

3 May 2021
Scores Alpasión

Alpasión Malbec 2016

The Alpasión Malbec has a deep purple color with seductive bouquet of blackcurrant, blueberry and plum, black cherry and Sechuan pepper. Juicy, warm-blooded, with lots of red plum, cacao, red and black berry and a long finish. Combine with all cuts from the BBQ, roasted chicken and the Cayun cuisine. 90

Alpasión Cabernet Sauvignon 2016

The Alpasión Cabernet Sauvignon has a deep ruby color with a complex bouquet of red and black forest fruits, violets and mineral and slight herbaceous notes. On the palate, impressions of cassis, black berry and blackcurrant, vanilla, mocha and toast, great concentration and silky tannins and a very long finish. Think of a pepper steak, deer or beef stroganoff. 91

Alpasión Grand Malbec 2016

The Alpasión Grand Malbec has a deep ruby color, with jammy red and blackberry fruit, black chocolate, some mocha and a hint of mint. Phenolically ripe on the palate with a Mexican wave of red and black berries again, a sexy body and grippy but sweet, sensual tannins, and a fumé finale. This wine needs some tasty proteins like a ribeye, a T-bone-steak and wild boar. 95

Alpasión Grand Cabernet Franc 2016

The Alpasión Cabernet Franc also has a deep ruby color with beautiful legs. Charming bouquet with black forest fruits, cassis and grilled red peppers, sweet cedar, and nougat. On the palate, blackberry and blackcurrant dominate with impressions of red pepper, toasty oak, and great freshness and grippy tannins. Silky mouthfeel, big body, long finish, lots of ageing potential. Table companion for entrecote, rack of Lamb and matured hard cheeses. 92

Alpasión Petit Verdot 2016

The Alpasión Petit Verdot has a deep ruby color with purple reflections, and intense aromas of ripe red and dark fruits, with impressions of vanilla, spices and mocha. Suave on the palate with lots of plum confit, blackberry and blackcurrant fruit. Ripe, nutty and complex with cedar and mocha notes, silky texture with ripe, sweet tannins in a concentrated yet elegant style. Balanced acidity and a flinty minerality, great length. Combine with game like venison, hare and ostrich. 90



Alpasi3n Grand Chardonnay 2019

The Alpasi3n Grand Chardonnay is barrel fermented and aged in (partly) new French barrels. The result is a ripe, creamy and rich wine with a radiant golden color and bouquet of dried apricots, vanilla, hazelnut paste and blond tobacco. Juicy and mouth-filling, 'fendant' with a particularly seductive touch of oak and attractive yellow fruit (peach, apricot, pineapple) plus candied citrus, slightly mineral but still with good fra4cheur. Perfect match for Dover sole, seabass on the grill and saffron risotto. 89

Alpasi3n Pinot Noir 2017

The Alpasi3n Pinot Noir has a medium ruby red color and perfume of wild cherry, pomegranate and kirsch, slightly fum4. Meaty and generous on the palate with quite athletic tannins, great body, massive black and red cherries and impressions of vanilla, toast and cedar. Great with quail, pheasant and grilled tuna. 89

Alpasi3n Private Selection 2013

Deep ruby red color with bouquet of oriental spices, plum and prune, compote of figs and mocha. On the palate this wine still shows his fruit-biceps, with blackberries, blueberries and plum, good freshness, polished tannins, lots of cacao and mocha, cedar and impressions of tobacco and minerals in the long finish. Combine with entrecote, beef Stroganoff and truffle risotto. 93

WAM Malbec 2019

Alpasi3n Malbec for everyday; reductively made to show the seductive fruit. The result is a wine with plenty of red and black currant, plum and blueberry coulis. Fruit dominated on the palate as well, with sweet tannins and a core of candied black currant and blackberry with spicy pepper notes. Juicy finish. With pizza and pasta and red curry.

WAM Sauvignon Blanc 2020

This is a Sauvignon Blanc which flirts with Chardonnay; it is all about mouthfeel rather than aromatic intensity. Rich and dense nose of peach and apricot while on the palate this wine is round and mouth-filling, with impressions of Jonagold apple and melon sorbet. Exotic. Combine with Ceasar Salad, chicken wings and fish and chips.