO 21ST NOVEMBER. START 13:00

PETER THUSTRUP

152259 - 1982 Dom Pérignon

Dom Pérignon 1982
Moët & Chandon, Champagne
Stored in private cellar
1 bt

Lovely, the last time I tried it was for three years ago, a well-made bottle, golden yellow color, aromas of honey and toast, surprisingly weak bubbles, nice but a bit too thin for my taste, but a wonderful, fairly complex taste of honey and weak pineapple?

90/100

154285 - 1981 Château d'Yquem

Château d'Yquem 1981

Sauternes, 1er Cru Supérieur
Stored in private cellar
1 bt

Not a great vintage, but I like it when Yquem is not too overwhelming, too rich and concentrated. I have tried this 8 times, the quality of the bottles is consistent, nice ripe honey, fine acidity and moderate sweetness, and of course an outstanding length something a sweet wine always has.

Wonderful, drink quite cold alone before dinner or after even to foie gras.
91/100
Utop: 2000

154287 - 1975 Château d'Yquem

Château d'Yquem 1975
Sauternes, 1er Cru Supérieur
Stored in private cellar
Danish tax label
1 bt

A big, relatively hearty Yquem, has become quite refined in recent years, but still a complex and impressive bottle, everything you would expect, wonderful sweetness with acidity that balances up, and keeps the mouth fresh, wonderful length. A wine that your mouth remembers for days afterwards

93/100

Utop: 4000

Utop: 8400

154429 - 1998 Meursault Les Narvaux

Meursault Les Narvaux 1998

Domaine d'Auvenay, Côte de Beaune
Stored in private cellar
6 bts (owc for 12 bts)

Right after the opening it was a bit closed and sour. It needs at least 20 minutes in the glass, or why not decant it half an hour before. A sharp and tangy vintage and one where Mme Bize managed the feat of producing a well-balanced wine, as many of the other Meursault wines probably were a bit too tart.

After an hour, bold and complex, with a good broad type of acid, lovely finish

93/100

Utop: 8400

154923 - 1996 Bollinger RD

Bollinger RD 1996
Bollinger, Champagne
Disgorged October 2007
Stored in private cellar
1 bt

I've tried 10 times, most recently in Tokyo, concentrated with dense fine bubbles in a well-balanced young



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UNDER THE HAMMER IN STOCKHOLM 19-21 NOVEMBER

fruitiness, clearly it is still young, but you can sense a little toast, honey, pineapple, melon, good body and crisp finish. If it's for the taking as an aperitif before dinner so open and serve immediately, but with it is the best to decant half the bottle to get rid of the little bubbles and to get the fruit to the front.

92/100

156591 - 1988 Château d'Yquem

Château d'Yquem 1988

Sauternes, 1er Cru Supérieur

Stored in private cellar

Slip labels: Bordeaux Wine Locators, Inc. Rainier, WA

6 hf.bts (6x375ml)

Fine vintage and normally a very good wine, (but was a little wary of the provenance) particularly important for the half bottles, Table Wine Loc you can get anywhere. They're more interested in price than good storage.)

Probably 88-93 depending on provenance

Utop: 9000

156592 - 1988 Château d'Yquem

Château d'Yquem 1988

Sauternes, 1er Cru Supérieur

Stored in private cellar

Four slip labels: Bordeaux Wine Locators, Inc. Rainier, WA

5 hf.bts (6x375ml)

Fine vintage and normally a very good wine, (but was a little wary of the provenance) particularly important for the half bottles, Table Wine Loc you can get anywhere. They're more interested in price than good storage.)

Probably 88-93 depending on provenance

Utop: 7500

152013 - Château Giscours 1982, 2 bts

Château Giscours 1982

Margaux, 3ème Cru Classé

Stored in private cellar

u. 1hs, 1vts

2 bts

Good wine, concentrated, a little green chlorophyll elements, old barrels, good sturdy fruitiness, a wine that lasts a long time in the glass. Levels are not a problem for this type of wine, but the starting price set too high, half would be enough.

Utop: 2000

152072 - 1990 Château Lafite

Rothschild

Château Lafite Rothschild 1990

Pauillac, 1er Cru Classé

Stored in private cellar

Slip label: Chateau & Estate, New York
1 bt

Wonderful wine, more concentra-

tion and round lovely fruit than what you are used to when it comes Lafite, complex and well-balanced.

Utop: 6000

152214 - 1982 Ch Pichon Longueville Comtesse de Lalande

Château Pichon Longueville Comtesse de Lalande 1982

Pauillac, 2ème Cru Classé

Stored in private cellar

u. bn

Bin soiled label

1 bt

I love this wine, round, seductive and ripe fruit, not refined but full of pleasure

94-100

Utop: 1200

152225 - 1986 Le Pin

Le Pin 1986

Pomerol

Stored in private cellar

u. bn

Stained label

1 bt

One of the former Le Pin, the first vintage of 1979 if my memory serves me well, very nice, a bold Merlot which now is fully mature, complex, round and long

93-100

Utop: 6000



UNDER THE HAMMER IN STOCKHOLM 19-21 NOVEMBER

152228 - 1983 Château Palmer

Château Palmer 1983

Margaux, 3ème Cru Classé

Stored in private cellar

1 bt

A real success for Palmer, next to the Chateau Margaux will probably be considered've to be one the best wines of the vintage. A fine thoroughbred fruit, well balanced taste of oak that blends in nicely, good balance and a good finish. Has probably not yet reached its peak maturity.

91-100

Utop: 2000

152230 - 1982 Château Montrose

Château Montrose 1982

St-Estèphe, 2ème Cru Classé

Stored in private cellar

Stained labels

1 bt

A vintage that has made Montrose a solid, concentrated wine, perhaps in a bit more of a modern softer style I than the usual Montrose style tannin, yet focused, a little rough, but soft and slightly angular tannins, fine balanced finish .

89-100

Utop: 1200

152236 - 1989 Château La Mission

Haut-Brion

Château La Mission Haut-Brion 1989

Pessac-Léognan (Graves), Cru Classé

Stored in private cellar

Bin soiled label

1 bt

Wow, that is s an amazing wine, the last time I drunk it was three years ago with some friends who know their wines, it was at Restaurant Taillevent in Paris, we were overwhelmed, we nearly all stood up and applauded, it was a great experience, perfect balance, ripe, large but not overwhelming fruit, excellent finish, it's like I can still feel the taste lingering in my mouth, I'm salivating just writing these lines.

100-100

Utop: 5000

152242 - 1961 Château Ducru-

Beaucaillou

Château Ducru-Beaucaillou 1961

St-Julien, 2ème Cru Classé

Stored in private cellar

u. ts

Slightly scuffed label

1 bt

I love this wine, I've not tried for 10

years, but it's still a memory of finesse, red and black fruit, and a bit of coffee. Finesse and balance, a top wine. But it has perhaps lost a bit since then 98 points 10 years ago

152263 - 1986 Château Mouton

Rothschild

Château Mouton Rothschild 1986

Pauillac, 1er Cru Classé

Stored in private cellar

1 bt

One of my favorites in the 90's, fabulous fruit, fine tannins, but has dried up a bit in recent years, perhaps it's gone into hibernation? To come out again in a few years?

95 to 15 years ago, 88 + now, it might come up to 90-95 again in a few years?

Utop: 4000

152353 - 1990 Château Haut-Brion (owc)

Château Haut-Brion 1990

Pessac-Léognan (Graves), 1er Cru Classé

Stored in private cellar

12 bts (owc)

Fantastic, wonderful smoky, nice fruit, black currants and blackberries, a little leather, perfect balance and very good length



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UNDER THE HAMMER IN STOCKHOLM 24-26 SEPTEMBER

97-100

152382 - 1955 Château Cheval Blanc

Château Cheval Blanc 1955

St-Emilion, 1er Grand Cru Classé (A)

Stored in private cellar

u. ts

Soiled label

1 bt

One of the first great wines I tried in my life, now on the way down but still a very big wine, La Grande Classe, rotting leaves, blackberries, a little smoke, an indescribable racial purity, thoroughbred still 95

Utrop: 3500

152386 - 1973 Château Cheval Blanc

Château Cheval Blanc 1973

St-Emilion, 1er Grand Cru Classé (A)

Stored in private cellar

1 bt

This is worth buying, great price; you get Cheval Blanc's racial purity, balance, finesse and great enjoyment at a completely affordable price

92-100

Utrop: 1000

152389 - 1975 Château Haut-Brion

Château Haut-Brion 1975

Pessac-Léognan (Graves), 1er Cru Classé

Stored in private cellar

Bin soiled label

1 bt

Nothing special, a little dry and uninspiring

83-100

Utrop: 1800

152390 - 1975 Ch Pichon-Longueville Comtesse de Lalande

Château Pichon-Longueville

Comtesse de Lalande 1975

Pauillac, 2ème Cru Classé

Stored in private cellar

u. bn

Glue stained label

1 bt

One of the better 1975: s, good concentrated fruit, but lots of tannins

90-100

Utrop: 1000

152702 - 1961 Château La Mission Haut-Brion

Château La Mission Haut-Brion 1961

Pessac-Léognan (Graves), Cru Classé

Stored in private cellar

u. ts

Slightly shrunken cork

Glue stained label

1 bt

One of my favorites still rather closed in about 10 years ago, should now be at its peak now.

97

Utrop: 8000

153125 - 1961 Château Palmer

Château Palmer 1961

Margaux, 3ème Cru Classé

Stored in private cellar

u. ts

Slip label: Mähler-Besse, Bordeaux

Danish tax label

1 bt

Can probably be considered the best 1961 vintage: and, one of the 20 best wines ever made, a legend. Has everything, finesse, fine balanced concentration, complexity, length, you never get tired of it

100-100

Utrop: 8000





DRINKS AUCTIONS, THIS AUTUMN IN SWEDEN

"It was really fun when the record for a standard bottle of wine was broken on Wednesday. A bottle of Romanée Conti 1990 went under the hammer for Sek: 90.000kr:-. The previous record was held by the same wine for Sek: 87.000kr:-. However, there's still a little way to go to reach the Springbank 1919 from a year ago which went for Sek: 125.000," says Soren Nylund from the Swedish Off-Licence chain the Systembolaget.

Mixed lot from the DRC in 1988 (four each of La Tâche and Richebourg and 2 each of Grands Échézeaux and Romanée St. Vivant) went for 76,000 €. (Euros)

The auction began with a few rarities from Dom Pérignon. 1964 vintage went for Sek: 18.500kr:-, which is a record in itself. Deutz Vintothèque 1975 Magnum which topped the Sek: 15.000:- is also worth noting, as well as the rare Clos du Mesnil 1988 which made Sek: 16.000:- A 1990 vintage was also very successful - just look at the Salon in magnums that went for Sek: 10,500, which is more than double the estimate.

"Among the spirits there were a few notable records, such as the Jack Daniel's Old No. 7, Inaugural Decanter

(matching the current selection in the USA!) That went for SEK 3000:-, Cameron Bridge 1974, 33 Years old from the Jim McEwan Celtic Heartland series, which went surprisingly for Sek: 3400:-. Bowmore Year of the Dragon 2000, (30 years) lively bidding was expected and it ended at Sek:7600:-."

The November auction to be held on 19-21 November will be about the same with some 400 lots expected.

From mature classic vintages to younger storable and future classics, there are some wonderfully fine champagnes included. They are coveted by collectors. Some examples are the Krug Clos d'Ambonnay 1996, Cheval Blanc and Ch Mouton Rothschild from 1949. Mouton also had a rare 1951 vintage, as well as a classic 1961 Ch Latour, 1934, 1953, 1955 Ch Haut Brion in its original box (owc) 1990, Ch Pétrus in original box (owc) 2009.

The list is long.

The season ends with a two-day auction on 10-11 December. The range will be similar to November, with many classic masterpieces amongst the young future classics.

Sotheby's

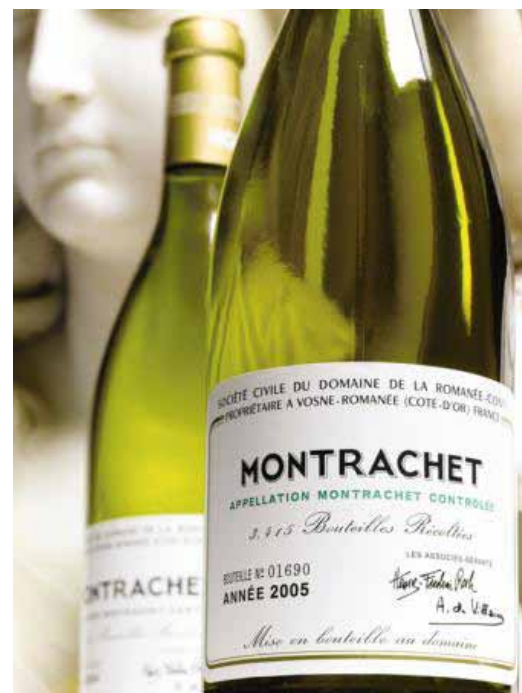
FINEST & RAREST WINES LONDON 14 NOVEMBER 2012

During the October auction a total of 401 lots were called. Of those, 383 were sold. That means sales as high as 95.3%. Sales of 2.15 million Swedish crowns were achieved, while fees made approximately Sek: 290,000:- compared to the estimated value of Sek: 1.86 million:-, or nearly 16% over for the sold items.

A superb collection of Château Lafite headlines the sale. The collection comes with impeccable provenance and features complete cases from 1957 through to 2009 with unmissable stops along the way - 1982, 1986, 1989, 1990, 1998, 2000 and 2005.

Chateau Lafite 1982, estimate per lot: £20,000-28,000

From the cellar of a 14th century European castle, La Tâche 1952 leads into a superlative collection of DRC which includes 1999 and 2001 assortment cases, La Tâche 2005 and rare Montrachet. Other treasures include Yquem 1947, La Lagune 1959, Trotanoy 1982, Grands Échézeaux 1999 from Engel, Hermitage 1999 from Chave, Quinta do Noval Nacional 1963, and a methuselah of Cristal 1990.



CHRISTIE'S

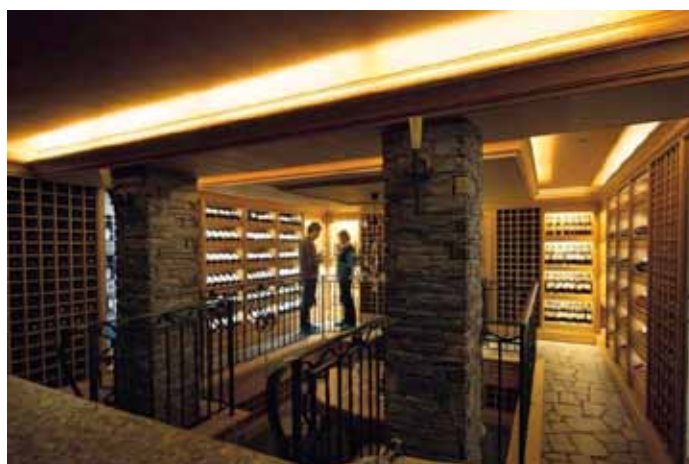
FINE AND RARE WINES

**AND AN INCREDIBLE PRIVATE COLLECTION OF VINTAGE COGNAC, WHISKY AND CIGARS
AT AUCTION AT CHRISTIE'S GENEVA ON 13&14 NOVEMBER**

Geneva – This November, Christie's Fine and Rare Wines auction will not only feature a fabulous range of great wines, but will also boast a separate catalogue dedicated to an incredible private collection of vintage Cognac, Whisky and Cigars. Highlighted by a sensational bottle of Grande Fine Champagne made by Saulnier Frères in 1789 – the year of the French Revolution, this special sale of 249 lots will take place on the morning of the 13 November at Christie's Geneva. On the following day some 870 lots of fine and rare wines, including a superb collection from the Private Cellar of Henri Mayer will also be offered at auction. The two day sales are expected to realise a combined total in excess of SFr.3 million.

The Cognac collection was compiled by a much celebrated collector over the past thirty years and includes a very comprehensive selection of some of the greatest 19th century spirits to have ever been produced. Among the many highlights, we are delighted to offer an extremely rare bottle which dates back to the French revolution, a Grande Fine Champagne 1789 made by Saulnier Frères (estimate: SFr.15,000-25,000; illustrated on page 1), as well as magnums of Grande Fine Champagne 1811 from Chabanneau and an extensive range of other 19th century rarities including Armagnacs.

Vintage Cuban Cigars will also feature for the first time in many years, highlights include Montecristo Robustos (1 jar of 25 cigars per lot estimated at SFr.500-700; illustrated on page 3), Millenium, Hoyo de Monterey, Churchills and Cohiba, Selection Reserva.



>>>

From the Highlands of Scotland, a **superb private collection of Macallan Whisky** from the Finest and Rarest range will be offered featuring vintages dating back to 1937 through to 1972. A unique lot of miniatures including all of the vintages will also be a highlight and a very rare Macallan 50 Year Old in a special Lalique decanter (estimate: SFr.10,000-15,000; illustrated left).

The 14 November auction will feature 870 lots of the best Bordeaux, Burgundy, Rhône, Champagne and Cognac. The sale begins with a great private collection recently removed from a beautiful Swiss cellar (the cellars illustrated below). From Bordeaux, there are many classic wines including Mouton-Rothschild 1929 and 1959, Pétrus 1959, Haut-Brion 1961, Lafite-Rothschild, Margaux and Léoville Las Cases 1982 as well as a wide selection of First-Growths from more recent vintages.

This collection also features an incredible array of Château d'Yquem with vintages going as far back as 1861 and a wonderful vertical collection in perfect condition of vintages

from 1900 through to 2000 (estimate: SFr 150,000-200,000). This collection also boasts more than 500 bottles of great wines from Domaine de la Romanée-Conti, from La Tâche 1990 to Romanée-Saint-Vivant 1999 and 2002 in dozen-bottle and two-dozen bottle lots.

The afternoon session begins with some extremely rare lots sourced directly from **the legendary cellar of Henri Jayer** and will include Richebourg 1978 (estimate: SFr.75,000-95,000; illustrated top right), Cros Parantoux 1985 and 1992 and Echézeaux 1990. Monsieur Jayer was known for his meticulous work both in the vineyards and in the cellar, making extraordinary, complex wines using traditional methods. The final portion of the sale will present further stunning lots from Domaine de la Romanée-Conti, such as an assortment case from the 1999 vintage.

Other highlights include, a superb double-magnum of Cheval Blanc 1921 (estimate: SFr.25,000-35,000; illustrated left), a full dozen Haut Brion 1961 and many superb vintages of Pétrus from 2008 through to 1952.



Bonhams 1793

BONHAMS FINE WINES SALES ON 6TH DECEMBER

THE FINE & RARE WINES SALE ON 6TH DECEMBER WILL TAKE PLACE IN NEW BOND STREET, LONDON, AT 10:30AM. HIGHLIGHTS OF THE SALE INCLUDE SOME FANTASTIC COLLECTIONS FROM CONTINENTAL CELLARS. ONE COLLECTION COMES FROM A PRIVATE NORTHERN ITALIAN CELLAR AND INCLUDES TOP ITALIAN WINES FROM THE MOST WELL-KNOWN ESTATES AND WILL TOTAL AROUND £100,000.

Another important collection comes from a private cellar in Spain and includes a mix of French wines from Bordeaux and some historic Spanish wines, such as rare Rioja.





GETTING IT RIGHT WITH DALMORE

Most whisky fans have heard about Trinitas and also Drew Sinclair so I'll start with these bottles. Years ago I remember a rumor there was going to be a bottle of Whisky sold for 100000 Pounds. I thought this was impossible, I thought it was a made up figure which surely had one too many zero's on the end of it. The truth is. I was very wrong!

When the three bottles of Trinitas were released I remember the first two being snapped up instantly. I also remember some folk in the industry saying how ridiculous this price was for a bottle of whisky. I couldn't disagree more with that sentiment. For me, it's all about choice. If you have the money and want to spend 1 m Pounds on a Bugatti Veyron then go for it! Equally, if you have the money and want a bottle of Scotch for 100k Pounds then why not, it's your money at the end of the day.

But is Trinitas an investment? I really do think so. The first two sold instantly, then the third bottle sold for 120 000 Pounds giving an instant 20 000 Pounds profit to the first two bottles. I appreciate these weren't auction sales, however, the likelihood of these trophy bottles turning up on ebay anytimes soon is quite frankly nil!

Taking a look at Drew Sinclair, one of 12 individually named bottles of 62 year old released ten years ago. The first publicity visible sale of one of these was 25 300 Pounds at auction in 2002. The second bottle was bought in 2005 for 32 000 Pounds in a London hotel and consumed by the buyer and his friends on the night. I love the fact that these guys gave the barman a dram too ... nice tip! There was then a 6 year gap where none were seen on the market until 2011 when "Drew Sinclair" reappeared. The sale price at Singa-

pore airport was 125 000 Pounds. So in anyone's books 25 300 Pounds to 125 000 is a healthy increase. In % terms it equates to just short of 400%.

It's not only these modern iconic trophies which are showing good gains and it's not just recent bottlings either. Dalmore have produced impeccable quality spirit for many, many years. Some of the earlier brown dumpy bottles of the 8, 12, 20 and 30 years olds perform exceptionally well when they rarely appear at auction. Some of the earlier "MacKenzie Bros/Duncan MacBeth" 8 and 12 year old bottles sell for around the 300 Pounds mark. When consider these were standard bottles in the day, they would have cost very little. If you're lucky enough to have one of the old Mackenzie Bros. 30 years olds, these are now worth around 1500 Pounds. These older "antique" bottles are some of my personal favourites as they're packed full of history as well as great whisky!

As for more recent releases, the 1973 vintage bottles are increasing in value rapidly. The 33 year old Cabernet Sauvignon has increased in value by 77 % since 2010. The original release of the Cigar malt is also performing well. In 2008 this was selling for around 25 Pounds, it now sells for more than three times that. It just shows that there's a bottle for every budget.

INTERESTING NEW INVESTMENTS

THE CONSTELLATION COLLECTION

The Dalmore Constellation Collection brings together, for the first time, the complete spectrum of vintages created in our iconic Highland distillery between the years 1964 and 1992. The 21 single cask whiskies that make up this collection are truly a remarkable piece of craftsmanship. While each expression has their own imitable style, together they are a captivating constellation of unsurpassed pleasure



AN INTRODUCTION BY DAVID ROBERTSON, RARE WHISKY DIRECTOR

The Dalmore Constellation Collection brings together, for the first time, a spectrum of vintages created in our iconic Highland distillery between the years 1964 and 1992.

Consisting of 21 individual releases, these magnificent, bold whiskies have spent their lives finessing in the finest casks from around the world. Bottled at natural cask strength, we have ensured that none of the collection's character has been diluted.

This refinement is matched by our presentation in hand-blown crystal decanters housed in a bespoke lacquered presentation cabinet. Engraved by hand and adorned with a solid silver stag, each decanter is as unique as the spirit within.

Although much has changed in the years since 1964, what has not is the consistency of quality in each and every Dalmore expression.

AN INTRODUCTION BY IAN MACKAY, DISTILLERY MANAGER

As the latest in a long line of distillery managers I, like those before me, have had the sincere honour of watching over the Constellation Collection as it has slowly matured. After 30 years experience in the whisky industry, I can confidently say that within this collection are some of the finest expressions to ever be released from The Dalmore distillery.

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It is the very special vintages like those in the Constellation Collection that makes looking after The Dalmore not a job, but a way of life. My predecessors and I are guardians of that legacy. While distillery managers may come and go, The Dalmore endures for generations to enjoy.

AN INTRODUCTION BY RICHARD PATERSON, MASTER DISTILLER

These single cask whiskies are a truly remarkable piece of craftsmanship. Each expression glows in its own natural brilliance to create a kaleidoscope of colour across the collection.

As you would expect from The Dalmore, each unique cask follows time-honoured methods of artisanship, slowly maturing in our dark warehouses, naturally cooled by the damp maritime winds rolling in from the North Sea. Maturation is an entirely natural process and we have sought to retain the purity, texture and mouth-feel and, as such, have rejected modern chill filtration prior to bottling. The end result is a whisky rich in flavour and aroma. Rare single malts, when crafted in this traditional way, sometimes form a slight haze when cold and in some rare instances, a small sediment deposit. This is a completely natural occurrence and proof of a superior expression distilled and matured to the finest standards.

VINTAGE 1964

Colour Dark, shimmering chocolate mahogany.

Nose Nuances of honeyed pear, banana and passion fruit are replaced by aromas of orange peel, lavender, coumarin and patchouli, with hints of violets and myrtle.

Taste Blood oranges, figs, fleshy peaches and roasted Colombian coffee, with notes of black forest fruits, crushed apples and spicy cinnamon.



For more information regarding these remarkable investment products, please contact

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MICHAEL LUNDÉN

NEW MEMBER OF THE VERY EXCLUSIVE WHISKY ORGANIZATION, THE KEEPERS OF THE QUAICH

It is a great pleasure for us at Interbrand Sweden that the company's Brand Ambassador, Michael Lundén, received an award from the distinguished whisky organisation, The Keepers of the Quaich. The event was recently held with all due solemnity, according to the Scottish tradition, at Blair Castle in the Scottish Highlands.

The Keepers of the Quaich is an exclusive, international organisation at the heart of the Scotch whisky industry and was founded in 1988 by the major Scotch companies in order to honour those who convey knowledge of Scotch whisky either by working, writing or speaking in its favour. Twice a year a ceremony is held which is then followed by

a banquet at Blair Castle, The headquarters of The Keepers of the Quaich. New members can only be elected through recommendation by existing members. Candidates must have a minimum of five years' experience in skilled work with scotch and have to be considered to have made a significant contribution towards the craft. Becoming a member of The Keepers of the Quaich is the most coveted award that can be bestowed in Scotch whisky.

Michael Lundén is a highly regarded guide within the beverage industry and his role at Interbrand Sweden is today mainly as a Brand Ambassador, where he coaches and trains its re-sellers and external customers.

FACTS:

KEEPERS OF THE QUAICH

The Keepers of the Quaich is an exclusive society founded in 1988 by large international alcohol companies to promote Scotch whisky. Membership is by invitation only, and members are sworn in at an induction ceremony held twice a year (spring



and autumn) at Blair Castle in Perthshire, Scotland. It is basically an exclusive public relations and marketing strategy, the group's purpose is to promote Scotch whisky after declining sales throughout the 1980s, in domestic and

global markets. The ceremonies are intended to reward individuals who have made a valuable contribution to promoting Scotch whisky. The group's mission statement is:

'To advance the standing and prosperity of one of Britain's premier export industries, and to make more widely known its uniqueness, traditions, quality, service and benefits to the community it serves at home and in the markets of the world'

Members must be invited to join by those already within the society. To be selected, individuals must have at least five years' experience within the Scotch whisky industry and have made a "notable contribution" to the promotion of Scotch.



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