

# THE HOUSE OF GLUNZ

## The Wines of Eastern Europe

### WHITE WINE

- 1. Manaveli Rkatsiteli 2015, Georgia \$14.99 SALE \$13.49**  
Rkatsiteli is the most highly regarded white grape. Fermented in stainless steel with wild yeasts and no additives. Aromas of yellow stone fruits and light spice.
- 2. Pajzos Furmint "T" 2015, Hungary \$10.99 SALE \$9.99**  
Established in 1991 by owners of Chateau Clinet, Pomerol. Dry Furmint is unique to Hungary. High altitude & volcanic soils yield grapes rich in natural acidity & fresh, zesty flavors.
- 3. Movia Ribolla 2014, Slovenia \$32.99 SALE \$29.99**  
Nose is amazingly rich with gooseberries & currants over fine oaky notes. Very dry, medium bodied, a salty savoury character with lots of life: an homage to Ribolla, the oldest Brda variety.

### AMBER (ORANGE) WINE

- 4. DO-RE-MI Rkatsiteli 2015, Kakheti Region, Georgia \$22.88 SALE \$19.99**  
A project of three friends to create fine natural wines using ancient Georgian techniques, fermented with skins and wild yeasts in buried earthenware vessels (qvevris). Decant.

### RED WINE

- 5. Agrina Portuguiser 2015, Fruska Gora, Serbia \$12.99 SALE \$11.49**  
Cru Beaujolais style with ripe red fruit aroma, supple, berrylicious flavors, and black & red fruit in the finish. An unpretentious, easy-to-drink and food-friendly wine.
- 6. Weninger Kekfrankos 2013, Balf, Hungary \$21.99 SALE \$19.99**  
Kékfrankos is Hungarian for Blaufränkisch, a noble grape that has a unique ability to express the soil and terroir of individual sites. Biodynamic agriculture & vinification.
- 7. Manaveli Saperavi 2015, Kakheti, Georgia \$14.99 SALE \$13.49**  
Deep red with aromas and complex taste of dark fruits, chocolate and spices. Aged in qvevri, buried egg-shaped amphorae, and then in French oak afterwards. Decant.
- 8. Piquentum "Terre 14" 2014, Istria, Croatia \$19.99 SALE \$17.99**  
The grape variety, Refosk is Terrano in Italy, related to Corvina (Valpolicella) & is in the Refosco family. Indigenous yeasts, spontaneous fermentation, and aged in French oak.
- 9. Plantaze Vranac "Pro Corde" 2013, Montenegro \$14.99 SALE \$13.49**  
A robust red with rich, smoky notes of ripe plum, spicy cherry; chocolate in the finish. Claims to be Heart Healthy!
- 10. Zlatan Otok Plavac 2012, Island of Hvar, Croatia \$21.99 SALE \$19.99**  
This Croatian winery has received the most awards. Aromas of dried black cherry, saddle leather and freshly picked mushrooms; a rich structure and a long persistence.



A qvevri is a thick-walled vessel buried deep in the ground in a marani, or Georgian wine cellar. As such, it naturally maintains wine at optimal temperature during fermentation and allows it to age for many years without spoilage. Additionally, its conical shape and small pointed base allow for the seeds, pomace, and other sediment to settle to the bottom of the vessel. The interaction of the wine with its sediment adds more complexity and body to the wine while also keeping it chemically stable.

The liming of the exterior of qvevris helps prevent mold buildup on the outside and preserve the wine when higher than normal temperatures occur during fermentation. The inside is also sometimes lined with beeswax when the clay is too porous, preventing the wine from becoming oxidized or contaminated. When the wine is ready, a lid either made of clay or wood, is placed over the top of the qvevri. The lid is secured with clay, and often sulphur wicks to create a clean environment and form a vacuum between the wine and the lid when the sulphur burns. A covering of earth is packed around the lid to insure a secure airtight closure.

The extended skin contact deepens the color to gold and orange and amber.