

The Butcher's Pour

April 2025

Oliver Viticultors 10,000 Hours Floral Blanc 2023

70% Muscat de Frontignan, 20% Sauvignon Blanc, 10% Malvasia de Sitges Certified Organic & Vegan
We do a short film maceration before fermenting in the press in order to achieve a wine with expressive aromatics. Then its fermentation will be in stainless steel tanks for 25 days at a controlled temperature. We finish the process with aging on lees in the same tank for 3 to 4 months to round out the wine. Finally, we filter and bottle. The 10.000 Hores Blanc Floral has a clean and bright appearance, with a pale gold color with greenish reflections. On the nose it presents a great aromatic intensity, recalling aromas of white fruit such as pineapple, lemon, lychee, banana, peach... On the palate it shows a very silky and elegant entry. Pair with seafood and rice dishes.

Quinta Picouto de Cima Rose 2023

The wine is made from 100% Espadeiro grapes. Fermentation takes place in temperature controlled stainless steel tanks to preserve freshness. The resulting wine is dry with a bit of effervescence, typical of this style. Bright floral aromas lead into fresh flavors of cherry, strawberry and ripe melon. After a rigorous control, the grapes are harvest according to the ideal degree of ripeness to obtain a wine that respects the typical characteristics of Vinho Verde. The grapes are vinified in the traditional way of "Bica Aberta" but with strict fermentation temperature control in order to preserve intact all the good properties of the grapes. This is a dry rose with a bit of effervescence typical of the style. Bright floral aromas lead into fresh flavors of cherry, strawberry, and ripe melon. Pair with seafood, salads, fresh oysters, and bruschetta.

Skylark Red Belly 2019

Red Belly is our ode to the South of France where blending varietals to create a unique synergy is the way of life. Blending compatible varietals together is a centuries old tradition, and we love the challenges and complexities that come with that tradition. The 2019 Red belly is comprised of 45% Ashurst Vineyard Syrah, 32% Niemi Vineyard Carignane and 23% Sawyer Vineyard Grenache. Each varietal is fermented separately, then after secondary fermentation in barrel, the cepage is finalized after multiple blending sessions. The goal for Red Belly is juicy fruit, integrated tannins and early accessibility with mid-term ageing potential. The silkiness and forward fruit profile of the 2019 Red Belly will make this vintage irresistible in its youth. Ruby red. Ripe fruit aromas of plum, red raspberry and black cherry with a violet floral top note. The medium-bodied palate is ripe and creamy, with the plum and wild berry fruit complimented by warm brown spice and sweet, firm tannin. The textural palate impression leads into a long fruit-imbued finish with tannin and fruit in perfect harmony. Pair with lamb and roasted meats.

Costers del Segre Petit Sios Tinto 2023

This is a blend of organic Tempranillo (60%), Garnacha (30%), and Cabernet Sauvignon (10%). Aged for 4 months in French Oak barrels. Bodegas Costers del Sió is located in the Costers del Segre DO. The estate has belonged to Porcioles-Buixó family since 1992, and the first vineyards were planted in 1998, prompting the recovery of wine growing in the region. The family has since developed the property with hard work and enthusiasm, giving the vineyards the care and attention that they deserve. The result: an estate with character, singularity, and high quality wines with personality. The DO of Costers del Segre is located in Catalonia, Spain. This region of the Northeast experiences a continental climate, characterized by hot summers, cold winters, and significant fluctuations in temperature from day to night. The vineyards are populated by grapes of local and foreign origin, and they are used to produce reds, whites, and sparkling wines. Each variety used for this blend is harvested separately between September and October to ensure optimum ripeness. After cold maceration and 15 days of fermentation, the juice spends four months in 300 liter French oak barrels. This blend of Tempranillo, Cabernet Sauvignon, and Garnacha is dark reddish purple in color. The nose is intense with notes of dark berries. On the palate, the wine is silky and balanced, with a harmonious blend of fruit and balsamic notes. Pair this with chicken, beef, or even with mixed tapas.