

# BC GUILD OF WINE JUDGES

October 2019

## Class E6 - Other Dry Reds

Presented by Trevor Curtis (Victoria Chapter)

### Intended Outcomes:

After completing this session, you should know:

- The description and technical characteristics of this class
- The areas of the world which produce this type of wine
- The characteristics of this varietal of wine
- History and origin of this grape
- Tips about judging this class

### Other Dry Reds – Class E6.... Blaufränkisch, Montepulciano, Sangiovese, and Tempranillo

This class contains all other red wines, either varietals or blends, that do not fit the definitions of Classes E1 (Dry Red Bordeaux), E2 (Dry Red Pinot), E3 (Non-Vinifera Red Grape), E4 (Dry Red Zinfandel), E7 (Cabernet Sauvignon), E5, (Rhône Style Red). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Limburger, Barbara, Dornfelder, Nebbiolo, Ruby Cabernet, Sangiovese, Touriga Nacional, Tempranillo (Valdepeñas), or Zweigelt. The remaining 15% may be any other ingredient. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 85% hybrid. Non-grape dry red table wines belong in either this class or J1 (Country Table).

### Wine Characteristics

#### **Lemberger. (Vitis vinifera 'Blaufränkisch')**

Rich in tannins and exhibits a pronounced spicy character. Black cherry, raspberry, cassis, black pepper, rose petal, earthy.

#### **Montepulciano, Montepulciano d'Abruzzo**

Montepulciano d'Abruzzo, made predominantly from Montepulciano grapes, it is permitted to contain up to 15% Sangiovese. Raspberry and anise aromas; textured flavours, full fruit, black pepper, hints of spice. **NOTE:** **Vino Nobile de Montepulciano** is made from Sangiovese

#### **Sangiovese. (Vitis vinifera 'Sangiovese')**

Medium plus tannins and often slightly high in acidity. Cherry, dark cherry, plum, herby, bay leaf, dry supple texture and medium-to full-bodied spice, raspberry, cherry and anise flavours.

#### **Tempranillo**

Relatively neutral profile therefore is often aged in oak. Aromas of cherry, plum, tomato, and dried fig, cedar, leather, tobacco, vanilla, dill, and clove

## Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 16%
Colour:	Light red to medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 - 0.995
Acidity:	5.0g/L - 6.7g/L
pH:	3.4 – 4.0

## Introduction

The Other Dry Red class is a catch-all for many varieties and blends. This flight will only be a sampling of a very few of the types of wines that can be in this class. The Sangiovese and Tempranillo represent grapes that can be sourced locally.

## History

### **Blaufränkisch**

Officially documented in 1862 it is believed to be much older. DNA profiling suggests that Blaufränkisch is a cross between the male plant Weiber Heunisch and the female Blaue Zimmettraube. With significant evidence that the area of origin is the lower Styria or Slovenian Styria. The Lemberger name was given when it was imported to Germany from Lemberg, Styria in the 19<sup>th</sup> century. It is not Limberg which refers a grape from Limberg Maissau in Lower Austria.

### **Montepulciano**

“According to wine expert Jancis Robinson, the Montepulciano grape likely originated in Tuscany and may be related to the Sangiovese” (6).

Montepulciano d’Abruzzo is made from Montepulciano grapes grown around the town of Abruzzo. Minimum of 85% Montepulciano grapes with usually Sangiovese. No aging requirements.

### **Sangiovese**

Vino Nobile di Montepulciano. Made from Sangiovese grapes in the town of Montepulciano. Minimum of 70% Sangiovese with other wines and up to 10% white varieties. Minimum of two years aging. Rosso di Montepulciano is the same blend but with only 6 months aging requirement.

It is generally agreed that the 1590 writings of Giovanvettorio Soderini, identifying Sangiovese, is the first documented reference to the Sangiovese grape. There are theories that place Sangiovese in the time of early Roman winemaking. DNA profiling based on 50 markers, suggests that Sangiovese is a crossing of Citiogio and Calabrese Montenuovo. That would indicate that the grape is half Tuscan and half southern Italian.

Sangiovese, whose name is derived from sanguis jovis – the blood of Jupiter – goes by many names - Calabrese, Brunello, Brunelletto, Chiantino, Dolcetto Precoce, Guamacciola, Ingannacane, Montepulciano, Negrello, Nerino, Pignolo, San Giovetto, Sangineto, Sangiovese Dolce, Tabemello, Tipsa, Uva Tosca, Vigna Maggio, to name a few.

Brunello di Montalcino is the name given to the wine that is produced with 100% Sangiovese grapes grown in the vineyards surrounding the town of Montalcino in the province of Siena, Italy.

### **Tempranillo**

Tempranillo in Spanish means “little early one”. DNA studies suggest that the vine originated in Rioja Spain and has spread recently. Some suggest that it has descended from an ancient species from Lebanon brought to the area by the Phoenicians around 800BC.

### **Syrah/Cab-Sauv blend**

Cabernet Sauvignon provides the tannin structure and therefore the basis for longevity, and the Syrah gives fleshy fruit flavor. This gives the wine drinkability while young with the potential to mature for several years.

“First championed in Australia in the late 1800s as generic “claret”, the blend of Shiraz and Cabernet was resurrected in the 1950s. By 1962, Max Schubert, the creator of Grange, had made what he himself named the best wine of his illustrious career. A blend of Coonawarra Cabernet and Barossa Shiraz, 1962 Penfolds Bin 60A is now Penfolds’ most successful show wine of all time, and has on countless occasions been heralded as the greatest Australian red wine ever made” (8)

## **Growing Areas:**

### **Blafränkisch**

Blafränkisch is grown in Japan, USA, Australia, Germany, Hungary and Austria. It buds early, is late ripening and prefers warmer vineyards. Soil conditions include iron rich, slate, and limestone. The Yakima Valley is the major region in North America.

### **Montepulciano**

Montepulciano plantings are Italy’s second most dispersed indigenous grape. Montepulciano d’Abruzzo is only produced from the Abruzzo region of Italy. The area is mainly mountainous, ranging from sea level to 2750m. The soil tends to be calcareous clay and the vines benefit from dry sea breezes. Given the region there are many micro-climates which impact the features and quality of the wine.

### **Sangiovese**

From its homeland in Italy, Sangiovese has found worldwide appeal. Sangiovese requires a long growing season for if there is insufficient heat the grapes will have too high acidity and harsh tannins, whereas if too hot the flavors will be diluted. It now has significant plantings in Argentina, Romania, Corsica, France, USA, Australia. Although it is planted in many environs, the vines seem to prefer sandstone and clay rich soils which produce the highest quality wine. Soils with low fertility are ideal and help control some of the vigor of the vine.

### **Tempranillo**

Primarily planted in Spain and Portugal, there is also significant plantings in Australia, Argentina, Chile and Mexico. There are limited quantities in the Yakima Valley, Oregon, California, and Texas. The vines prefer hot days and cool nights.

### **Syrah / Cab Sauv blend**

Syrah is cultivated in many countries. Preferring the warmer regions there are concentrations in Australia, France, USA, Spain, Portugal, Switzerland, and South Africa. Washington State's Walla Walla, Naches Heights, produces significant quantities. Syrah is the 5<sup>th</sup> most planted grape in the Okanagan Valley.

Cabernet Sauvignon is widely cultivated. Notable regions are France, Italy, Spain, USA, Australia, and South Africa. Yakima Valley, Walla Walla and Red Mountain are regions in Washington State. The Okanagan produced 17 of the top 25 Cabernet Sauvignons in Canada this year (Vivino).

### **Tasting Notes:**

#### **Blaufrankisch - Lemberger**

Black cherry, raspberry, cassis, black pepper, rose petal, earthy.

Oaked or unoaked depending on the wine maker

Medium high tannin, medium high acidity

#### **Montepulciano**

Raspberry and anise aromas; textured flavours, full fruit, black pepper, hints of spice.

Oak aged and neutral aged depending on the wine maker

Medium to high tannin, medium to high acidity

#### **Sangiovese**

Cherry, dark cherry, plum, herby, bay leaf, dry supple texture and medium-to full-bodied spice, raspberry, cherry and anise flavours.

Usually light oaking – neutral oak barrels

High tannin, high acidity

#### **Tempranillo**

Cherry, plum, tomato, and dried fig, cedar, leather, tobacco, vanilla, dill, and clove typically aged 6-18 months in American or French Oak

medium-plus tannin, medium-minus acidity

#### **Syrah / Cab Sauv**

Blackberry, Blueberry and Boysenberry (tart to jammy), olive, pepper, clove, vanilla, mint, licorice, chocolate, allspice, rosemary, cured meat, bacon fat, tobacco, herbs and smoke

Medium to high oak aging

Medium tannin, medium acidity

### **Serving and Food Pairing:**

Food matches for **Blaufrankisch** include:

Stewed hare (Feldhase)

Lentil soup with smoked ham hock

Roast beef with gravy

Serving temperature between 15 and 19° C

Food matches for **Montepulciano** wines include:

Sausage and bean stew

Braised-beef tacos

Spaghetti and meatballs in tomato sauce  
Serving temperature between 15 to 17° C for a young wine (two to three years)  
and 17 to 20° C for aged

Food matches for **Sangiovese** include:

Pappardelle pasta with a rabbit and porcini mushroom ragù  
Fried chicken livers  
Slow-roasted pork with white bean mash, beef with gravy  
Serving temperature between 10 and 18° C

Food matches for **Tempranillo** wines include:

Roasted red peppers stuffed with rice and morcilla blood sausage  
Brazilian pork and bean stew (feijoada)  
Roast lamb with redcurrant jelly  
Leg of Lamb Slow Cooked in Red Wine with Figs  
Walnuts and Grapes  
Wild garlic and ricotta ravioli with lamb soup.  
Serving temperature between 15 and 18° C

Food matches for **Syrah/Cab-sav** blend wines include:

Steak and Burgers  
Beef ribs  
Lamb  
Portobello mushrooms  
Various cheeses  
Serving temperature between 15 and 18° C

## Judging

The range of wines in this flight can make it more challenging to judge. Try to start each tasting with a clean palate and focus less on a comparison to previous wines.

## The Flight

The goal for this flight was to sample a variety of wines from this class. The grapes, or juice, for these wines can be sourced from local suppliers. Maybe some of the wines will inspire members to try making these varieties. There are representatives of wines that are made to be consumed young and others that benefit from significant aging which will offer a variety of flavors.

## References:

1. [www.bcawa.ca](http://www.bcawa.ca)
2. [https://en.wikipedia.org/wiki/Montepulciano\\_d%27Abruzzo](https://en.wikipedia.org/wiki/Montepulciano_d%27Abruzzo)
3. <https://winefolly.com/review/montepulciano-wine-guide/>
4. <https://en.wikipedia.org/wiki/Sangiovese>
5. <https://www.wine-searcher.com/grape-1844-montepulciano-sangiovese>
6. [https://en.wikipedia.org/wiki/Montepulciano\\_\(grape\)](https://en.wikipedia.org/wiki/Montepulciano_(grape))
7. <https://en.wikipedia.org/wiki/Blaifr%C3%A4nkisch>
8. <http://thegreataustralianred.com/Background.pdf>
9. <https://www.matchingfoodandwine.com/news/pairings/six-of-the-best-matches-for-napa-valley-cabernet-sauvignon/>
10. <https://bcwinetrends.com>