

WINE COLLECTIVE

selected by Jacqueline Pirolo

September 2022: Crushable Reds

This month's topic is crushable reds! Theme brought to you by way of a wine club member's request. So, keep sending your ideas. We're so excited that someone requested CRUSHABLE CHILLABLE REDS (which we ALWAYS want to talk about.)

Crushable reds aka gluo gluo - translates from French to "glug glug". There are now wine importers, bars, bottles, and clubs named Glou Glou, even though it is not a designation, and you will not find this juice specific to any country or region. The fun of it might be that this distinction is in the hands of the drinker. So, we ask you... what makes a wine crushable? What makes a wine a glou glou?

There are certainly these characteristics: fruit forward, acid driven, lower tannin, and typically but not always lighter in color. And they are great for pairings, sippers, patio pounders, that keep you coming back, but are not making demands.

There's no when or where, it's more like always.

You can drink them on their own, but they are really fun with foods. Perfect for summertime grilling, a salumi and cheese board, salmon, pizza, and tomato sauce in general. And they are not meant to age, imbibe within a year.

So again, no finicky demands, just order the pizza and put the bottle on ice*.

*we never want to overchill. 30 min in the fridge before serving or 10-15 minutes on ice, but then take it off or take it out of the fridge and let it come back up to temp as you're crushing it

Remember, there is always more.

Shoot me an email if you'd like to purchase another bottle (or case) of something that you loved.

jacqueline@macchialina.com. Thank you!

#MacchInMyGlass

WINE 101

Lambrusco

The six most found Lambrusco varieties are Lambrusco Grasparossa, Lambrusco Maestri, Lambrusco Marani, Lambrusco Montericco, Lambrusco Salamino, and Lambrusco Sorbara. All of these various Lambrusco grapes are indigenous to Emilia.

Drink where you eat. Serve a Lambrusco alongside your next charcuterie and cheese spread.

Make sure to include Prosciutto di Parma and Parmigiano-Reggiano for that ah-ha moment!

Pro-tip - Lambrusco and tagliatelle Bolognese
(chef's kiss)
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KITCHEN NOTE

Pirolo's Eggplant Caponata

Traditional Sicilian fried eggplant, tossed with spicy anchovy, caper, oregano & tomato sauce. Eat right out of the jar with good bread or crackers, as a spread on a sandwich, or tossed in a pasta as a sauce.

There are many ways to make a Caponata, but in the words of Chef Mike Pirolo, "Zucchini, take a time out. We're going straight eggplant here."

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MACCH

IALINA

Cume do Avia, Arraiano Tinto 2020

Producer: Cume do Avia
Name: Arraiano Tinto
Variety: Caíño Longo, Brancellao, Sousón
and other local Galician varieties
Vintage: 2020
Location: Ribiero, Spain

In 1942, Diego Collarte, and his brother, Álvaro, and cousins Fito & Anxo's grandparents abandoned their land, known as Eida de Mouros. Dense with trees and underbrush, the property sits on the top of a hill (a Cume) above the river Avia, and was not reestablished until 2005.

Their story aligns with the Macchialina story in the commonality of siblings who would work as hard as necessary, and risk it all to succeed at the family business. With no family wealth, the four brothers and cousins took out loans to buy heavy machinery (which none of them had ever used before) and began to carve out the land. By 2008 they planted their first vines, and in 2012 finally made their first vinification tests, it was the first time any of them had ever made wine. As Diego says, "we put our youth into the project," one that ultimately pushed them to the brink of financial ruin and tested their relationships with each other. Three of the four would eventually have to find supplemental work to keep things afloat. Today, their fortune is on the upswing due to a series of wines with the 2017 vintage that began to turn heads, including ours.

A blend of Galician varieties, the wine is a light ruby color, a fruit bomb of mineral-driven red berry fruits, with a touch of tannin grip and slight bitterness in the persistent mineral finish. Cume de Avia's Arraiano Tinto is a table-wine style that sips down too easily and will likely become one of your go-to everyday reds. Brand new to the Miami market, we snatched it all up for this wine club. Serve slightly chilled.

MACCH

IALINA

Beurer "Rotgut" Wurttemberg 2020

Producer: Beurer
Name: Rotgut
Variety: Spätburgunder, Dornfelder and
Portugeiser
Vintage: 2020
Location: Württemberg, Germany
Follow: @weingut.beurer

Jochen Beurer may be one of the most important winemakers in Germany, and not just because he's following the Macchialina motto of keeping true to indigenous grapes. An ex-European BMX champion - his wines are pure energy; they have a universal vibration to them. They seemingly do not follow the laws of physics that govern the rest of the conventional wine world. A tour with Beurer is as likely to include a discussion of his bees, the vegetation and animals surrounding the vineyards as it is to include a discussion of the soil and vines themselves.

This featured red blend includes Dornfelder and Portugieser, with the addition of Pinot Noir, locally called Spätburgunder - Germany's most renowned red wine! The Rotgut, with a cheeky smiling devil adorning the label, is smooth and medium-bodied. It's easy to drink and perfect year-round, even suitable to be slightly chilled. The name says it all: Rotgut translates to "good red."

LALINA

Serve chilled.

ITALINA

Enjoy.

MACCH

CALINA

Pascal Lambert Chinon
"Les Terrasses" 2019

Producer: Pascal Lambert
Name: Les Terrasses
Variety: 100% Cabernet Franc Vintage: 2019
Location: Chinon, France

Founded in 1987 near the town of Chinon, at the locality of Les Chesnaies, Beatrice and Pascal have been carefully cultivating Cabernet Franc and Chenin Blanc on approximately 32 acres, in soils that range between sand and gravel deposits, limestone-clay soils and flint-based clay soils. For over 20 years, between Chinon and Cravant-les Coteaux, the estate has been practicing organic viticulture and biodynamic preparations. With their trusty draft-horse Isis, they plow the rows between the vines, planting each year different cover crops to assist in the uptake of the biodynamic preparations while adding back nutrients for the following season. They closely follow the lunar cycle from vineyard to cellar, only using indigenous yeasts with fermentation occurring in concrete or wooden vats, while maturing and aging are adapted according to the different terroirs and can be either concrete and wood, followed by racking and bottling according to the lunar cycles as well. Their overall purpose is to accentuate the purity of the terroir from which their vines come, while allowing them to elaborate on their personalities in the cellar.

MACCH

CALINA

Pax Mahle Wines, Mission,
Somers Vineyard Lodi 2021

Producer: Pax Mahle Wines
Name: Mission, Somers Vineyard
Variety: 100% Mission
Vintage: 2021
Location: Somers Vineyard, Mokelumne River, Lodi, California
Follow: @paxwines

I have always been a fan of this producer, and this summer my family and I ventured out to California were able to taste some of the juice that never makes it to Miami and some that was en route here, like this one!

Pax and Pamela have grapes all over California and are considered quite modern in that way. However, in all the other ways they are quite traditional, farming with as little intervention as possible, crushing all their wines by foot, and using only native yeast to ferment.

Planted on a dried riverbed in a sharp bend of the Lower Mokelumne River. These Mission grapes were presumably planted in the early 1960s. These old vines have exceptionally large trunks, and many are over six feet tall. The deep sandy loam soils are incredibly well suited to dry farming and these vines have been farmed with organic products since day one.

Savory, spicy and fruity on the nose this light red is gorgeously floral and fruity on the palate. Drink these up... with pizza, burgers & hot dogs at the beach, BBQ, Chinese take-out at home or even better with cheese and Salumi wherever you like to picnic. Serve chilled.