# THE VESPER HOUSE

WINE CATALOG

# About Us

The Vesper House is a leading wine house and trading company based in Nepal, specialized and dedicated to bring the world's finest wines from around the world to a diverse range of businesses and customers. We aim to provide our clients with access to some of the finest wines available, while delivering exceptional customer service and expertise.

We specialize in sourcing and importing premium wines from established and emerging regions. Our team of experts works tirelessly to find unique and exciting wines that offer a true sense of place, and we're committed to sharing our discoveries with our customers.

Founded in 2011, The Vesper House has built a reputation as a trusted partner in the wine industry. Our network of suppliers and producers spans the globe, and we leverage our expertise and relationships to offer our clients unparalleled access to some of the world's most sought-after wines.

Whether you're a collector looking to expand your cellar, a restaurateur seeking to curate a dynamic wine list, or simply a wine enthusiast looking for something special, we're here to help. Our knowledgeable team is passionate about wine, and we're committed to sharing our expertise and insights with our clients.

At The Vesper House, we believe that wine is more than just a beverage. It's an expression of culture, history, and artistry, and experience, a way of life. We're proud to be a part of the vibrant and dynamic wine community.

# EXCLUSIVE BRANDS

FERRARI
TRENTO 1902

Vicente Faria
WINES · VINHOS · VINS

Barrière
FRÈRES

FAMILLE PERRIN

BODEGA
SANTA JULIA

FOLLADOR®
DAL 1769

FEUDO MACCARI
Noto

TENUTA SETTE PONTI
TOSCANA

VIÑA POMAL
HARO · RIOJA · 1904

VINYES PRÒPIES
EQUILIBRI I RESPECTE PER LA TERRA
RAIMAT
VITICULTURA SOSTENIBLE

DENOMINACIÓ D'ORIGEN
TERRA ALTA

ZUCCARDI
VALLE DE UCO



# CHAIRMAN'S MESSAGE

**We are dedicated to providing exceptional wines and unmatched service to our clients.**

We strive to create a culture of excellence that permeates every aspect of our business, from sourcing and importing to customer service and education.

We believe that wine is more than just a product; it's an experience that brings people together and connects us to the world around us. That's why we're committed to sourcing and importing only the finest wines from established and emerging regions, and why we're dedicated to sharing our passion and expertise with our clients.

*Alex Muktan*



# CEO'S MESSAGE

**We are more than just a wine trading company.**

We aspire to be a trusted partner and advisor to our clients, helping them navigate the complex and ever-changing world of wine with confidence and ease. Whether you're a seasoned collector or a novice enthusiast, we're here to help you discover the world of wine and all it has to offer.

We value integrity, collaboration, and innovation. We believe that by working closely with our clients and our network of suppliers and producers, we can create value and opportunities for all involved. We're committed to being a responsible corporate citizen, and to giving back to the communities in which we operate.

*Ashank SJB Rana*

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# ARGENTINA

# ZUCCARDI

VALLE DE UCO

Alberto Zuccardi planted the first vineyards in the east of Mendoza, and the family grew into one of the most important wine-producing companies in Argentina under father José Alberto Zuccardi who saw the creation of the popular Santa Julia brand among other labels in the portfolio.

The story now continues with grandson Sebastian Zuccardi who is one of the most forward-thinking winemakers in Argentina and this winery showcases all the developments of the Zuccardi brand which is now focused on premium-end wines from the Uco Valley.

MENDOZA








# Zuccardi Serie A Malbec

***Mendoza – Argentina, 2022***

Soft and velvety entry, firm tannins, with a lovely, juicy finish.

Intense and lively red-purple color. Intense red ripe fruit aromas such as prunes and cherries, with black pepper and tobacco. Can also detect chocolate, cherry liqueur, and spicy notes.

Intense and lively red-purple color.

Food Pairing
Ideal with red meats, pastas and spicy meals.

MRP
2,327

NEW WORLD WINERY OF THE YEAR | 2022 WINE ENTHUSIAST WINE STAR AWARDS

Malbec

ALC 14.2%




# Zuccardi Q Malbec

***Mendoza – Argentina, 2022***

Soft and silky entry, great structure, acidity that provides freshness and mineral texture. Long finish.

Intense red fruits and flowers aromas, such as roses and violets. Herbal notes

Deep purple color, with bluish hues.

Food Pairing
Beef, rabbits, pork, and cheese.

MRP
4,294

NEW WORLD WINERY OF THE YEAR | 2022 WINE ENTHUSIAST WINE STAR AWARDS

Malbec

ALC 14%




# Zuccardi Q Chardonnay

***Mendoza – Argentina, 2021***

it shows notes of white floral and fruits.

Fresh in the mouth, great acidity and attractive mineral character.

Yellow color with green hues.

Food Pairing
Ideal with red meats, pastas and spicy meals.

MRP
4,294

NEW WORLD WINERY OF THE YEAR | 2022
WINE ENTHUSIAST WINE STAR AWARDS

Chardonnay

ALC 13%




# Zuccardi Concreto

***Mendoza – Argentina, 2022***

It expresses a great herbal character with notes of red fruits

In the mouth is long and with a distinctive mineral texture. A wine of great structure and acidity

Red color with violet hues

Food Pairing
Beef, rabbits, pork, and cheese.

MRP
8,051

Malbec

ALC 14%




# Jose Zuccardi Malbec

***Mendoza – Argentina, 2022***

Firm and mature tannins that give structure to Jose Zuccardi Valle de Uco Malbec. Fresh and elegant due to great acidity. Long finish.

Complex nose that highlights ripe black and red fruit aromas; subtle spicy notes.

Intense red black in color.

Food Pairing
Ideal with red meats, pastas and spicy meals.

MRP
8,051

Malbec, Cabernet Sauvignon ALC 14%




# Jose Zuccardi Malbec

***Mendoza – Argentina, 2022***

A high-energy palate comes straight from the terroir. Lightly buttery baked apple and peach flavors are pure and steady on a firm, balanced finish.

Aromas of spiced apple and butterscotch.

Yellow color with green hues.

Food Pairing
Beef, rabbits, pork, and cheese.

MRP
12,814

Chardonnay ALC 12.5%

BODEGA

# SANTA JULIA

"Who is Santa Julia?" People who visit our winery often ask this question. Well, I'm Julia. My name is on one of the very first wines made by my family.

Santa Julia and I grew up together. We belong to the same family. We share the same values. We enjoy being part of joyous occasions, get-togethers, and large tables. Santa Julia and I are always looking for quality in what we do, we have a bond with the land that watched us grow, and we believe in the importance of taking care of it. We are committed to being useful to our community and its people."

*Julia Zuccardi*



MENDOZA




# Santa Julia Chardonnay

**Mendoza, Argentina 2023**

The notes of yellow, citrus and tropical fruits reappear. Fresh, with good acidity and a fruity finish.

Fresh, floral, with notes of apricots and yellow peaches. Very expressive.

Bright straw yellow with greenish reflections.

Food Pairing
Savoury starters, pasta & fish and seafood dishes.

MRP
2327

Chardonnay ALC 13%




# Santa Julia Chenin Dulce

**Mendoza, Argentina 2023**

Sweet entry, citric notes, a good balance between acidity and natural sugar is distinguished. It is precisely the natural sugar that gives it softness and a final lacquer.

The main aromatic notes of this wine are white peach, apricot, fresh herbs and some citrus notes such as lemon and grapefruit.

**Greenish yellow** of medium intensity.

Food Pairing
Snacks, seafood or desserts with fresh and citrus fruits.

MRP
2028

Chenin Blanc ALC 7.5%




# Santa Julia Dulce Tinto

**Mendoza, Argentina 2023**

Very refreshing and delicately sweet, with a perfect balance between sugar and acidity. Fruity finish in the mouth, in which the notes of fresh fruit stand out.

Very fragrant, with notes of fresh red fruits such as strawberry, cherry and raspberry.

Intense cherry red

| Food Pairing | MRP |
| --- | --- |
| Desserts and light, fresh etc. | 2028 |

Bonarda ALC 8.5%



BODEGA

# SEPTIMA

Along winery made with beautiful big stones, Septima's architecture is pretty memorable as is the terrace with a panoramic view of the mountains and vineyards. The name means seventh, as it is the seventh venture of the Codorníu Raventos group from Spain (renowned for cava production).

As you expect, there is plenty of fizz in their portfolio, but also a large collection of white and red wines made from their vineyards in Lujan de Cuyo and beyond.

## MENDOZA








# Septima Malbec, Séptima

***Mendoza – Argentina, 2021***

If you like big wines, this Argentinean Malbec is going to blow you away!

Chewy, fruit; coffee and fig notes and a smooth finish result in a tremendous BBQ wine with a difference.

Ruby Red

| Food Pairing | MRP |
|---|---|
| Ideal with red meats, pastas and spicy meals. | 2710 |

Malbec ALC 12.5%




# Septima Gran Reserva, Séptima

***Mendoza – Argentina, 2018***

In taste the blackberry cassis and strawberries come through with touches of spicy dark chocolate and a cedar vanilla background from the oak aging.

The nose is full of chocolate, violets, and berry fruit giving a clue of what is to follow.

There are roasted hues and great warmth to the flavours with soft light tannins.

| Food Pairing | MRP |
|---|---|
| Beef, rabbits, pork, and cheese. | 4949 |

Cabernet Sauvignon, Tannat, Malbec ALC 12.5%


GERMANY

# SCHLOSS VOLLRADS








# Volratz Rheingau Riesling Qualitätswein trocken

**Mendoza, Argentina 2022**

The notes of yellow, citrus and tropical fruits reappear. Fresh, with good acidity and a fruity finish.

Fresh, floral, with notes of apricots and yellow peaches. Very expressive.

Bright straw yellow with greenish reflections.

Food Pairing
Savoury starters, pasta & fish and seafood dishes.

MRP

Chardonnay ALC 13%




# Winkel Riesling Kabinett VDP.ORTSWEIN

**Mendoza, Argentina 2022**

Sweet entry, citric notes, a good balance between acidity and natural sugar is distinguished. It is precisely the natural sugar that gives it softness and a final lacquer.

The main aromatic notes of this wine are white peach, apricot, fresh herbs and some citrus notes such as lemon and grapefruit.

**Greenish yellow** of medium intensity.

Food Pairing
Snacks, seafood or desserts with fresh and citrus fruits.

MRP

Chenin Blanc ALC 7.5%




# Winkel Riesling Spätlese VDP.ORTSWEIN

***Mendoza – Argentina, 2020***

If you like big wines, this Argentinean Malbec is going to blow you away!

Chewy, fruit; coffee and fig notes and a smooth finish result in a tremendous BBQ wine with a difference.

Ruby Red

Food Pairing
Ideal with red meats, pastas and spicy meals.

MRP
2,423

Malbec ALC 12.5%




# Chloss Vollrads GREIFFENBERG Riesling GG VDP.GROSSE LAGE®

***Mendoza – Argentina, 2018***

In taste the blackberry cassis and strawberries come through with touches of spicy dark chocolate and a cedar vanilla background from the oak aging.

The nose is full of chocolate, violets, and berry fruit giving a clue of what is to follow.

There are roasted hues and great warmth to the flavours with soft light tannins.

Food Pairing
Beef, rabbits, pork, and cheese.

MRP
4,418

Cabernet Sauvignon, Tannat, Malbec ALC 12.5%



# FRANCE

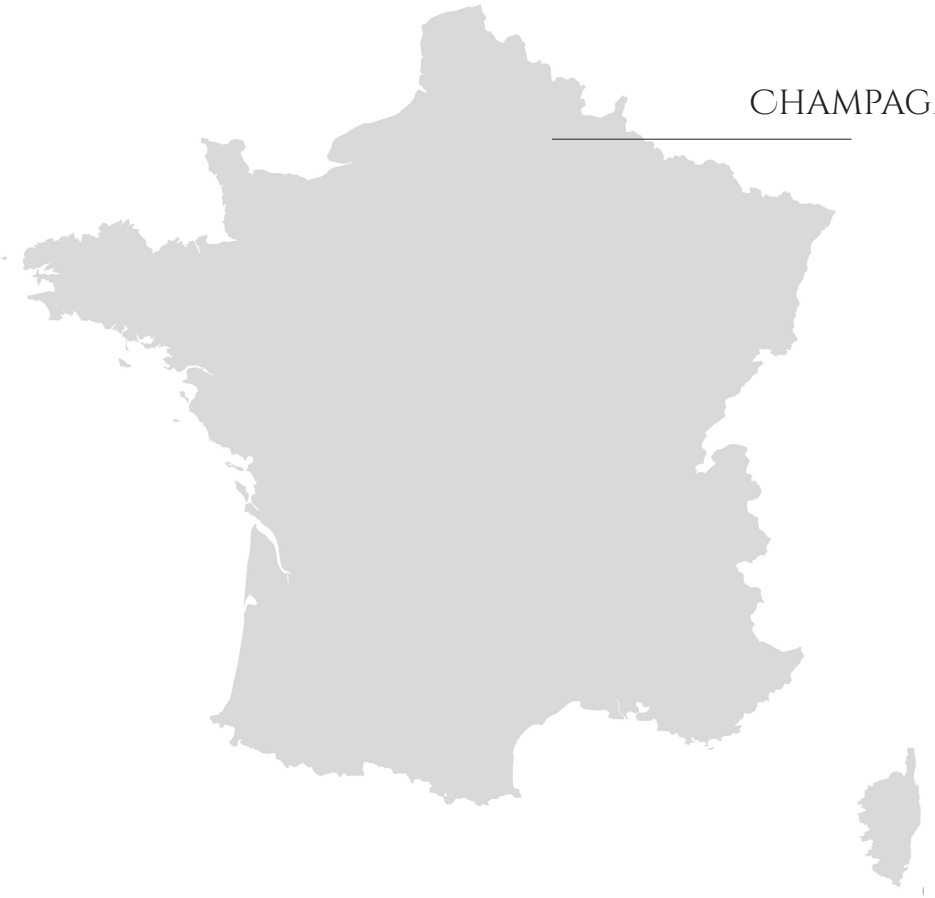
CHAMPAGNE

# BRUNO PAILLARD

REIMS - FRANCE

Bruno Paillard was born in Reims in 1953 and started his activity as courtier in 1975. In 1981 he founded the Maison with his name: Champagne Bruno Paillard. Nowadays he owns around 32 hectares spread around the best Grand Cru terriroties in the Champagne region, with an annual production of 500,000 bottles.

## CHAMPAGNE








# Bruno Paillard, Première Cuvée Extra Brut

**Champagne - France**

The fine bubbles are due to a strict selection of the best grapes, perfectly controlled temperature in the cellar and very long ageing.

Then the red fruits aromas of pinot noir appear: redcurrant, raspberry, morello cherries.

The golden straw colour reveals a high presence of chardonnay and the exclusive use of the first pressings.

| Food Pairing | Classification | MRP |
|---|---|---|
| Red meat, charcuterie platter, hard cheeses. | AOC | 12497 |

Merlot, Cabernet Sauvignon ALC 12.5%




# Bruno Paillard, Blanc De Blanc Grand Cru

**Champagne - France**

After a lively attack, this wine reveals complex notes ranging from citrus to white flesh fruits, marked by the distinctive minerality of the chalk. Fresh and lingering finish.

First aromas are citrus – lime and grapefruit – followed by white flowers.

Very pale and shiny with green tints.

| Food Pairing | Classification | MRP |
|---|---|---|
| Seafood, fried fish, goat cheese. | AOC | 20334 |

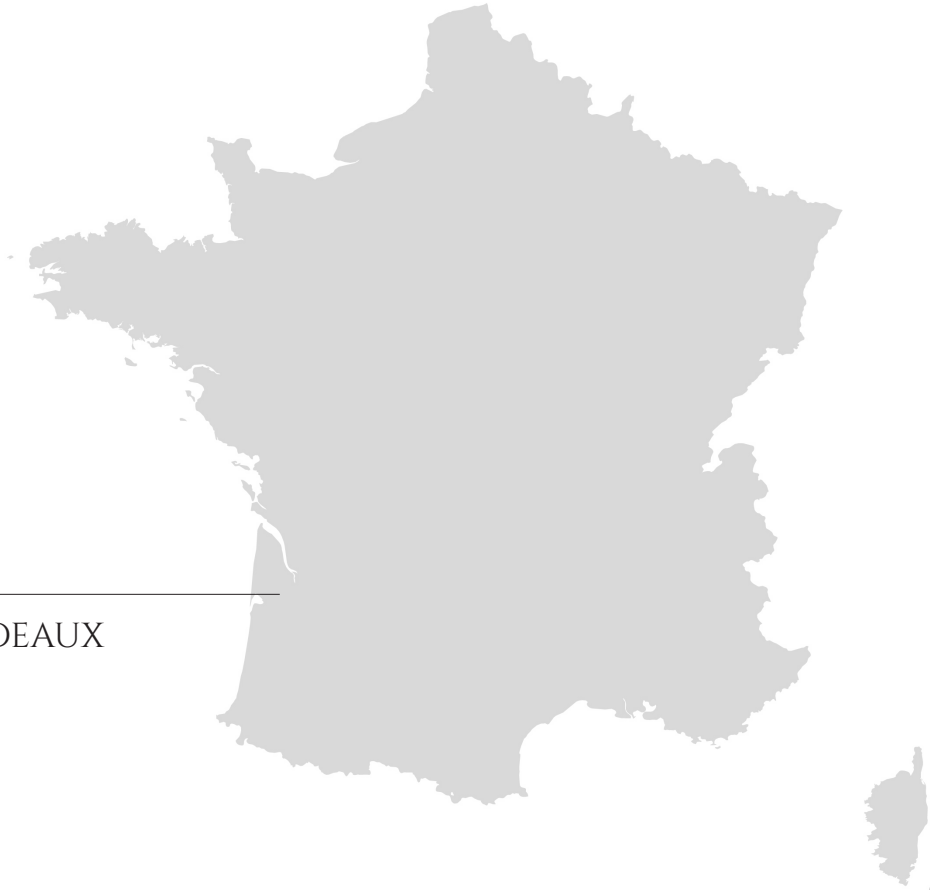
Chardonnay ALC 12%

Barrière
FRÈRES

Specialist in Bordeaux Grands Crus Classés market for more than 80 years, Barrière Frères is the commercial arm of Grands Millésimes de France (a joint venture between Suntory and Castel), which includes Château Beychevelle (Saint-Julien) and Château Beaumont (Haut-Médoc).

With its solid financial resources allowing it to ensure a coherent and sustainable purchasing and sales strategy Barrière Frères is now one of the leaders in the market of Bordeaux Grands Crus, notably on the export markets but equally on the traditional French market.

Its know-how, its permanent concern for customer satisfaction and its experience since 1932 make Barrière Frères a unique and indispensable partner in the sourcing of the greatest wines of Bordeaux and the world.



BORDEAUX






# Grand Bateau Blanc Bordeaux

**Bordeaux, France 2022**

Elegant and round attack, ripe yellow fruit, good freshness, fruity and pleasant finish

Green apple, gooseberry, citrus and small touch of vanilla

Pale yellow with green hues

| Food Pairing | Classification | MRP |
|---|---|---|
| Seafood, fried fish, goat cheese. | AOC | |

Merlot, Cabernet Sauvignon

ALC 12.5%




# Grand Bateau Rouge Bordeaux

**Bordeaux, France 2022**

Attack on black fruits, elegant and fresh mid palate, structured and balanced final.

Violette, black cherries, vanilla, blackcurrant, prunes.

Ruby red with purple hues

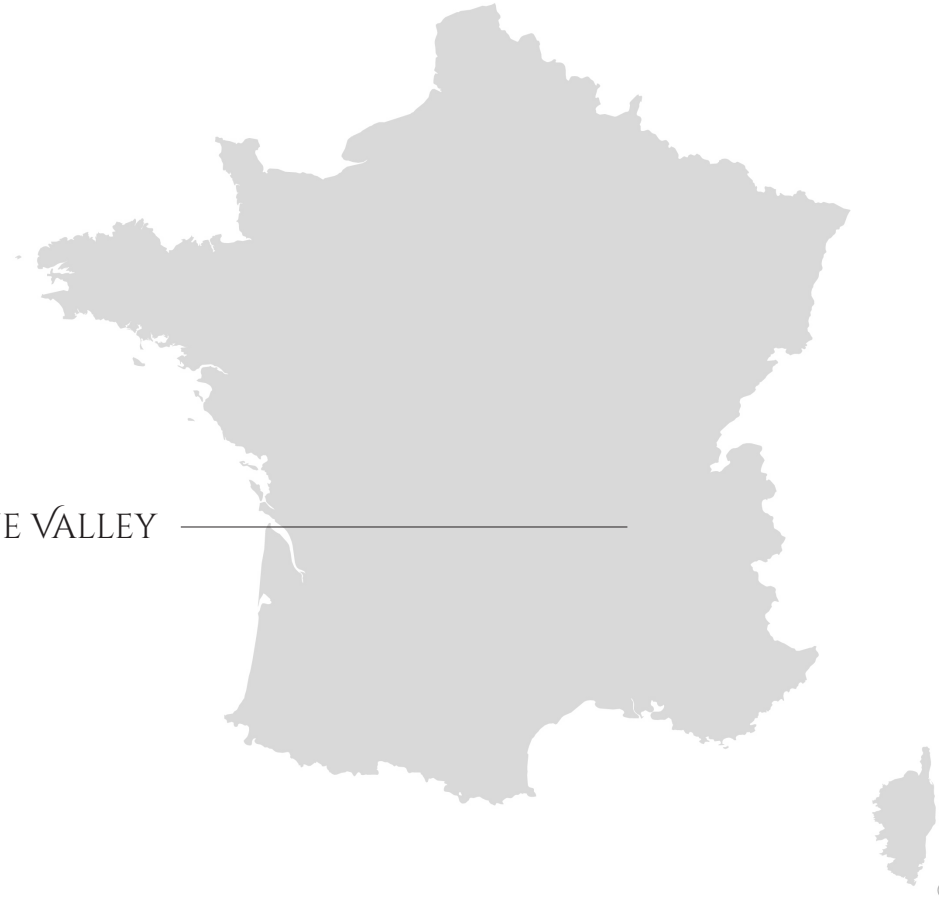
| Food Pairing | Classification | MRP |
|---|---|---|
| Red meat, charcuterie platter, hard cheeses. | AOC | |

Merlot, Cabernet Sauvignon

ALC 13.5%

# FAMILLE PERRIN

The Perrin Family's range of wines enable you to discover the richness of the Southern Rhône Valley and its diverse terroirs. With the same expertise and the same passion as for Château de Beaucastel, the family prides itself in bringing out the true character of each terroir.The "Famille Perrin" way makes each wine unique: using organic and biodynamic approaches, mastering the art of blending and bringing out the freshness of the Southern aromas.









# La Vieille Ferme Blanc

**Rhone Valley, France 2022**

A very nice balance between juicy fruit and great freshness. The saline notes on the finish bring a delicate hint of bitterness which gives this wine length and savouriness.

Opens up with a nose full of freshness with notes of crisp-green apples and pears mixed with a bouquet of mountain flowers such as white thorns and wild verbena.

Elegant pale yellow-green colour with silver undertones.

Food Pairing
Pair with a simple meal.

MRP

Bourboulenc, Ugni blanc, Roussanne, Grenache Blanc

ALC 12.5%




# La Vieille Ferme Ventoux Rouge

**Rhone Valley, France 2021**

Full of delicacy, the palate is full of freshness and well balanced.

A seductive bouquet of red fruit and spices with aromas of cherries and very soft tannins, giving this wine great drinkability.

Pretty purple colour with shiny reflections.

Food Pairing
Grilled Tuna, Grilled Swordfish, Peking Duck,

MRP

Carignan, Cinsault, Grenache & Syrah

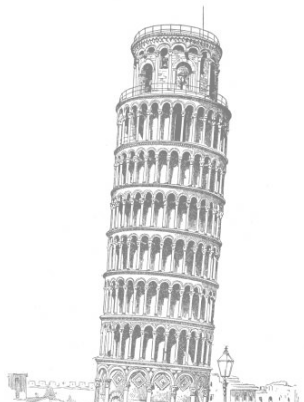
ALC 13%


ITALY

# Casanova di Neri



TUSCANY






# Rosso di Montalcino DOC

***Trento, Italy***

Fresh and of great finesse, it makes the sip inviting and satisfying. The long finish gives **nuances of citru**s and **mineral sensations**

Of great intensity. The typical fruity notes of **Chardonnay** are a prelude to pleasant hints of **bread crust** and **hazelnut** conferred by over **30 months** of aging on the lees

**Bright straw yellow** and perlage of remarkable persistence.

Food Pairing
Buffalo Mozzarella

MRP

Chardonnay

ALC 12.5%




# Brunello Di Montalcino, Casanova Di Neri, DOCG

***Tuscany - Italy, 2018***

The palate has a perfect balance, it is creamy and juicy and reveals marked hints of red berries

The nose displays nuances of cherry, white flowers; red orange notes appear with a bit of aeration.

It shows a bright ruby red colour.

Food Pairing

MRP
13927

Chardonnay

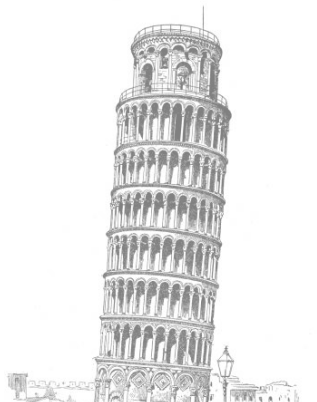
ALC 14.5%

VOLPAIA

*terra di sogni, borgo divino*



TRENTO






# Volpaia, Chianti Classico DOCG

***Tuscany - Italy, 2021***

Some lead pencil and slate, too. It's medium-bodied with fine tannins and firm acidity, which adds verve and tension to the wine.

Black-cherry and orange-peel aromas and flavors.

**Bright straw yellow** and perlage of remarkable persistence.

| Food Pairing | MRP |
|---|---|
| Buffalo Mozzarella | 7621 |

Sangiovese, Merlot ALC 13.5%




# Castello di Volpaia - Chianti Classico Reserva DOCG

***Trento, Italy***

**Harmonious** and well-balnced, with an attractive undertone of ripe fruit and hit of crusty bread.

Fresh, intense, with a board fruity note of ripe golden delicious apples, and wild flowers, underpinned by a delicate scent of yeast

A lively straw yellow. **Fine and persistent perlage**

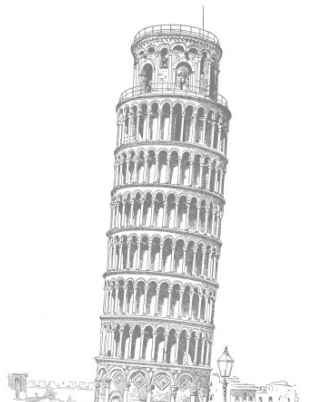
| Food Pairing | MRP |
|---|---|
| Kumomoto Oysters; Butternut Squash Ravioli w/ Sage Butter Prosciutto; Seared Scallops over Creamy Myer Lemon Risotto | |

Chardonnay ALC 12.5%

Poderi
Gianni Gagliardo



TRENTO






# Barolo, Gianni Gagliardo DOCG

***Piedmont – Italy, 2019***

The mouthfeel is elegant, complex, balanced, harmonious, pleasantly tannic, persistent and confirms the fruity notes perceived into the nose.

while in the nose it is pleasant, floral and fruity with hints of dried rose, ripe red fruit, berries and coffee.

It has a beautiful ruby red color.

| Food Pairing | MRP |
|---|---|
| Buffalo Mozzarella | 11153 |

Nebbiolo ALC 14.5%




# Moscato d'Asti DOCG

***Trento, Italy***

**Harmonious** and well-balnced, with an attractive undertone of ripe fruit and hit of crusty bread.

Fresh, intense, with a board fruity note of ripe golden delicious apples, and wild flowers, underpinned by a delicate scent of yeast

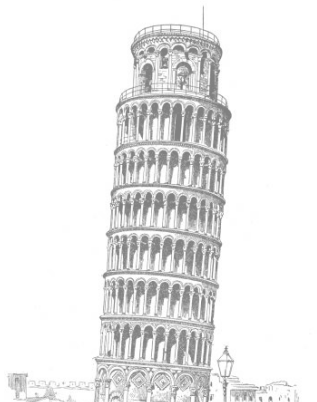
A lively straw yellow. **Fine and persistent perlage**

| Food Pairing | MRP |
|---|---|
| Kumomoto Oysters; Butternut Squash Ravioli w/ Sage Butter Prosciutto; Seared Scallops over Creamy Myer Lemon Risotto | |

Chardonnay ALC 12.5%

# PIETRADOLCE






# Pietradolce Etna Bianco

***Trento, Italy***

Fresh and of great finesse, it makes the sip inviting and satisfying. The long finish gives **nuances of citru**s and **mineral sensations**

Of great intensity. The typical fruity notes of **Chardonnay** are a prelude to pleasant hints of **bread crust** and **hazelnut** conferred by over **30 months** of aging on the lees

**Bright straw yellow** and perlage of remarkable persistence.

Food Pairing
Buffalo Mozzarella

MRP

Chardonnay

ALC 12.5%




# Pietradolce Etna Rosso

***Trento, Italy***

**Harmonious** and well-balnced, with an attractive undertone of ripe fruit and hit of crusty bread.

Fresh, intense, with a board fruity note of ripe golden delicious apples, and wild flowers, underpinned by a delicate scent of yeast

A lively straw yellow. **Fine and persistent perlage**

Food Pairing
Kumomoto Oysters; Butternut Squash Ravioli w/ Sage Butter Prosciutto; Seared Scallops over Creamy Myer Lemon Risotto

MRP

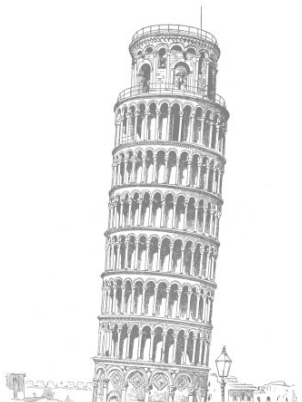
Chardonnay

ALC 12.5%

TEDESCHI



TRENTO






# Capitel Tenda Soave DOC Classico

***Trento, Italy***

Fresh and of great finesse, it makes the sip inviting and satisfying. The long finish gives **nuances of citru**s and **mineral sensations**

Of great intensity. The typical fruity notes of **Chardonnay** are a prelude to pleasant hints of **bread crust** and **hazelnut** conferred by over **30 months** of aging on the lees

**Bright straw yellow** and perlage of remarkable persistence.

Food Pairing
Buffalo Mozzarella

MRP

Chardonnay

ALC 12.5%




# Marne 180 Amarone Della Valpolicella DOCG

***Valpolicella - Italy, 2019***

Notes of vanilla and ethereal airs depending on the period of aging in the barrel; notes of sweet fruits such as currants, blueberries, cherries depending on the varieties of grapes

Aroma of cherries, plums, and chocolate.

Strong ruby red. Clear and transparent.

Food Pairing

MRP
11,305

Corvina, Corvinone, Rondinella, Rossignola, Oseleta, Negrara, Dindarella. Blanc, Muscadelle

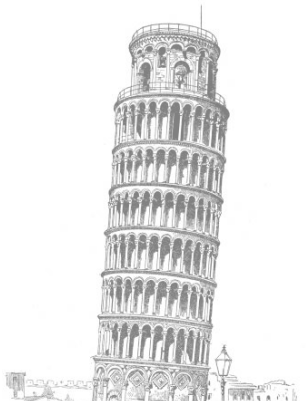
ALC 16.5%

FERRARI

TRENTO 1902

Ferrari Trento is the biggest company of Lunelli Group, a corporation of six different brands operating in the wine (Tenute Lunelli and Bisol), bottled water (Surgiva), grappa and spirit sector (Segnana). The Lunelli Group also has a two-Star Michelin restaurant, Locanda Margon.






# Maximum Brut Blanc de Blancs

***Trento, Italy***

Fresh and of great finesse, it makes the sip inviting and satisfying. The long finish gives **nuances of citru**s and **mineral sensations**

Of great intensity. The typical fruity notes of **Chardonnay** are a prelude to pleasant hints of **bread crust** and **hazelnut** conferred by over **30 months** of aging on the lees

**Bright straw yellow** and perlage of remarkable persistence.

Food Pairing
Buffalo Mozzarella

MRP

Chardonnay

ALC 12.5%




# Brut F1

***Trento, Italy***

**Harmonious** and well-balnced, with an attractive undertone of ripe fruit and hit of crusty bread.

Fresh, intense, with a board fruity note of ripe golden delicious apples, and wild flowers, underpinned by a delicate scent of yeast

A lively straw yellow. **Fine and persistent perlage**

Food Pairing
Kumomoto Oysters; Butternut Squash Ravioli w/ Sage Butter Prosciutto; Seared Scallops over Creamy Myer Lemon Risotto

MRP

Robert Parker Wine Advocate 91 PTS

JAMES SUCKLING .COM 91 PTS

Chardonnay

ALC 12.5%

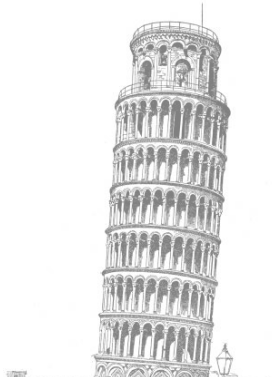
FOLLADOR®

DAL 1769

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VENETO






# Prosecco DOC Treviso - Extra Dry

**Veneto, Italy**

Supple and velvety, harmonious and savoury.

Rich and full bouquet with flowery nuances of almond and ripe fruits.

Pale yellow straw with greenish reflections

| Food Pairing | Classification | MRP |
|---|---|---|
| Ideal for aperitifs, starters and dry pastry | DOC | 2,500 |

JAMES SUCKLING .COM 90 PTS

Glera

ALC 11.5%




# Prosecco DOC Rosé Millesimato Brut

**Veneto, Italy**

Well structured, balanced acidity and savouriness with a final dry taste.

Fruity, with strong nuances of apple, pear and apricot. Flower scents are recognisable, in particular lime.

Bright pink with fine and persistent bubbles.

| Food Pairing | Classification | MRP |
|---|---|---|
| Aperitifs, meal with fish and shellfish dishes. | DOC | 2,796 |

2023 Decanter WORLD WINE AWARDS BRONZE

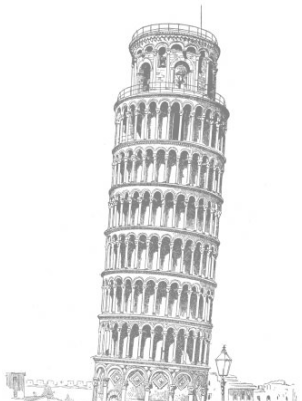
Glera, Incrocio Manzoni Moscato Rosa

ALC 11.5%

Vesper
FINE WINES

We are a leading independent wine house and trading company in Nepal, specializing in offering exclusive wines from around the world, many from boutique producers and established world-renowned wineries.






# Vesper Orvieto D.O.P, La Carraia

***Umbria – Italy, 2022***

From the Vinyards located between Bachi & Orvieto, in the southwestern part of Umbria, the Vesper Orvieto from La Carraia winery is a pefect assemblage of Procanico Grechetto and other grapes.

It has bright dry gentle flavors, lemon, quince, almond and Mediterranean flower's cent.

Pale Yellow

Food Pairing
seafood pasta, chicken alfredo, antipasto, sushi, salad, white pizza and ham.

MRP
2356

Grechetto, Malvasia, Procanico

ALC 12.5%




# Vesper Cabernet Sauvignon I.G.P

***Umbria – Italy, 2019***

Full and ripe on the palate with balanced tannins.

Brilliant ruby red in color with slight berry fruit on the nose.

Brilliant ruby red in color

Food Pairing
Pasta and lightly grilled red meat dishes.

MRP
2356

Cabernet Sauvignon

ALC 12.5%




# Vesper Merlot, La Carraia

***Umbria, Italy, 2019***

Ruby red wine, its scent is strong, balanced and pleasant.

Its scent is strong, balanced and pleasant.

Ruby red in color.

---

Food Pairing

It is excellent combined with red meat and aged cheeses.

MRP
2356

Merlot

ALC 12.5%

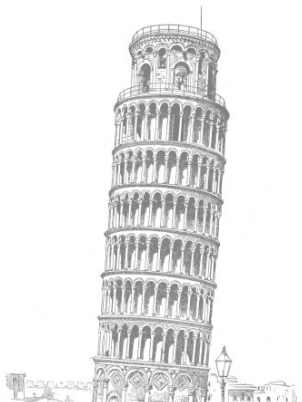


*Serralunga d'Alba*

# MASSOLINO

Proud producers of Barolo, Barbaresco and the typical wines of the Langhe, we were lucky enough to be born in Serralunga d'Alba, an area of absolute excellence in the geography of great Italian wines.








# Massolino Langhe Chardonnay D.O.C, Massolino

***Langhe, Italy, 2020***

warm and expansive, it envelops the palate with gentleness and character, ending with a lingering aftertaste; undoubtedly blessed with the structure provided by the Langa soils.

The most fanciful scents of ripe fruit and an excellent mineral quality emerge, together with optimal freshness.

More or less bright straw yellow depending on the vintage.

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Food Pairing
.....

MRP
5083

Chardonnay

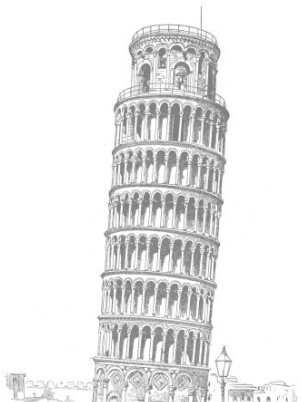
ALC 12.5%

# GIROLAMO RUSSO

Giuseppe Russo had been studying to be a pianist when his father Girolamo died unexpectedly in 2005. He then came back home to Mount Etna to take over the family vineyards. Since that time he has been organically farming these old vines, some of them more than 100 years old, and he has restored the old cellar under his house. He has 15 hectares of vines on the North side of Etna, around the town of Passopisciaro, including pieces of some famous 'contrade', as the historic localities are known here. For Pinot Noir and Nebbiolo lovers, Nerello Mascalese is an exciting discovery. It can produce reds of impressive subtlety and structure, drinkable when young and even better with a few years of age.



FEUDO DI MENZZO








# Girolamo Russo Etna Rosso A'rina, Girolamo Russo

***Feudo di Mezzo, Italy 2019***

Fresh and complex, with soft, velvety tannins, good structure and pleasant drinkability; silky, lingering finish.

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Food Pairing

...

MRP
4332

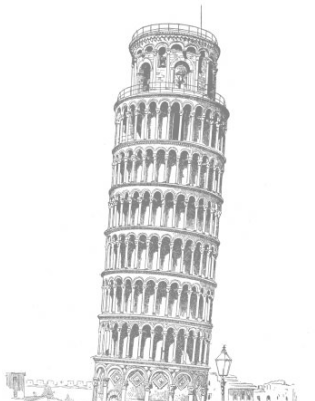
Nerello Mascalese 90%,
Nerello Cappuccio 10%

ALC 14%

# BELLAVISTA
FRANCIACORTA

The Bella Vista Winery is in the appellation Franciacorta that is renowned for its Champagne method wines. We have the Best producer, Bella Vista Winery- Franciacorta Italy. Franciacorta is a small wine-producing area in Lombardy, northern Italy. It is famous for its High-Quality Champagne method sparkling wines.








# Bellavista Grande Cuvee Alma Rose, Franciacorta

***Lombardy, Italy, 2016***

A palate with great finesse that underpins the bellavista style: crystalline, essential, simple.

An enveloping and gratifying wine with a distinctive personality, it is supremely fresh and linear, emphasized by the zero dosage.

The color is the royal one of antique rose gold, delicate and extremely elegant.

Food Pairing

.....

MRP
8599

65% Chardonnay, 35% Pinot Noir

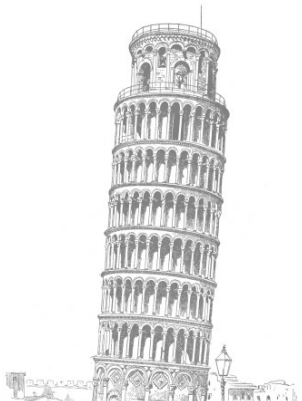
ALC 12.5%

# DUEMANI

## Costa Toscana

The Duemani winery was founded in 2001 at the turn of the new millennium in the tiny town of Riparbella, high along the Tuscan coastline above Bolgheri. The geography is rough and difficult with clay and large stones throughout the steep vineyards.







# Rose Si IGP

*(BIO DYNAMIC WINE)*

***Duemani-Italy, 2018***

Intense bouquet of pink grapefruit, raspberry and cranberry. Creamy and flavorful.Taut, juicy and lively on the palate – a perfect harmony of expression, freshness and body.

Aromas of cherries and flint and matchstick notes, following through to a full body with delicious fruit and cantaloupe undertones.

Intense bouquet of pink

| Food Pairing | MRP |
| --- | --- |
| ..... | 6993 |

Syrah

ALC 12.5%

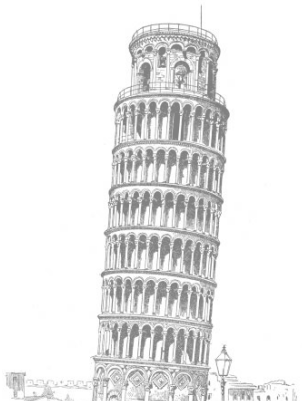
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DAL 1769

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VENETO






# Prosecco DOC Treviso - Extra Dry

**Veneto, Italy**

Supple and velvety, harmonious and savoury.

Rich and full bouquet with flowery nuances of almond and ripe fruits.

Pale yellow straw with greenish reflections

| Food Pairing | Classification | MRP |
|---|---|---|
| Ideal for aperitifs, starters and dry pastry | DOC | 3062 |

JAMES SUCKLING .COM 90 PTS

Glera

ALC 11.5%




# Prosecco DOC Rosé Millesimato Brut

**Veneto, Italy**

Well structured, balanced acidity and savouriness with a final dry taste.

Fruity, with strong nuances of apple, pear and apricot. Flower scents are recognisable, in particular lime.

Bright pink with fine and persistent bubbles.

| Food Pairing | Classification | MRP |
|---|---|---|
| Aperitifs, meal with fish and shellfish dishes. | DOC | 3344 |

2023 Decanter World Wine Awards BRONZE

Glera, Incrocio Manzoni Moscato Rosa

ALC 11.5%

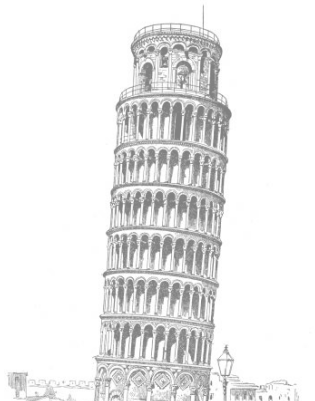
TENUTA SETTE PONTI

TOSCANA

Our vineyards are 100% organic, managed by expert farmers and agronomists whose aim is to make high-quality wines that get their start between these rows. Quality is the main goal from the very beginning, throughout the growth and production cycle – starting with pruning, budding, blooming, fruit set, veraison (when the grapes begin to change color), cluster thinning, harvest and finally, the selection of the grapes.



TUSCANY






# Oreno Toscana IGT, Tenuta Sette Ponti

***Tuscany - Italy, 2018***

Excellent structure, elegantly integrated tannins, silky, and persistent. Pairings with quality meat, stewed lamb, risotto, and Mediterranean and fusion cuisine.

Ripe red fruit and sweet spices with light notes of balsam and chocolate. Intense and complex, warm, aromatic, full, and harmonious.

It is ruby red in colour.

| Food Pairing | MRP |
|---|---|
| ..... | 17334 |

Cabernet Sauvignon, Merlot, Petit Verdot

ALC 15%




# Crognolo Toscana IGT, Tenuta Sette Ponti

***Tuscany - Italy, 2020***

The wine has a fruity, spicy bouquet and ripe cherry and berries on the palate.

It has the vivid acidity typical of Sangiovese, with well-integrated tannins and an earthy finish.

Intense ruby red in color

| Food Pairing | MRP |
|---|---|
| ... | 5966 |

Sangiovese, Merlot, Cabernet Sauvignon

ALC 14%




# Orma Toscana Rosso IGT

***Tuscany - Italy, 2020***

Notes of cherries and morello cherries, dried flowers and balsamic. A well-balanced wine with elegant and silky tannins.

Fascinating aromas of stone, wet concrete and dark fruit.

Intense ruby red.

---

Food Pairing

...

MRP
17334

Tinta Roriz, Touriga Nacional

ALC 14%






# Vigna di Pallino Chianti Superiore D.O.C.G,

**Tuscany, Italy 2021**

The palate is velvety, deep, and well balanced.

The nose expresses well-integrated fruity notes and spicy undertones.

Ruby Red Color.

Food Pairing
Mixed crostini, salumi, and pasta with tomato sauce.

MRP
4088

Sangiovese ALC 14%




# Vigna Di Pallino Chianti Bio

**Tuscany, Italy 2021**

Juicy and easy to drink with lasting freshness, balance, and appeal.

Fragrant aromas of fruit unfold alongside classic floral notes.

Medium-toned ruby red in color.

Food Pairing
Mixed crostini, salumi, and pasta with tomato sauce.

MRP
3240

Sangiovese ALC 14%

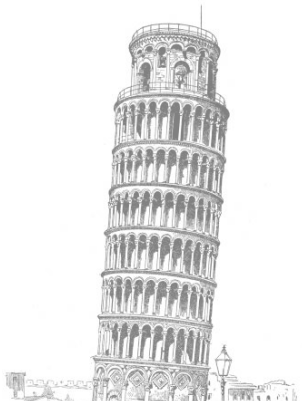
# FEUDO MACCARI
## Noto

Feudo Maccari covers nearly 265 hectares, 60 of which are vineyards divided into three groups on the hills caressed all day by the sea breeze.

The heart is Maccari, corresponding to more than 70 percent of the Feudo, where the vineyards that have already made some 30 harvests are always in the sun all day long.



SICITY






# Nero Grillo IGP, Feudo Maccari

***Sicily – Italy, 2021***

Full rich and deep fresh flavours, framed by linear acidity and has a sapid and balanced palate, perfect in terms of freshness.

Expressive aromas of spring flowers, citrus and peach with bitter almonds.

Straw yellow with beautiful golden shades.

| Food Pairing | MRP |
|---|---|
| ..... | 3091 |

Grillo ALC 12.5%




# Nere DOC Sicilia Nero d'avola

**Sicily, Italy 2020**

The palate is generous and fruit-forward with wild cherry and damson notes combining with spicy, dried fruit characters.

Aromas of warm, ripe dark fruits with black cherry, plum and tarry, smoky notes.

Red Ruby

| Food Pairing | Classification | MRP |
|---|---|---|
| Full flavour meats, games and roasts | DOC | 3091 |

Nero d'Avola ALC 14%




# Saia I.g.t, Feudo Maccari
*(BIO-DYNAMIC)*

***Sicily - Italy, 2014***

Excellent structure, elegantly integrated tannins, silky, and persistent. Pairings with quality meat, stewed lamb, risotto, and Mediterranean and fusion cuisine.

Ripe red fruit and sweet spices with light notes of balsam and chocolate. Intense and complex, warm, aromatic, full, and harmonious.

It is ruby red in colour.

| Food Pairing | MRP |
|---|---|
| ..... | 5333 |

Nero d' Avola ALC 13.5%




# Maharis Syrah, D.O.C, Feudo Maccari 2019

***Sicily - Italy, 2019***

Notes of spices and toast on the finish. Exceptional lingering flavour.

Balsamic notes, cocoa and coffee.

It is ruby red in colour.

| Food Pairing | MRP |
|---|---|
| ..... | 5853 |

Syrah ALC 14.5%



# PORTUGAL

Vicente Faria
WINES · VINHOS · VINS

Our story begins in the Douro. It starts seven generations ago at the end of the 18th century, when Vicente's family settled in the Douro to become one of the region's pioneer winemakers, producing the now famous Port and premium Douro wines. In fact, the Douro Valley is according to UNESCO, the first and oldest demarcated wine region in the world where wines have been produced for over 2000 years.

## VINHO VERDE

## VINHO TINTO






# Lolita Vinho Verde Doc

**Vinho Verde, Portugal 2022**

Refreshing fizz, with a touch of sweetness that matches perfectly the natural acidity of the young wine.

Fruited aroma, with hints of lime, melon and green apple.

Pale yellow straw

| Food Pairing | Classification | MRP |
|---|---|---|
| Grilled fish, shellfish and chicken. | DOC | 1750 |

2019 Decanter World Wine Awards BRONZE · IWSC BRONZE

Loureiro, Arinto ALC 10%




# Lolita Red wine

**Vinho Tinto, Portugal 2021**

Wild berries, cherries and strawberries, with a touch of wood and pepper and smooth tannins.

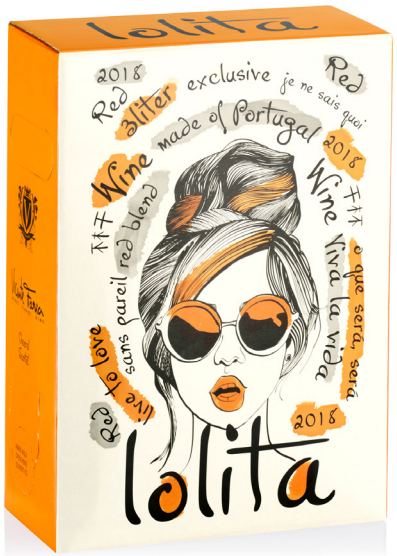
Dark wild berries, red cherries and a touch of spice.

Intense cherry red

| Food Pairing | MRP |
|---|---|
| Good friends, pizza, pasta and chicken. | 1750 |

2019 Decanter World Wine Awards BRONZE · IWSC BRONZE

Trincadeira, Tinta Roriz, Touriga Franca, Touriga Nacional ALC 13%




## Bag in Box 5L
## Lolita Red Wine

***Vinho Tinto, Portugal***

Wild berries, cherries and strawberries, with a touch of wood and pepper and smooth tannins.

Dark wild berries, red cherries and a touch of spice.

Intense cherry red

Food Pairing
Good friends, pizza, pasta and chicken.

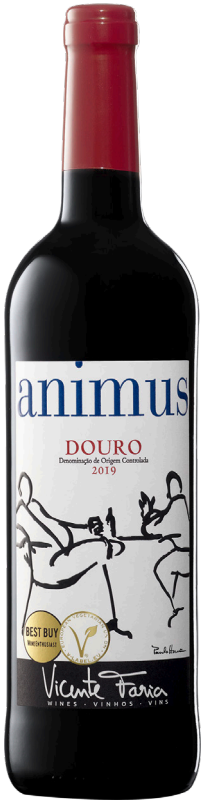
MRP
8000

2019 Decanter World Wine Awards BRONZE

IWSC BRONZE

Trincadeira, Tinta Roriz, Touriga Franca, Touriga Nacional

ALC 13%




## Animus Douro
## DOC, Vicente Faria

***Vinho Verde, Portugal***

Red fruits, purple plum, cedar and great tannins.

Warm, ripe red fruit with a touch of spice.

Ruby red in color.

Food Pairing
Pizza, chicken, pasta etc

MRP
2350

40 % Touriga Franca, 30 % Tinta Roriz, 30 % Touriga Nacional

ALC 13%




# Quinta Vale, Santa Luzia, Tinto Reserva

***Douro, Portugal***

Extraordinary freshness and complexity, presenting elegant notes of rockrose, wild fruits and spices.

The soft textured tannins are in perfect harmony with retronasal notes reminiscent of fresh aromas of wild fruits.

The finish is engaging, balanced and persistent.

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Food Pairing

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MRP
3943

Tinta Roriz, Touriga Nacional

ALC 14%





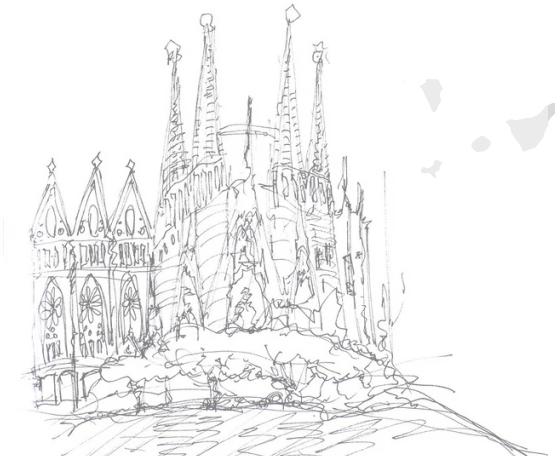
# SPAIN

DENOMINACIÓ D' ORIGEN
TERRA ALTA

Terra Alta is a Spanish Denominación de Origen Protegida (DOP) (Denominació d'Origen Protegida in Catalan) for Catalan wines, located in the west of the province of Tarragona (Catalonia, Spain) and covers 12 inland municipalities. As the name indicates (Terra Alta = High Land) the area is in the mountains. It features in a number of Picasso's paintings.



CATALUNYA






# V Terra De Pau Blanc

***Catalunya, Spain , 2018***

A broad fresh and fruity mouthfeel (citrus and white fruit) with a great deal of intensity. A long lingering finish with a pleasant floral after taste.

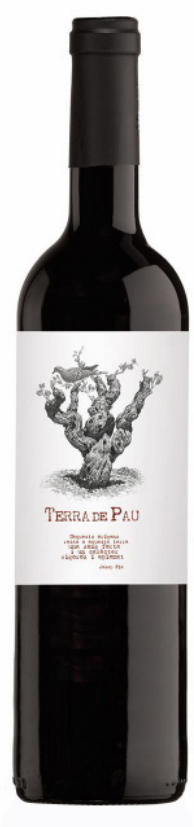
Fresh, intense, with a board fruity note of ripe golden delicious apples, and wild flowers, underpinned by a delicate scent of yeast

A lemon yellow colour with intense greenish highlights. Very brilliant and clear.

| Food Pairing | MRP |
|---|---|
| Aperitifs, seafood, crustaceans, fish and white meats. | 2350 |

White Grenache, Macabeo

ALC 12.5%




# V Terra De Pau Negre

***Catalunya, Spain, 2020***

Pleasant, enveloping entry, with a pleasant memory of candied fruit. Balanced, with soft tannins and good persistence.

It presents a wide range of red fruits, plums, balsamic and spicy notes and hints of cedar.

Intense cherry red color. Very bright and sharp.

| Food Pairing | MRP |
|---|---|
| Beef, Pasta, Poultry | 2350 |

Garnacha, Merlot, Cabernet Sauvignon, Tempranillo

ALC 13%

1551 1872

# Raventós Codorníu

WINERIES & VINEYARDS

Raventós Codorníu is the oldest winegrowing business in Spain and one of the oldest of the world, in addition to being the creator of cava. With vineyards in our property since 1551, we are proud to say that we have more than 450 years of experience in the manufacture of quality wines and cavas.



## Alella






# Pansa Blanca DO Alella, Raventós De Alella 2018

***Alella, Spain, 2018***

In mouth, it is a wine with volume and a long-after taste and well balanced.

It has intense, stone fruit aromas like peach, white fruit (apple) and a floral remind.

Gold in colour and greenish hue.

| Food Pairing | MRP |
|---|---|
| ..... | 3183 |

Pansa blanca ALC 12.5%




# Viognier Do Alella

***Raventos De Alella-Spain, 2018***

Pale yellow color with green edges characteristic of its youth. Fresh, light and subtle wine. In short, an elegant and delicate wine.

Its aroma is intense with notes of peach, white fruit, citrus with a background of light toasted.

Pale yellow color with green edges

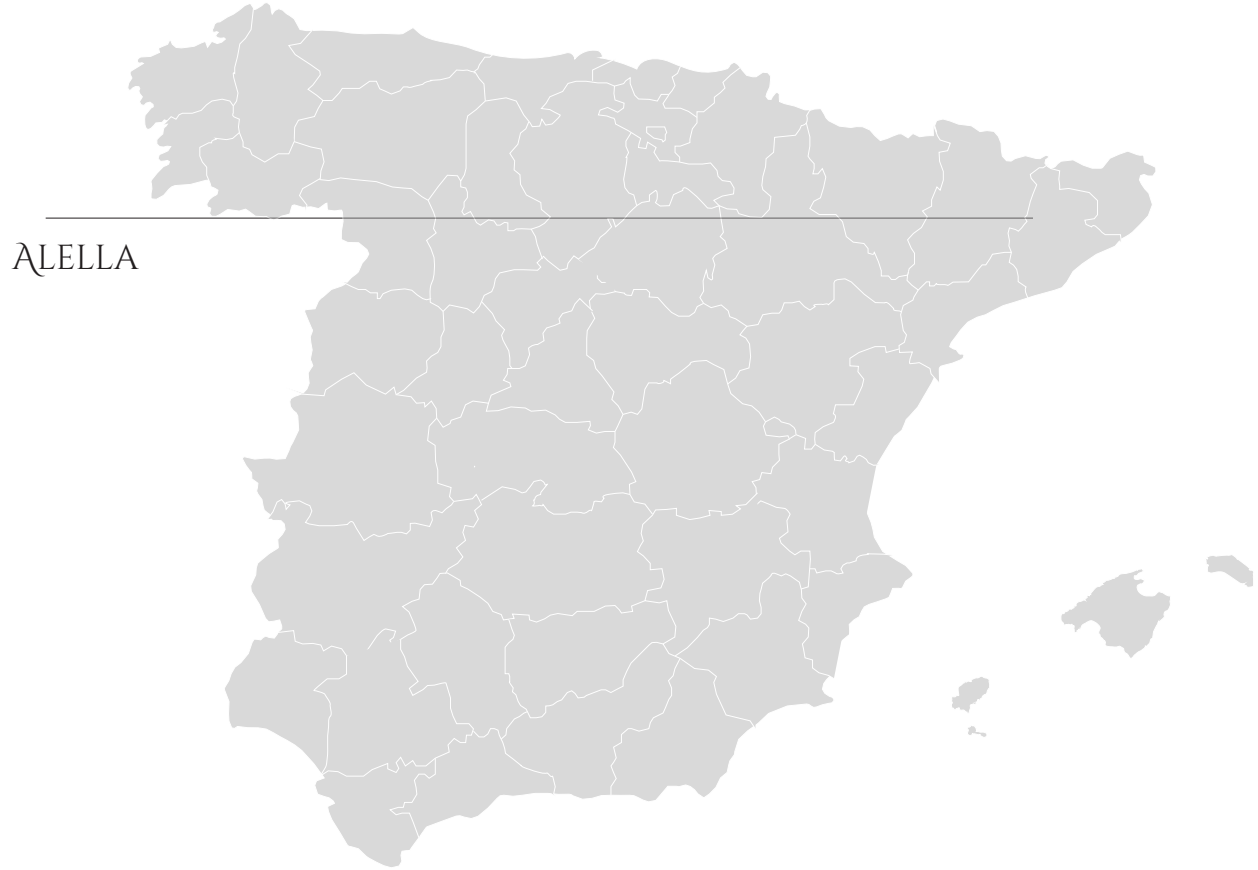
| Food Pairing | MRP |
|---|---|
| ..... | 2891 |

Viognier ALC 11.5%

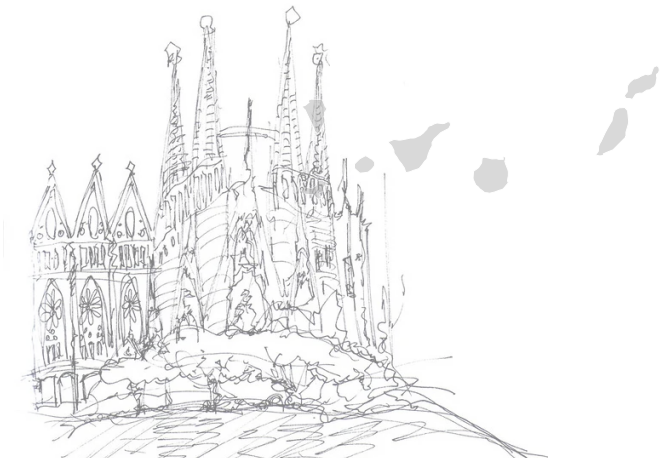
PARXET

Desde 1920

The first bottles of Parxet Cava were launched to market in 1920, produced using the Méthode Champenoise, in the same place where wines had been made since the 18th century. Today, Parxet is the largest winery in the D.O. Alella (in the province of Barcelona) and a benchmark winery in the production of artisan Cavas.



ALELLA








# Cava Brut Reserva, Parxet

***Alella - Spain, 2018***

Full and forthright, with personality from the Pansa Blanca grape.

Delicate aromas of white fruits with more complex aromas coming from the ageing.

Pale in hue with a greenish ting.

| Food Pairing | MRP |
| --- | --- |
| ..... | 3108 |

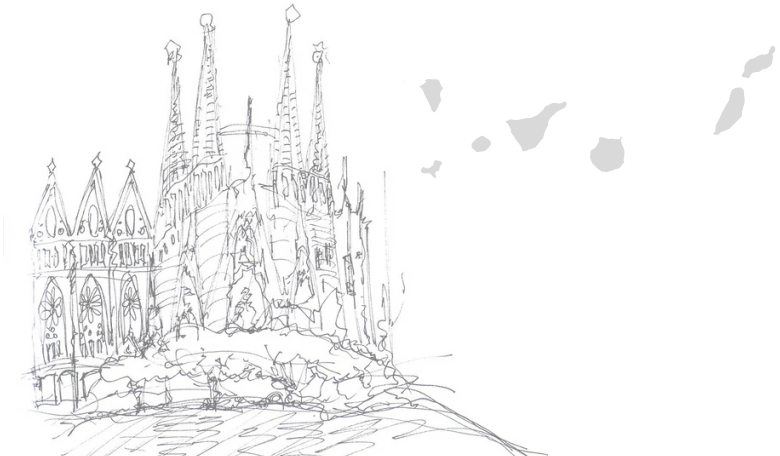
Pansa Blanca, Macabeo, Parellada

ALC

# LEGARIS
RIBERA DEL DUERO

Legaris was born in 1999 in the D.O. Ribera del Duero as a wine project based on the philosophy of making wines that reflect the different landscapes and microclimates of the region's villages.






# V Legaris Crianza

***Ribera Del Duero - Spain, 2018***

On the palate it is broad, fresh, well balanced and full of flavor.

On the nose, ripe red fruit aromas stand out alongside notes of dairy, well integrated with resinous touches from the time spent in oak barrels.

Deep cherry red with purplish tones.

Food Pairing
Castilian lamb, soups and stews, meat casseroles.

MRP
4226

Tempranillo

ALC 14.5%




# V Legaris Reserva

***Ribera Del Duero - Spain, 2017***

A wine with a very broad mouthfeel, powerful, well balanced and with along lingering finish.

Aromas of very ripe black fruit on the nose intermingled with fine balsamic and spiced

Ruby Red

Food Pairing
Castilian piglet, roasted or grilled red meats, venison casseroles and cured cheeses.

MRP
5582

Tempranillo

ALC 12.5%




# V Legaris Calmo

***Rlbera del Duero – Spain, 2017***

On the palate it is broad, fresh, well balanced and full of flavor. Pairs well with Castilian lamb, soups and stews, meat casseroles and medium-aged cheeses.

On the nose, ripe red fruit aromas stand out alongside notes of dairy, well integrated with resinous touches from the time spent in oak barrels.

Deep cherry red with purplish tones.

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Food Pairing

...

MRP
16950

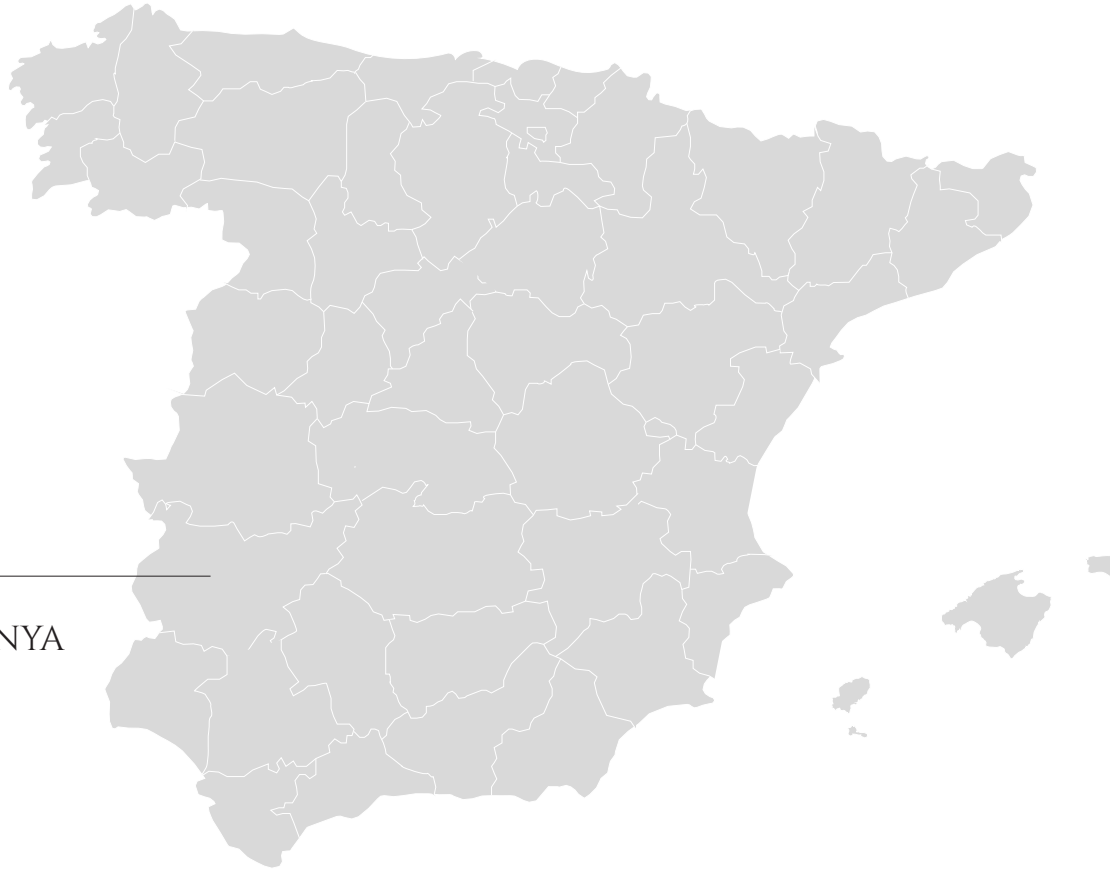
Tinto Fino

ALC 14.5%

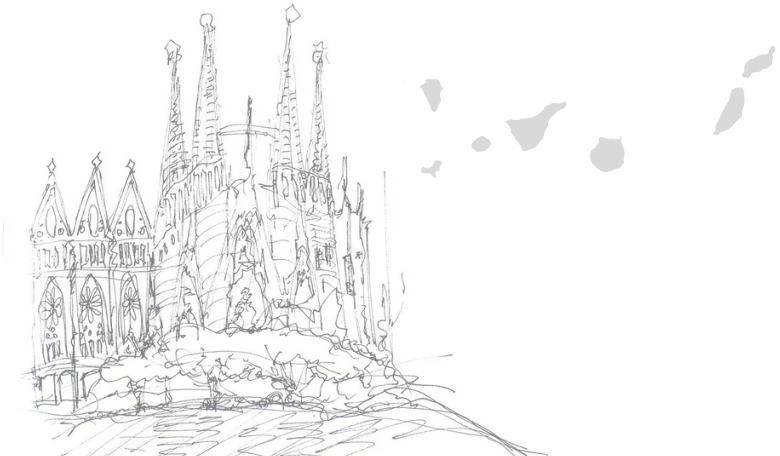


# SCALA DEI

Scala Dei is the oldest winery in Priorat, its origins go back to 1194, the year in which the Carthusian monks established themselves in the village of Scala Dei in the province of Tarragona.



CATALUNYA






# Scala Dei Prior

***Catalunya - Spain, 2019***

This wine has body, finesse, a silky mouthfeel with ripe elegant tannins.

Intense lingering aromas of red and black fruit, wild strawberries, blackberries, violet floral nuances underlain with supple spiciness and toasty notes.

Deep intense ruby red with garnet and bluish hues on the rim

Food Pairing
Paired with game dishes and matured cheeses.

MRP
6440

Red Grenache, Carignan, Cabernet Sauvignon, Syrah

ALC 12.5%




# Scala Dei Cartoixa

***Catalunya - Spain, 2018***

It is robust, buttery, supple with intense mature tannins, with full rounded body and a long lingering finish.

The intense aromas of ripe black fruits, plum plus a touch of violet intermingle with distinct mineral notes from the licorella slate terroir which give it its distinct Priorat typicity.

A deep to very deep, dense morello cherry red with violet hues.

Food Pairing
Good With grilled red meat, game dishes and matured cheeses.

MRP
9164

Cabernet Sauvignon, Carignan, Grenache, Syrah

ALC 12.5%




# Scala Dei Masdeu

***Catalunya - Spain, 2017***

This wine has body, finesse, a silky mouthfeel with ripe elegant tanninsand with supple spiciness and toasty notes.

Intense lingering aromas of red and black fruit, wild strawberries, blackberries, violet floral nuances.

Deep intense ruby red with garnet and bluish hues on the rim.

Food Pairing
Good With grilled red meat, game dishes and matured cheeses.

MRP
16950

Cabernet Sauvignon, Carignan, Grenache, Syrah

ALC 12.5%



VINYES PRÒPIES
EQUILIBRI I RESPECTE PER LA TERRA

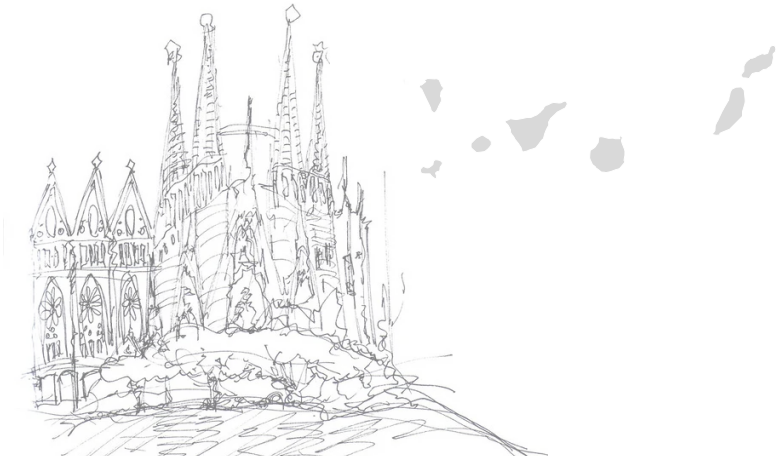
# RAIMAT

VITICULTURA SOSTENIBLE

## COSTERS DEL SEGRE



Vol d'Ànima de Raimat Rosé is a wine made from organic Pinot Noir and Red Grenache, two varieties that express the terroir of the oldest winery in the DO Costers del Segre. The tiles on the label are inspired by the same tiles that have worn on the walls of the castle of Raimat since 1935. This rosé wine represents the soul of Raimat: citrus aromas and exotic flavors typical of the Red Grenache that ...






# V Vol Anima Raimat Rs Eco

**Costers Del Segre, Spain**

High acidity and freshness. With volume and finish of ripe red fruit.

Aroma of red fruits with citrus and tropical notes.

Pale peach.

Food Pairing
Ideal for dishes with legume salads, vegetables, pasta, oily fish and poultry.

MRP
3096

Guía Peñín 91 PTS

Red grenache pinot noir

ALC 12%

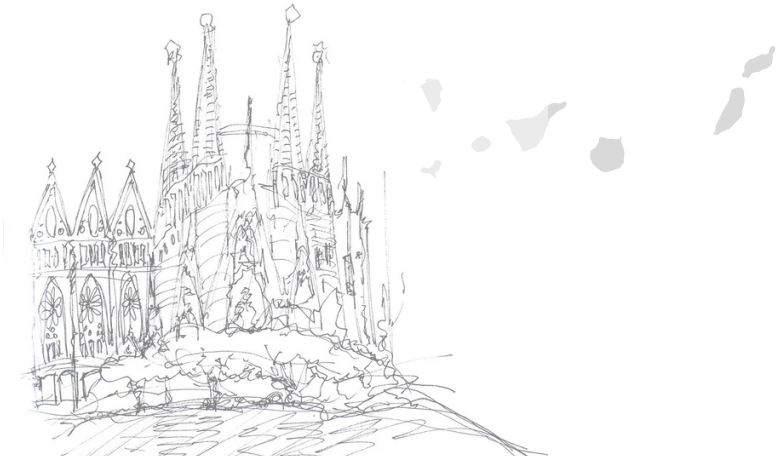


# VIÑA POMAL

HARO · RIOJA · 1904

Viña Pomal wines are faithful to the classic style of authentic Rioja . The excellent characteristics of the vineyard, owned by the winery, the careful selection of the grapes, and the meticulous aging process in Bordeaux American oak barrels give Viña Pomal that unique style that places it as a standard among Rioja wines.






# V Vina Pomal Crianza

**Rioja, Spain 2019**

It is supple, balanced and fresh on the palate with good structure and mild tannins and soft tannins.

High aromatic intensity. Flowers, black fruits and liquorice with hints of vanilla and roasted coffee.

Picota cherry red with violet hues.

| Food Pairing | MRP |
|---|---|
| Tomato and meat-based pasta dishes, Pecorino cheese, Tuscan olive oils & Salami. | 2858 |

ABC GUÍA VINO 91 PTS

JAMES SUCKLING .COM 90 PTS

Tempranillo

ALC 13.5 %




# Vina Pomal Reserva

***Rioja- Spain, 2016***

On the Palate Smooth on the attack, with characteristic acidity and moderate length.

Floral aromas and red fruits with additional notes of sweet spices (vanilla) and hints of toast.

Bright and red-purple in colour.

| Food Pairing | MRP |
|---|---|
| Rice and vegetable dishes, game and red meats | 3,712 |

Trempranillo

ALC 14.5%




# Vina Pomal Gran Reserva

***Rioja- Spain, 2015***

In the mouth, it reflects our surroundings, with a mild entry and a sense of elegance and balance, ending in long persistence, denoting

As the wine is aired in the glass, it discloses its full range of nuances and complex aromas.

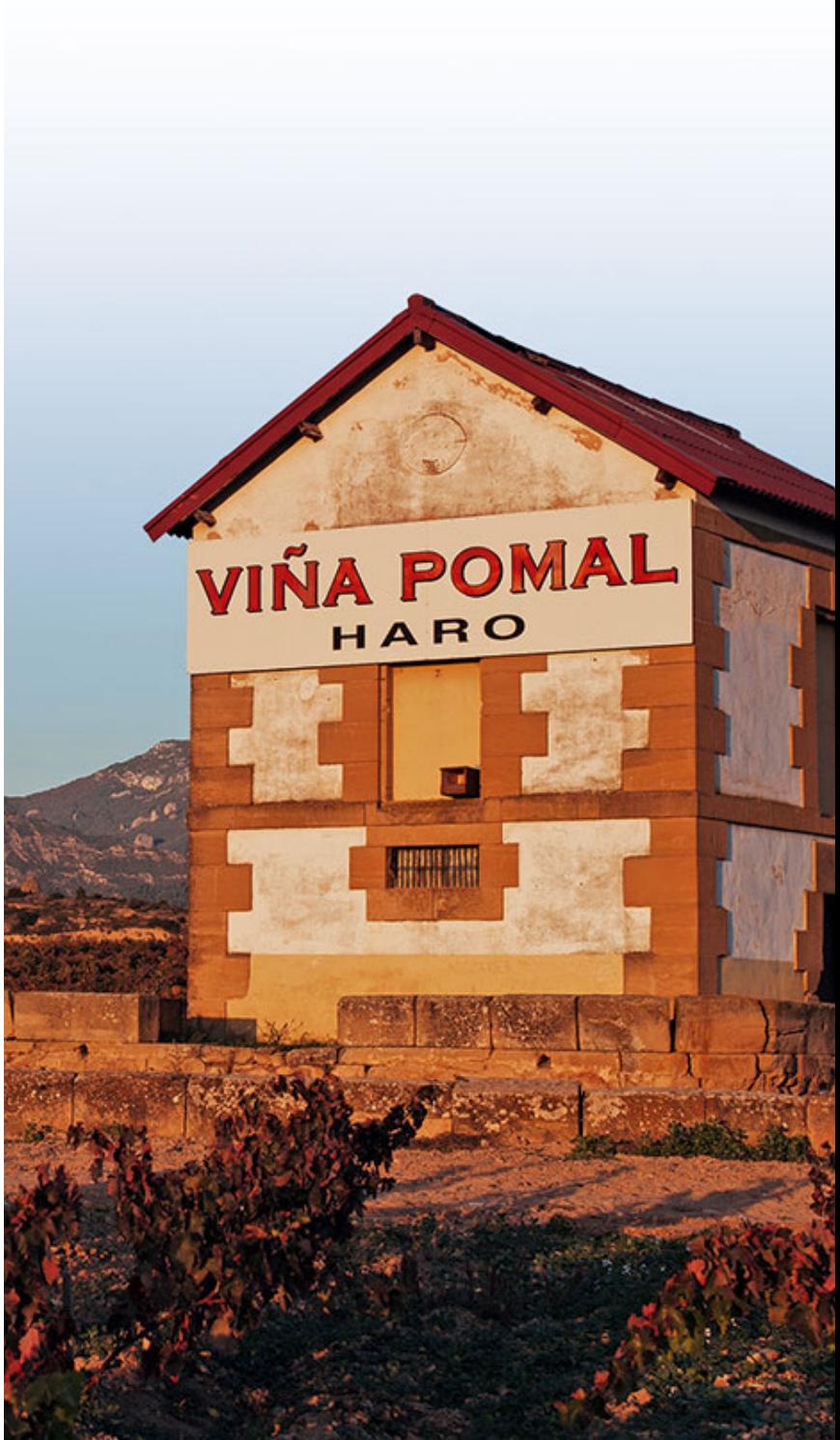
A wine which reveals its Haro origins and its impressive potential.

Food Pairing
Meat or vegetable rice dishes, moderately strong cheeses, duck & blue fish.

MRP
6,265

Trempranillo, Graciano

ALC 14.5%





www.vesperhouse.com