

Press reviews:



Intense, powerful aromas of blueberry, licorice, cranberries, green herbs and precious wood. Rich, soft estimates with some fruit sweetness and fine concentration. A rough, dry finish that is good for barbecue beef and lamb. **Bergensavisen - Myi 2011**



Dark red. Complex aroma of various bærtypen - cherries, strawberries and blueberries. Also, some smoke, anise and herbs. Large body in a large, bæraktig taste. Good tannins. Spices and vanilla in a good conclusion. The white meat. Very good price **Bladet Tromsø - April 2011**



Deep purple. A little warm, fruity aroma of ripe blackberries and blueberries with hints of herbs. Bodied in a distinctly juicy and bæpreget rich flavor. Quite a long healthy and at the same time suitably warming aftertaste. A winner of pork, casseroles, pizza, taco or a good and warm cosiness while. A wonderful juicy and tasty wine. **Telemarksavisen - Mars 2011**



Week recommendation is a newcomer from March release, namely Alento, a very interesting Portuguese I think. A complex aroma of both red and dark berries. Moreover, I found licorice. Today's best for chicken and pork! **Oppland Arbeiderblad - Mars 2011**



Deep reddish-purple and youthful wine with appealing aromas of cherries, strawberries, herbs and licorice. The wine is fresh with nice herbal touch, cool fruit, good acidity and a long aftertaste. A good buy. **Dagsavisen - Mars 2011**



TOP BUY FROM PORTUGAL. Successful blending wine from Portugal. Emphasis on Aragon and Trincadeira. Dark red color with spicy and mineral aroma of dark berries and anise. Full bodied wine with big juicy fruit and firm, stern end. Slightly rustic wine with tasty meat dishes, pots and grill. **Hamar Arbeiderblad - Mars 2011**

Week's best wine buy. Deep red in color. Fine and fruity fragrance of dark berries with hints of herbs and spices. Bodied with a sweetness of the fruit that is balanced nicely by fresh acidity. Long aftertaste with distinct but fine tannins. This wine is good to drink now but can tolerate a couple of years of storage. Red meat is what you should have on the menu when you are going to drink this wine. Both beef, lamb and game is great **85 poeng, Klikk.no – Mars 2011**