

Færgekroens Seasonal Wines

Summer has come to an end, but fortunately in Denmark we have a lovely late summer, where hot days can still occur. Danny has therefore found two fresh white wines. A fresh German Riesling and a French one with more character, which is still crisp and fresh. Here we have chosen their red from the same producer, which has dryness, power and lots of intense fruit. The final red Danny has chosen is from his good friend, Luca, at Speri Winery. Here a mouth-watering and juicy wine from Valpolicella.

White wine

Weingut Gysler, Riesling Kabinett, Rheinhessen, Germany.

Fantastically charming Riesling from Weingut Gysler! An off-dry wine, where the residual sweetness is clear, but as a counterpoint comes the slender, fresh and stringy acidity that balances the wine nicely. Floral tones, breadcrumbs and pear are frequent associations with this wine, which always has lime minerals in the background.

Jeff Carrel, "Bistrologie Blanc", Languedoc, France.

Incredibly fresh and inviting white wine from the handsome Jeff Carrel! The wine is produced from a blend of Chenin Blanc and Sauvignon Blanc. In many ways, it creates associations with a crisp and fresh Sancerre, but here supported by an appetizing aroma of ripe exotic fruit.



Red wine

Jeff Carrel, "Bistrologie Rouge", Languedoc, France.

Intense and juicy southern French wine of 100% Carignan with rich fruit from old vines with few grapes in Languedoc! Flattering and powerful with perfect balance between tannin and sweetness. You will find both blackberries, blackcurrants, violets and strong spices in the taste, balanced by a freshness which helps to give the wine its popular character.

Speri Winery, Valpolicella Classico, Veneto, Italy.

The classic, juicy and elegant Valpolicella, which is extremely ready to drink and born to drink in the company of good friends! Fresh, crisp and mouth-watering with a grape-like taste, fresh acidity and tones of violet and cherry. It is made from the classic Amarone grapes of 60% Corvina, 30% Rondinella and 10% Molinara.



Gl. 69,- Btl. 289,-

