WESTERN RESERVE WINES CLUB NOVEMBER 2023

WINE: Judeka Blandine Terre Siciliane Bianco 2019 VARIETALS: Cuvée (Müller Thurgau, Viognier and Zibibbo)



Viticulture Area: Caltagirone (CT)



Bottle Price: \$19.99 Case Price: \$215.89 plus tax

INTRODUCTION

"We are a young company born from our dream, we are Cesare and Valentina, born in Caltagirone with the desire to stay in our land and take advantage of all that Sicily has to offer". Wine is a passion that Cesare and Valentina have had since they were children, when their grandparents pressed the grapes inside a garage in Ramacca. Both brothers have vivid memories of the harvest, for them a moment of celebration, which reunited them with the family where a glass of wine was never missing. Cesare and Valentina are the first generation of Judeka, both graduated in Political Sciences, they decided in 2007 to participate in tenders from the Sicily Region and to become agricultural entrepreneurs.

REGION

"The soil shone like gold" says Valentina, this was the emotion for the San Mauro area from the first moment. The sand and clay immediately convinced us of the goodness of the soil and the wines. Judeka is located along the ancient Strada del Vino, in the San Mauro district of Caltagirone, a very important wine area in the Sicilian context where the only Sicilian DOCG is cultivated: Cerasuolo di Vittoria.

The area is also famous on an archaeological level, it is said that the Greeks arrived via the rivers, then navigable, that ran alongside the vineyards. As is known, it was the latter who exported the vine and its cultivation techniques to the Mediterranean countries.

The position of the vineyards is strategic, a natural gorge favors ventilation from the Mediterranean. The winds that also come from the Iblei Mountains (Libeccio, Ponente and Scirocco from Africa) brush the vineyards and this naturally wards off attacks by parasites and insects. The soil is made up of a mixed mixture of sand and clay. The sand gives the wines the intensity of their aromas, while the clay allows them to give a saline structure, and in times of drought guarantees the right level of humidity in the vineyard.



PRODUCER

Judeka wines are an expression of territoriality, respect for the environment and for the consumer. This philosophy has allowed us to create, through research and innovation, quality wines representative of the territory. Judeka follows the principles of organic cultivation, the grapes are harvested by hand, in doing so the character of the fruit is kept intact while preserving the peculiarities of the native vines. The cellar is surrounded by 45 hectares of clay and sand, soils that give the grapes particular elegance and intense aromas. "We are biological in our DNA. Judeka wines are the result of careful oenology that respects the consumer. All interventions aim to guarantee uniqueness, authenticity and genuineness". claims Valentina Nicodemo. Caltagirone is included in the specifications of Cerasuolo di Vittoria, the only DOCG (Controlled and Guaranteed Designation of Origin) in Sicily.

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The first vines planted were chosen following their territorial vocation: Frappato combined with Nero d'Avola, the mother vine of Sicily. The blend, i.e. the assembly between the two vines, generates the unique Cerasuolo di Vittoria DOCG of Sicily.

Inside a glass of Judeka wine you will find colors such as ruby red, intense pink or golden yellow, and other intense shades. Fresh and fragrant hints of fruit such as strawberry, cherry, plum, ripe apricots or chocolate and black pepper are perceived. And finally, elegant notes of Mediterranean flowers such as orange blossom, jasmine and broom are appreciated.

"We control the entire supply chain, from the vineyard to bottling. Furthermore, all the components: caps, bottles, labels, boxes, are of Italian production", Cesare Nicodemo proudly specifies. The labels and bottles tell the story of the island, both in terms of colors and decorations, with the liveliness of Sicilian carts and traditional Caltagirone ceramics.

Tasting Notes:

This is a unique and wonder blend, Body from the Insolia and Chardonnay and aromatics from Zibibbo. To drink immediately or to refine for a few years.

Food Suggestions:

Passo 65 Restaurant "Step 65 Restaurant" offers a cultivation of seasonal organic produce and the useof wild and aromatic herbs, Passo 65 advances a philosophy that respects nature, reduces waste and creates a positive impact in the community.

Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

Sources: https://www.judeka.com/chi-siamo/

WESTERN RESERVE WINES 28300 MILES ROAD SUITE B SOLON, OHIO 44139 (440) 498-9463 (WINE) WesternReserveWines.com Info@WesternReserveWines.com Text (216) 220-9225

Raw materials harvested from the vegetable garden, just 65 steps from the restaurant; varied wild herbs, fruit trees, vineyard, almond and olive groves.





Tier 2 First White