

The Wine Centre

June Newsletter 2011



As Summer time is now thankfully upon us, and barbecue season is in full swing we wonder what wines should we be drinking in the slightly warmer weather and what wines compliment the food we're eating?

Pairing for grilled steak

Stella Rosso €9.25, a blend from Pegoes region in Portugal with black cherries and plums on the nose with a great acidity on the finish. We think its great with steak!

Pinot Noir is an ideal candidate for grilled fish – especially salmon.

Try our Leyda Reserva Pinot Noir only €11.99.



When eating some lighter meat like Chicken or Pork

Sangiovese is the ultimate food wine, enjoy it with pork, veal, chicken, pasta, anything really! Try our San Giorgio Sangiovese Di Puglia. €9.99, down to €8.49. Grilled chicken is beautiful with new Haut Poitou Sauvignon 2010 only €9.99. it has intense fresh aromas of green lemon and citrus fruits, very pleasant and refreshing.



*Beautiful Rosé
For Summer!*

€6.99 Dufouleur Monopole Rosé

This French rosé is a great bargain made from dry summer fruits, reminiscent of strawberries and raspberries.

€8.99 Michael Torino Malbec Rosé

This is an alternative rosé made from the malbec grape variety, a real distinct type of rosé if you are looking for something different from Argentina.

€9.99 Berticot Rosé Merlot

This French medal winning rosé is ideal for the summer bbq season, hailing from the south of France.

€9.99 El Coto Rioja Rosé

This Spanish rosé is made from the tempranillo grape variety and new to the store. It's a fantastic rosé and one we would highly recommend, also award winning.

€19.99 Cremant de Bourgogne Rosé

This is a classic style of rosé and is produced in the same way as Champagne which means it is bottle conditioned. This is a must try and excellent value for money.

Wine Club Corner

Our next club tasting will take place on Wednesday **15th of June at 7.30pm** in the Wine Centre. This month we have Stephen Ludlam from Chilean wine company Casa Silva joining us. Stephen has great experience in the Wine industry, we will be tasting wines from Casa Silva and many more. Entrance fee is €10.00 and we ask that you try to book in advance. See you on the night...

