

Vinalu[®]

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Good Vibrations in ,Tres Peces' / Valparaiso

*Mercedes-Benz GLC 400e
Fahrbericht*

VINALU Special report Casablanca Off

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CASABLANCA

OFF

WARNER BROS. PRESENTS

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HAS B. WALLIS

MICHAEL CURTIZ

VINALU SPECIAL REPORTS CHILE (PART 1)

CASABLANCA OFF the beaten paths...

*by Liliane Turmes, Helen Latour and Harry Montagnola
(pictures by Liliane Turmes)*



Tasting room with a view at Lopez Pangué



Villard vineyards

The Casablanca Valley in Chile, located 75 km north-west of the capital of Santiago, is worldwide known as a region of high quality wine production. The temperature differences between warm days and cool nights and the influence of the cooling breezes from the Pacific Ocean, distinguish the Casablanca Valley as a 'Cool Climate' area, where the grapes need a longer ripening period, benefic to the development of a dense complexity of flavors, while keeping a pleasant acidity.

In the famous Casablanca Valley started also the nice story of friends, working together in the 'Casablanca off' association, an association of seven 'boutique' wineries, founded in 2019, to show the potential of smaller fine wine projects, to be different to the 'big ones' and to represent the Casablanca Valley, off the beaten paths. Let's have a closer look at the history and at the wines of the four members, VINALU visited.

THE LOPEZ PANGUE WINERY

Our first visit brings us to the Lopez Pangué winery, situated in the small El Pangué Valley, apparently formerly a gold digger place. Felix Lopez, the director, tells us, that after a long process, with many years of experimentation, analyses and works, the Lopez Pangué winery opened in 2021.

The building is a quite unique construction, as it has a sort of a 'double wall', protecting the structure from the heat coming in from outside and preserving the fresh temperatures needed for the winery inside. Further it corresponds to the overall objective of Lopez to create a modern winery, ecologically and technically at a top level.

The vineyards of the Lopez Pangué winery are about 650 m over the sea level in the Cordillera de la Costa and only 40 km from the Pacific Ocean. The microclimate of the coast and the mountains allow the grapes here to ripen slowly and to keep the freshness and the flavors. Whereas to the soils, they are granitic, red clay and rocky soils, as explains the son Anton Lopez, agronomist, to VINALU. Eight varieties are cultivated, mainly Malbec (at 45%), Cabernet Franc, Cabernet Sauvignon, Syrah, Carmenère and Verdejo. All the grapes are selected and picked by hand.

Our cellar visit is followed by a tasting, commented by the oenologue Paula Cardenas.

We liked the complex LOPEZ PANGUE Verdejo 2021, with ripe citrus fruits, mineral aromas, yellow fruits, creamy and with a long finish on the palate. +

The LOPEZ PANGUE Rosado 2022, 100 % Malbec of the Maipo Valley, with 14% of alcohol and elaborated only in inox tanks, with a brilliant clear rose color in the glass, convinced with aromas, reminding of pink grapefruit and with the freshness and light tannins of red currant on the palate, a harmonious summerwine. ++



Felix Lopez, the director and son Anton with the library wine collection



Villard tasting selection



Angelica and Alexandra

THE VILLARD WINERY

Charly Villard received us on the terrace of the VILLARD winery, overlooking a spectacular valley. The family business of the founder Thierry Villard, Charly's father, started with wines in Australia followed by a collaboration with the French cooperage Nadalié, to produce barrels in Chile and South America and to supply latin America's wineries with barrels for premium wines. Today their 'La Toneleria' is an important player in the barrel industry. In 1989 Thierry Villard founded the boutique winery 'VILLARD' in Casablanca Valley and since more than 10 years the second generation continues the family project, with new oenological technics.

Here our impression of the wines tasted:
VILLARD 2022 Sauvignon Blanc, 13,50% alcohol, with vegetabil notes and herbs of the Provence in the nose, with the light bitterness of limes, green olives on the palate and with a creamy finish. +
VILLARD Chardonnay 2020, 14% alcohol, with ripe yellow fruits in the bouquet and mirabelles and honey flavor in the mouth. A gastronomical wine. This wine aged with 30% in new oak and the rest in 4 to 5 years old barrels, during 12 months. ++
VILLARD Pinot Noir 2021, elaborated in the big barrel, 13,50% alcohol. In the nose cherries and on the palate red berries, fine tannins, excellent harmony with a delicate freshness in the finish. + (+)

THE CASA ROMERO WINERY

Angelica Romero, the sympathic owner of CASA ROMERO takes us from the Villard winery to her winery, where we are joined by Alexandra, another smiling team member.

Together with Thierry, they started their family project in 2010. They produce wines with Carmenère, Malbec, Syrah, Pinot Noir, Sauvignon Blanc and Chardonnay grapes, only on order, as all the grapes are purchased. They work environmentally friendly. Their main market is Brazil. And as Alexandra reveals to us, the ladies are also very much focused on beautiful etiquettes.



Wines for the lunch at Macerado



Lunch is served with a smile



Tasteful octopus



Heavenly Ceviche



Brownie with caramel topping

LUNCH IN THE GASTRONOMICAL RESTAURANT MACERADO

We will taste a Casa Romero wine during lunch, al fresco in the gastronomical restaurant 'Macerado'. Chef Gonzalo Donoso welcomes us with a smile in a charming garden place, full of flowers and even rare exotic humming birds...in a nice atmosphere, relaxed and joyful.

The restaurateurs use mainly products from the region, such as the lobster from a nearby island, artisanal charcuterie and goatcheese from the farmers in the neighborhood. And when it comes to serious matters, such as to choose the right expressive wines, matching with their dishes, they rely on the wines of their 'Casablanca Off' friends. The lunch starts with the classic amuse-bouche, we love since the first time we tried it, the Salsa with ripe and tasteful tomatoes, a lot of cilantro and small cut onions on apple vinegar. Simple and delicious. Probably we copy it at home...

Followed by a savory octopus and a heavenly tasting ceviche. Herewith Angelica presents her Sauvignon Blanc 2022, coming to 50% from Leyda and 50% from Casablanca Valley and elaborated 12 months in oak. Mineral and with herbal notes in the nose and creamy, with a fresh acidity and a good structure on the palate. + (+) Another member of the 'Casablanca Off' association sent his wines to the restaurant, as they could not receive us in person: Marcos Attilio and Angela Mochi, a Brazilian couple, moving to Casablanca Valley to realize their dream of wine making.

The Mochi 2020, with 100% Grenache With a dense bouquet of ripe blackberries, on the palate a flavor explosion of backing plums, sage, a fine freshness and light tannins of red currant. + + This wine paired fantastically with the creamy mushroom rice and with the carangido fish, a mild and delicate fish from the family of the mackerels. And at the end something for the eye and for the tastebuds, an artistically arranged dessert with cakes, ice cream and fruits. Chapeau for the chef de cuisine Cristian Donoso!

The program says, that the last, but by far not the least visit of the day is Montsecano.



*A toast to the chef de cuisine
Cristian Donoso*



The chef, Gonzalo Donoso



*Bodega Montsecano (Picture /
Courtesy Julio Donoso)*



*Julio Donoso, winemaker and
photographer (Picture/Courtesy
Julio Donoso)*



*Pinot Noir Refugio and Pinot
Noir Montsecano (Picture/
Courtesy Julio Donoso)*

THE MONTSECANO WINERY

HAUTE COUTURE WINES, is the cherished name Julio Donoso, the winemaker of Montsecano, claims for his wines. No surprise, given his brilliant career as a famous photographer in the glamorous fashion world of model photoshooting.

The history of the Montsecano Winery goes back to 1946, when his grandfather Augustin Viollier, bought the land in Casablanca Valley. Pauline, Julio's mother, took over a part of it later and today the property is directed by Julio Donoso. As an homage to her, the etiquettes on the Refugio Pinot Noir show quilts, another devotion of Pauline, a wellknown Chilean fashion designer at her time. The tastefully decorated house of the winery, opulent with art, needleworks and artistic photos reflects their respective talents: A fusion of the past and the present.

In 2004 Donoso bought Las Dichas/Casablanca and with top French winegrower and poet André Ostertag from Alsace, familiar with the biodynamic and natural winemaking, he started the Montsecano project. The place is located at 10 km from the Pacific Ocean and its terroir benefits from mist in the morning and sun in the afternoon, so from a very large temperature difference and also from the wind.

The lateral entrant Julio Donoso, the head of the winery, had since the beginning the best advisers and winegrowers of the world at his side, to make his wines a success. Together they produce renowned Pinot Noir, rated the best in South America. Julio's philosophy is to make wines with character, reflecting the terroir and the vintage, with the grape varietal not being in the center, as for him the identity of the wine is the expression of the terroir. As he further points out, the Montsecano winery is standing for a different way of wine production, as all the wines are produced in a ‚metodo natural‘, so very much opposed to the often boring ‚perfect‘ technical wines.

At Montsecano the wines are fermented and mainly aged in concrete eggs, until bottling and they have a moderate degree in alcohol. The egg shape, with a smooth surface allows the wine to move freely and so the movement and the permanent contact with the lees is similar to bâtonnage. As the wine goes up slowly, the richness of flavors and the velvetness of the texture are enhanced.

Obviously, we are very curious to discover the result in the glass.

And as the vintages play an important role in the Montsecano winery, hereafter some short notes for our readers in advance, to the vintages 2020 and 2021, in Casablanca Valley:

The vintage 2020, with a very dry winter, a warm spring and a very hot summer brought lower yields and earlier harvest dates, with full bodied wines.

The Vintage 2021 came with some days of frost in October and rains in January, the coastal breezes diminished this impact; harvesting was later than usual and it was a cooler vintage; consequently the wines were lower in alcohol.

MONTSECANO PINOT NOIR 2020: Alcohol 13,8 %
hand harvested

100% biodynamic single vineyard Pinot Noir of the region Las Dichas/Casablanca,
Vineyard: Montsecano (Vino de Parcela); granitic soil

Fermented and aged in concrete egg

Color: brilliant garnet red in the glass

In the nose: bouquet of black cherries, red currant, cinnamon, herbs

On the palate: delicious black berries, fully ripe backing plums, sweet cherries, fine bitternotes of walnuts and yellow grapefruits, notes of Bali pepper, excellent harmony, good structure, with a long finish. A ‚meditation wine‘ par excellence ++++ .

MONTSECANO REFUGIO 2021: Alcohol 12,8 %

hand harvested

100% biodynamic single vineyard Pinot Noir of the region Las Dichas/ Casablanca,

Vineyard: Refugio; granitic soil

Fermented in concrete egg, aging in 5000L concrete tanks

In the nose: sour cherries, limes and almond cake

On the palate: red currant with delicate tannins and light bitternotes, freshness of citrus fruits, well balanced, with salty notes in the aftertaste. An elegant wine with a nice acidity and a filigree structure. +(+).

MONTSECANO LA LEONIE 2020

100% organic single vineyard Chardonnay of the Casablanca Valley

Vineyard: Refugio; granitic soil

Fermented in concrete egg during 18 months

In the nose: smockey notes, orange peels, exotic fruits, complex in the bouquet

On the palate: freshness of citrus fruits, vine peaches, the flavors make us think of a Riesling .++ We would recommend ‚La Leonie‘ with one of the best blue cheeses France produces, the ‚Fourme d'Ambert‘, from the Auvergne, with a smooth texture and a pleasant saltiness.

Vinalu-Symbole für Weinbewertungen

--	unzumutbar – undrinkable – inbuvable
-	schlecht – bad – mauvais
o	brauchbar – acceptable – acceptable
o+	ordentlich – correct – correct
+	gut – good – bon
+(+)	gut bis sehr gut – good to very good – bon à très bon
++	sehr gut – very good – très bon
++(+)	fast perfekt – nearly perfect – presque parfait
+++	überirdisch – supernatural – surnaturel

GOOD VIBRATIONS IN THE 'TRES PECES' IN VALPARAISO

by Liliane Turmes and Helen Latour

photos by Liliane Turmes

It was not easy to get a table in the 'Tres Peces'. This small, responsible seafood restaurant, located in one of the many narrow alleys in the middle of Cerro Concepción in Valparaíso, where you would get lost, if not accompanied by an 'habitué', is the darling of fish lovers. Luckily the owner found a corner to seat us. Good vibrations here, in this unconventional bohemian place, with a guitarist playing melancholic songs. It made us think of restaurants, we used to go to in the village in N.Y. City. We enjoyed an amazing creamy Pisco sour, with a long, tasteful freshness, paired with typically Chilean fish delicacies, with a refined quality and a mouthwatering taste. Besides their talent and savoir-faire on the gastronomical side, Meyling Tang, the co-founder, together with Cristian Gomez and Chef Paula Baez are pioneers in the sustainable and fair trade seafood industry in Chile. The fish they serve in the 'Tres Peces' come exclusively and directly from fishermen out of some 40 bays, to avoid the long chain of many in-betweens. With their innovative and powerful concept, also by keeping the rules of the closed seasonal periods for the fish and in offering affordable prices for a high quality, they are supported by a sort of 'experienced' customers, standing behind the philosophy of Meyling, Cristian and Paula. Noble project. Respect!



Blue skies and pain graffito



Pink graffito with mirrors



Flower Power in 'Tres Peces'

Mercedes-Benz GLC 400e:

Neuer Stern mit zwei Herzen

von Sully Prud'homme

(alle Fotos: Mercedes-Benz)



Bei der Neuauflage des beliebtesten SUV's von Mercedes-Benz haben die Ingenieure ganze Arbeit geleistet und haben sich bei der Gestaltung dieser zweiten Generation die Wünsche der Kundschaft zu Herzen genommen. Dazu zählen unter anderem sowohl verbesserte Zulademöglichkeiten als auch ein grösseres Platzangebot. Aus diesen Gründen sind die Außenmaße des GLC um 6 cm in der Länge gewachsen. Die komplett neu entwickelte Baureihe kommt nach dem Motto "more electric than ever" ausschliesslich mit Hybrid-Antrieb.

Unser Testwagen, das eben erst erschienene Plug-In-Modell GLC 400e 4MATIC verspricht ganz besondere Effizienz mit seiner durchgehend aktivierten 100 kW Synchronmaschine, die im Zusammenspiel mit einem 2-Liter Vierzylinder-Benziner eine Systemleistung von 381 PS und bis zu 750 Newtonmeter Drehmoment liefert und damit eine Beschleunigung von 0-100 km/h in lediglich 5,6 Sekunden erlaubt. Der GLC 400e verfügt über permanenten Allradantrieb und verbraucht laut Mercedes-Benz im Durchschnitt nach WLTP gerade einmal 0,6-0,8 l/100 km. Das hängt allerdings im wesentlichen davon ab, wie regelmäßig der SUV an der Steckdose gefüttert wird.

Rein elektrisches Fahren ist mit dem SUV ohne weiteres je nach Nervosität des Gasfusses bis zu 130 Kilometer nach WLTP möglich, so können die meisten Alltagsstrecken ohne oder mit minimalem Benzinverbrauch mit bis zu 140 km/h zurückgelegt werden. Ein verfeinertes Hybrid-Fahrprogramm priorisiert dabei das rein elektrische Fahren auf urbanen Strecken. Im Offroad-Modus sorgt ein neues Fahrprogramm auf Wunsch ebenfalls für einen rein elektrischen Antrieb. Geht der Saft in der Hochvoltbatterie mit



einer Gesamtkapazität von 31,2 kWh trotz raffiniertem Rekuperationssystem dann doch einmal aus oder wird die volle Systemleistung angefordert, schaltet sich unbemerkt und ohne jegliche Vibrationen der Benziner dazu, was sich eigentlich nur am Ausschlagen des Drehzahlmessers bemerkbar macht.

Für das Laden in der heimischen Garage (Wechselstromnetz oder dreiphasige Wallbox) ist serienmäßig ein 11-kW-Charger an Bord, optional gibt es einen 60-kW-Schnelllader, der eine komplett entleerte Batterie in 30 Minuten wieder voll aufladen kann.

Der GLC, das meistverkaufte Mercedes-Modell der vergangenen zwei Jahre, ist etwas flacher geworden als das Vorgängermodell, hat ein knackigeres Heck und wirkt insgesamt dynamischer. Die duale Motorisierung reicht lässig aus, auch sportliche Fahrleistungen zu erbringen, und bei einem Kickdown auf der Autobahn, etwa bei einem Überholvorgang, wird verzögerungsfrei sportliche Beschleunigung frei Haus geliefert. Der Innenraum präsentiert sich luxuriös und aufgeräumt und wird dominiert von dem 11,9 Zoll großen Display, auf dem sowohl alle fahrrelevanten Informationen als auch Navi-Hinweise und Entertainment-Quellen angezeigt werden. Das von uns gefahrene Testfahrzeug GLC 400e 4MATIC AMG Line kostet ab 80.620 Euro TTC. Preise in Luxemburg, Stand Juni 2023. Wir danken MB Belgien und Merbag Luxemburg für die Bereitstellung des Testfahrzeugs.



IN THE TIME MACHINE AT THE HERRERA - ALVARADO WINERY

*by Helen Latour and Liliane Turmes
(all the pictures by Liliane Turmes)*



Carolina and Arturo Herrera



The cellar

An incredible visit to a one of a kind winery, where Carolina Alvarado and Arturo Herrera, the winemakers, produce wines like centuries ago.

Their self built cellar in the adobe style, with no electricity, is located in the Marga Marga Valley. Here the farmers have produced since the 16th century wines for their own consumption in a very natural way. Impressed by their traditions, Carolina and Arturo decided, after their studies in agriculture, to make wines like in the past times and with this philosophy in mind, they started their winery in 2003.

The most surprising element in their cellar and in their production method is without any doubt the fermentation in cow leather. Not only the idea is unfamiliar, but it also looks quite unique, at that point, that even the New York Times published an article about the Herrera-Alvarado Vinedos in their column 'The Most Memorable Wines of 2022'.

THE TASTING

La Zaranda 2017, 100% Sauvignon Blanc, alcohol: 12,7%, fermented and elaborated in concrete tanks, with a golden color in the glass, mineral on the nose, with mirabelles and honey on the palate.

La Zaranda 2018 , 100% Sauvignon Blanc, alcohol: 12,9%, with aromas of citrus fruits, with a juicy freshness of grapefruit on the palate and with a creamy aftertaste in a long finish.

The Macerado 82, 2021, 100% Chardonnay, an orange wine, macerated 82 days in amphora, with a complex bouquet of sultanas and ripe figs and compote of quinces with fine flavors of rose petals and citrus fruits on the palate, long in the aftertaste. Our favorite and pairing amazingly with Carolina's home made brioche, the local goat cheese and the sweet tomatoes.

Fermentation in cow leather





The wines



Home made Brioche and goat cheese

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Based on an idea by Romain Batya



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