

BOOKHAM WINE CLUB

BRAZILIAN WINE TASTING – 12th JANUARY 2026

ABBREVIATED TASTING NOTES

Nicholas Corfe – Go Brazil Wines – gobrazilwines.com

1. FAMILIA GEISSE EXTRA BRUT 2021 12% Abv.

Mature Trad. Method sparkler, 36 months on lees, 50% Chardonnay-50% Pinot Noir blend. Mid-straw yellow in colour with gold hints. Small persistent bubbles. Very fresh on nose with strong autolytic character – brioche, toast and nutty aromas all showing. Apple and peach apparent on palate, also some lemon or citric notes. Well rounded, highish acidity and dry (6gres.sugar/ltr.). Very long finish, ends with a tiny sherbet spritz. Drink well chilled as an aperitif; makes an impressive party/formal occasion wine. Variously awarded 93/94 points by Decanter.



2. CAMPOS de CIMA TRÊS BOCAS BRANCO 2023 12.5% Abv.

A crisp white wine which originates in the furthest corner of SW Brazil, bordering Argentina, in a very small (approx. 16 htr.) vineyard, this is a sophisticated three grape blend comprising Arinto & Alvarinho (Portugal) and Assyrtiko (Greece). Light green-gold in colour; nose is strikingly fresh with melon, apricot and citric aromas discernible. Fresh notes continue on palate which shows a zingy acidity; also noticeable is a flinty, almost saline, character. Long, tangy finish. Serve well chilled as an aperitif or pair with salads, canapés, seafood or white fish.



3. DON GUERINO 'VINTAGE 'TORRONTÉS 2024 12.5% Abv.

Produced from this distinctive Argentine grape variety (here called 'Torrontés Riojano'). Wine is very pale but bright and with a pronounced floral nose – with the scent of jasmine, elderflower or perhaps lychee showing through. Unoaked, light-medium bodied; palate is lively with notes of passion fruit & citrus, also a touch of honey. Highish level of acidity makes wine very refreshing; finish is long, with a residual tang of lemon & lime. Serve with white fish, chicken, ham or oriental dishes. Bottled under screwcap.



4. GARIBALDI VG RESERVA MARSELAN 2023 13.8% Abv.

Produced by Garibaldi, a well known and highly respected co-operative winery comprising some 450 members; also Go Brazil's newest supplier. This is a 100% Marselan (a cross between Cabernet Sauvignon and Grenache), lightly filtered, that has been aged in used, medium toast French and American barrels, for approx. 10 months. Deep garnet in colour, with lifted red fruit (raspberry?) aromas on the nose. Palate shows darker, plummy fruit with mocha/coffee, caramel and notes of spice all discernible. Supple, rounded and medium bodied, this is a highly versatile red, so can be enjoyed on its own or pair with grilled meats, chicken dishes, pasta, risottos, etc.



5. PIZZATO ALLUMÉ CABERNET FRANC 2023 13.2% Abv.

Produced by one of the stand-out wineries in Brazil, Vinícola Pizzato, located in the Vale dos Vinhedos region of the Serra Gaúcha, this is a 100% Cabernet Franc. Grapes are sourced both from the winery itself, the surrounding region and also the wider state of Rio Grande do Sul. Aged for approx. 11 months in a combination of aged French and American barrels. Medium-full bodied, this maturing red shows dark plum and cherry fruit with a touch of dried herbs on the nose. Some herbaceous notes on the palate. Quite powerful and structured, it's probably best enjoyed with red meat, mushroom-based dishes, medium cheeses or even lightly spiced foods. May benefit from decanting.



6. CAMPOS de CIMA ASSINATURA 2022 14.2% Abv.

Originating in the furthest corner of SW Brazil (see wine #1) this is the Campos de Cima winery's flagship red wine. Their 'signature' blend from the excellent 2022 vintage comprises three grape varieties: Tannat (50%), Shiraz (26%) and Malbec (24%). Aged for 12 months in new French barriques and very lightly filtered, it is robust and full-bodied. Shows a concentration of mature dark fruits, particularly blackberry and plum, together with hints of pepper, dark chocolate/mocha and tobacco. Still quite young, this is a wine with considerable ageing potential. Probably best enjoyed as a food wine, serve with well seasoned beef, lamb, steaks, venison or strongly flavoured cheeses. Decanting recommended.



Go Brazil Wines BWC OFFERS - please email Brian (1brianstrutton@gmail.com) with any orders by noon 16 January.

**Wine 1 RRP £26.99, BWC price £24.99; Wine 2 RRP £15.99, BWC price £14.99; Wine 3 RRP £15.99
BWC price £14.99; Wine 4 RRP £16.49, BWC price £15.49; Wine 5 RRP £13.99 BWC price £12.49;
Wine 6 RRP £24.99 BWC price £23.49.**