# Case of the Month: July 2024

### White:

Chenin Blanc, Indaba 2022 (S. Africa) \$12.99

South Africa's signature white wine is brought to life with a full and rich palate that's followed by a clean, crisp exit complemented by a dash of citrus and minerality.

Chardonnay, Indaba 2022 (S. Africa) \$12.99

Aromas of pear and pineapple with a touch of orange peel and lemon. Opens with oak and creamy butterscotch and ends with a lengthy finish. Try it with mac & cheese or spicy dishes.

White Blend, Monemvasia 2022 (Greece) \$11.99

Pair with your next Mediterranean meal! Aromas of freshly cut flowers, green apple, and stone fruits. A crowd pleaser for a great price!

Blend, Orlana Vinho Verde (Portugal) \$7.99

A lively and refreshing white wine. Hints of apples and pears in the nose, simply bursting with flavor, a slight spritz on the tongue and crisp and clean on the finish. Great for the warmer weather.

## Rose:

Blend, Orlana Vinho Verde Rosé (Portugal) \$7.99 Red fruits with raspberry, gooseberry and strawberry notes. Refreshing, soft, young and light. Versatile, it can be consumed by itself or with salads.

# Rose of Cabernet Sauvignon, Bota Box x2 (California) \$5.99

a refreshing, delicately pink wine that offers crisp, dry, perfectly ripe flavors of raspberries, wild strawberries and grapefruit zest. Serve it well chilled.

#### Red:

Montepulciano, Biagio 2022 (Italy) \$11.99

This wine is made from grapes grown in the hilly section of Abruzzo, on terrains sloping down toward the sea. Bright red fruits balanced by earth and spices.

Pinot Noir, Cono Sur "Bicicleta" (Chile) \$10.99

Yet another excellent wine from Cono Sur that is far better than its humble price point would suggest. Rich red fruits, blackberries and a hint of spice emerge on the palate.

Monemvasia Voltes Red Blend 2023 (Greece)

This blend of native Greek Grapes Agiorgitiko and Mavroudi is medium to light bodied with flavors and aromas of red cherries, strawberries and a touch of allspice with tannins on the finish

Red Blend, Benvolio (Italy) \$12.99

This light-bodied red blend is fruit-forward with aromas of violet, cherry, raspberry, and a palate boasting bright red fruit and a hint of spice. Serve at cookouts!

Monastrell, Seirra Salinas 2019 (Spain) 11.99

Blackberries with some toffee and dark-chocolate undertones. Beautiful, fruity palate with clean and bright fruit. Very fine tannins and a fresh finish. Yum!

Tempranillo, Protocolo 2022 (Spain) \$10.99

This pure tempranillo shows plenty of crushed-berry and chocolate character. Medium body. Light tannins, yet firm and tight.