

# Wines of the month - Try something new!

## March 2025

### White

## VIÑA IJALBA

### Maturana Blanca

### (Rioja)

### Spain

### *Organic*

Grape: Maturana Blanca 100%  
13%



The first wine in the world made with the Maturana Blanca variety.

Wine making:

Maceration and cold pressing for 4 hours, racking in cement lined for 36 hours. Fermented at a controlled temperature. Finished with three months on the lees with a weekly stirring.

Tasting notes:

Brilliant, golden-yellow with greenish hues. Tempting aromas of flint, roasted peaches and ripe tropical fruit in the nose. Smooth, elegant and fresh with a formidable length.

Suggested food pairings:

White meat, al dente vegetables, fresh goat's cheese, seafood and bluefish.

By the glass:

175ml/250ml

£7.50/£10.00

By the bottle (drink in):

£27

Bottle to takeaway:

£20.50

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### Red

## Tenuta Il Palagio When We Dance Chianti Italy *Organic, Vegan*

Grape: Sangiovese  
13%



Wonderful Chianti from the Tuscan estate of Sting and Trudie Styler.

Wine making:

Fermentation in steel. Maceration: 2 days at 10°C for about 4/6 days at 28-30°C. During maceration, 4 open pumping-over per day and cap crushing twice a day.

Tasting notes:

Dash of spice, fresh red summer berries with aromas of herby tomatoes, ripe redcurrant and red cherries.

Suggested food pairings:

Red meat, game, cheese & pork. Would also pair well with rich tomato/mushroom-based vegan/vegetarian dishes.

By the glass:

175ml/250ml

£6.75/£9.00

By the bottle (drink in):

£24.00

Bottle to takeaway:

£17.50