

ESTD 1842



TANNERS

WINE MERCHANTS



Wines for Easter

Mixed Six

INTRODUCTION

Hand-picked exclusively for Easter, this superb selection of wines from across Tanners range will satisfy thirsty guests and make for impressive table centrepieces.

Celebrate with the crowd-pleasing Crémant d'Alsace, Blanc de Blancs Brut. This elegant and refreshing fizz has a moreish creamy texture and it's not only recommended by leading critics, but it's also a firm customer favourite.

If you're looking for the perfect pairing for Lamb, we've hand-picked a selection of wines that will match beautifully however you plan to enjoy it: from rich Spanish Rioja to a classic left-bank Claret with traditional roast lamb; or try a refreshing Lebanese rosé or fruit-filled white with a Mediterranean-inspired meze.

FIZZ

1. Crémant d'Alsace, Blanc de Blancs Brut, Dopff & Irion, 12%

Bin No: FI125

A creamy, luxuriously-textured, Champagne Method fizz offering tangy lemon citrus and quince with notes of baked apple and pastry. There is an elegant softness on the palate which is both flavoursome and floral. Great quality.

"Mostly Pinot Blanc and Auxerrois and made by the Pfaffenheim co-op that has taken over the house of Dopff & Irion, based at Riquewihr. Some autolysis on the nose. Really well made. There's fruit, rather than sweetness, and it's very refreshing."

Jancis Robinson MW, *The Financial Times*, 19th November 2022

"one of my favourite sparkling wines, excellent with food or on its own and excellent value for money. Definitely on a par with champagne!"

Tanners Customer, 3rd January 2023

REDS

2. Jesús Madrazo Num IV, Rioja 2019, 14.5%

Bin No: SR30719

A big wine with herbs and violet on the nose, red and black fruit on the palate which shows plenty of oak. There are plenty of ripe tannins to give balance and there is good freshness on the finish. A top quality, modern Rioja that would make an excellent centrepiece with your Easter lamb.

"Lovely wine... it was a pleasure to drink"

Tanners Customer, 29th August 2024

3. Château Cissac, Haut-Médoc 2017, 13%

Bin No: CR45017

Plenty of raspberry and plum notes, fresh and well-structured on the palate, with elegant tannins offering backbone. Stylish and so consistent, the 2017 is drinking brilliantly now and demonstrates why Cissac is always a go-to wine.

“For a traditional roast, you can’t go wrong with left-bank bordeaux. This is a classic, generous, deep-hued claret, with velvety tannins, refined red fruit, subtle cedar aromas and a nicely judged balance between alcohol and acidity. Decant and enjoy.”

Will Lyons, The Sunday Times 17th October 2021

WHITES

4. Fina ‘Vola Vola’ Viognier, Sicilia 2023, 12.5%

Bin No: IW03523

With straw colour, a very, very silky texture and loads of weight, this is a great example of Viognier. Dynamic producer, Bruno Fina, grows the grapes at 750m, ensuring that the delicate orange and apricot aromas are kept intact. Delicious on its own or, perhaps surprisingly, a great match for those that prefer white with their lamb – particularly if the recipe has a spicy element!

5. Ianthis Chardonnay, Quinta do Francês, Algarve 2020 13.5%

Bin No: PW05320

A lovely soft, approachable Chardonnay from the Algarve, with a touch of pineapple and a hint of ginger. It is well-balanced with a lovely freshness and a gentle spicy note on the finish.

“Portuguese wines are de rigueur now and while most are made from unpronounceable grapes found nowhere else, the 2020 Quinta do Francês ‘Ianthis’ Chardonnay from the Algarve is reassuringly familiar. It’s tasty, too, with peach and citrus, something spicy and a long, dry, Chablis-esque finish. The small family-run Quinta is one of Algarve’s top producers, obsessed with quality.”

Jonathan Ray, The Spectator, 27th April 2024

ROSÉ

6. Massaya Rosé, Bekaa Valley 2022, 13.5%


Bin No: EP00122

A clean, delicate rosé from Lebanon made from Cinsault. Fermentation in stainless steel vats preserves the light, fresh fruit but it has great body making it the ideal foil for Meze or Tapas out on the terrace in the spring sunshine.

Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you’re interested in, into the search box.


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 We accept all major credit & debit cards.

 **FREE** express delivery on orders of £150 or more to a single address in Mainland UK (£9.95 delivery on orders under £150). In addition you are welcome to collect from any branch of Tanners.

We look forward to hearing from you.

Tanners Sales Team

Bin No: ZS2592