

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
111801	Cuarenta y Tres Licor 43	\$26.99	\$22.99*	15%
	"Vanilla pudding, marshmallow, and toasted nut aromas follow through on a supple, satiny entry to a glycerous medium-full body with a touch of pepper and wet stone minerality. Finishes with tingling golden marshmallow and peppery spice fade. Will be very good for mixing." - Reviewed by: Beverage Testing Institute			
68611	2012 Abellio Albarino	\$12.99	N/A	N/A
	"Lemon/ green in color, with golden hues. The bouquet shows intense fruit with highlights of pear, apple and peach. On the palate it shows well integrated acidity, good concentration and balance. The freshness and fleshy texture of the stone fruit notes provides a great sense of harmony, yet with a beautifully crisp, zesty finish." - Reviewed by: Producer			
69763	2013 Vega Sindoa Chardonnay	\$13.99	N/A	N/A
	"The creamy texture of this smoky white is enlivened by a vein of integrated acidity. Stone and vanilla notes underscore pear, dried apple and lanolin flavors and lead to a lingering finish." - Reviewed by: Producer			
72370	Mercat Brut Nature	\$14.99	N/A	N/A
	"Pale straw in color with a complex nose of ripe pear and brioche. Zesty minerality dominates the palate with note of the chalky soil on which the grapes are grown. Stone fruits like apricots and nectarines are framed by a structure of acidity and limestone that show through due to the lack of dosage." - Reviewed by: Producer			
56478	2009 Mas Martinet Bru	\$29.99	N/A	N/A
	"The 2009 Martinet Bru ("Bru" meaning "dark") comes from vines located near the town of Falset and facing towards Montsant, enjoying a comparatively fresh microclimate. A blend of 40% Garnacha and 40% Syrah complemented by Cabernet and Merlot, it has an adorable bouquet with fresh, brambly black fruit mixed with crushed stone and chalky notes, though the aromatics were initially tight and demanded coaxing from the glass. The palate is full-bodied with a crisp, spicy entry and a touch of Schezuan pepper, expanding nicely towards the liquorice and black pepper-tinged finish, which gently grips the mouth." - Reviewed by: The Wine Advocate - 90pts			
74762	2013 Capricho Val de Paxarinas Godello	\$21.99	N/A	N/A
	"Pale yellow color with sharp edges. Very clean and very bright. Fat tears show on the glass. This new vintage is intensely aromatic. It is clean, honest, fragrant and very varietal. Lots of fresh fruit (white stone, tropical and citrus fruit) it perfectly matched with floral aromas. Light herbal notes and subtle spices. Elegant mineral background. Very Atlantic. This white wine has good, bulky attack and is tasty, rich, creamy and very fresh. Ripe fruit increases in intensity in the glass. Very well-integrated but defined and refreshing citrus acidity. Long and very persistent finish." - Reviewed by: Producer			
55419	2006 Celler Cal Pla Mas den Compte Planots	\$89.99	N/A	N/A
	"It offers an alluring perfume of pain grille, crushed stone, violets, cinnamon, black cherry, and blueberry. A feminine, elegant style of Priorat, it has layers of succulent, spicy fruit, silky tannin, and exceptional length." - Reviewed by: The Wine Advocate - 95pts			
74445	2013 Telmo Rodriguez Gaba do Xil Godello	\$14.99	N/A	N/A
	"Godello has a distinctive and exhilarating profile that comes through in Gaba do Xil. The flavors feature a dominant mineral note, surrounded by a complex array of stone fruit (peach), citrus (lime), floral, and even herbal/spicy notes. The texture of the wine grabs your attention as well, with a round and almost viscous mid-palate that finishes clean and vibrant." - Reviewed by: Producer			
56542	2012 Finca Os Cobatos Godello	\$9.99	N/A	N/A
	"Clear, light yellow color. Nose is reminiscent of Spring flowers, violets and honeysuckle. Crisp and full-bodied with a waxy texture, this approachable wine has floral flavors on the palate with hints of stone and mineral which lingers." - Reviewed by: Producer			