

PDF Generated: 2024-01-26 12:59

Original URL: <https://www.jancisrobinson.com/tastings/280596>

Full bottle 1,245 g. Destemmed and pressed at 12–14 °C. Fermentation of about 20 days in stainless steel at 16 °C. Seven months in 16- and 7.5-hl amphorae, seven months in bottle. 2,960 bottles produced.

For some reason this is in an Alsace-flute bottle whereas his other Erbaluce is in a bordeaux bottle. Relatively richer and more intense than the 2022 Turciaura Erbaluce. Elderflower and acacia florals, warm hay, cobnuts and green almonds, green pear and grapefruit. This is intriguing! I'd love to try it with sushi, because there are little mirror notes of sweet rice, roasted rice, avocado, wasabi and seaweed in the wine that may just work with sushi and sashimi. More weight and roundness than the Turciaura, with an intriguing and rather satisfying oily-textured gloss to the mouthfeel. (TC)

Producer	Luca Leggero
Cuvée	Rend Nen
Grape variety	<u>Erbaluce</u>
Appellation	Caluso
Region	<u>Piemonte</u>
Country	<u>Italy</u>
Colour	White
Alcohol	13.5%
Score	16
	2023
When to drink	- 2026
Published on	12 Jan 2024

Date tasted

12 Jan 2024

Reviewer

Tamlyn Currin