

## The Daily Drinker

1 Apr 2013 by Jancis Robinson

The other day I had the pleasure of trying six wines from a UK wine merchant that comprised a Moravian from the Czech Republic, two Greeks, a Romanian, a southern Italian, and one from Peter Bright's useful Portuguese stable Terra d'Alter. I enjoyed them all, some of them very much, as you can see from the tasting notes below. They were sent by Caspar Bowes, who has founded a wine club called provocatively '[The Daily Drinker](#) - wines for the inquisitive palate'. How he seeks some of these oddities out, I know not. But to judge from these six, he sets the bar pretty high, but is determined to avoid the most well-worn paths.

You can order these wines singly, or by joining his wine club, which has varying membership levels, you can pay less per bottle and receive regular shipments - in the various frequencies and colour combinations you choose. Every wine is accompanied by copious notes on its background and Caspar's tasting notes. According to him, 'These wines are bought to a budget; we aim at an average bottle price of £10. Taking into consideration packaging and postage, this leaves us minimal profit on Daily Drinker memberships.

'My ideal is that those opening their regular DD packages receive the occasional shock (along the lines of "oh my goodness, Caspar's sent us something Greek from a variety called Tsapournakos. Has he gone mad?") but are then extremely pleasantly surprised upon imbibing the bottle.

'Ideal No 2 is that when the wine has gone, DD members feel as though they have some familiarity with the variety (and to a lesser extent, the region and producer), thereby gaining confidence in their overall wine experience.

'Finally, there has to be some commercial consideration in terms of style. We make real profit from our members ordering cases of the wines they've tasted. Thus sometimes I have sampled wines that I think the epitome of their variety, but simply too esoteric for anyone but a grape nerd to get their heads around, ergo unsuitable for the DD.'

So, folks, be warned. The Daily Drinker may not be for grape nerds. We hope this does not discount buyers of our beloved [Wine Grapes](#).

### [Tomas Krist Ryzlink Rynsky 2009 Morava](#) 16 Drink 2013-2015

From Slovácko in the south east of Moravia, just over the border from Slovakia. This winery was established in 1996 and a dazzling range of grape varieties are grown on Tomas Krist's 10 ha. This one is the one most of us call simply Riesling. And it smells like it! Fresh, clean, green apple aromas. Precise and clean with marked high acidity. Very crystalline. Very light and with just a hint of fermentation aromas. Why does this taste central European (rhetorical question alert)? I detected just a tad more sulphur than I find in most wines so those particularly susceptible to sulphur might not enjoy this as much as I did. Just off dry but the acidity is the dominant characteristic. Well sleuthed! Highly recommended to those seeking something light, super-refreshing and different. 11.5%

£11.70 (£13 non members) *The Daily Drinker*

### [Prince Stirbey, Cramposie Selectionata Sec 2011 Dealurile Olteniei](#) 16 Drink 2013-2016

Cramposie is an indigenous Romanian variety, a speciality of Dragasani. This special selection was made in 1972 to overcome problems with pollination and is now grown on the recuperated (since 2001) Price Stirbey estate. I have already written about other wines from this export-orientated producer whose wines can also be found chez The Wine Society. Full, broad nose suggests the wine may be a little like Furmint but then it has less body and a strong green streak. Exciting, distinctive wine. Quite a stimulatingly astringent finish. Razor-sharp and finishes bone dry. Very interesting! Very clean. Tastes a little lighter than 13%. A tonic. 13%

£9.90 (£11 non members) *The Daily Drinker*

**Monemvasia Winery Kidonista 2011 PGI Laconia** 16.5 Drink 2013-2016

Pale honey. The grape skins of this very recently recuperated Monemvasia variety (spelt Kydonista in [Wine Grapes](#)) are apparently very deeply coloured. The name means 'little quince' and the wine is supposedly quince, or russet apple, flavoured. And I must say I can see that, and taste some of the grape/apple skins. Only medium bodied but with massive character and, again, marked acidity. Really interesting! Reverberant. Delicate and crystalline. Does not taste at all heavy. Bone dry, zesty finish. Really interesting. 13%  
£11.25 (£12.50 non members) *The Daily Drinker*

**Voyatzi Tsapournakos 2009 PGI Velvendo** 15.5 Drink 2012-2016

This grape variety, we are told on the back label, 'belongs to the Cabernet Franc family'. Sadly this is a little overwhelmed by sweet oak but the fruit underneath is very fresh and pure. Slight rusty nails on the finish. 13.5%  
£12.60 (£14 non members) *The Daily Drinker*

**Macarico 2009 Aglianico del Vulture** 16 Drink 2012-2016

Light crimson and with very sappy freshness and mineral notes. Not as concentrated as some Aglianicos but very accessible and friendly already without sacrificing anything to overbearing winemaking. A fair price. On the easy side of Aglianico, arguably. 13.5%  
£9 (£10 non members) *The Daily Drinker*

**Terra d'Alter Touriga Nacional 2010 Vinho Regional Alentejano** 16 Drink 2012-2016

Australian resident in Portugal Peter Bright's label. Pure Touriga nose with some of the usual floral notes. Not such good value as the blend that the Wine Society is now selling but this would be as good an example to teach pure, relatively unadorned Touriga Nacional as any. Not very complex and certainly not 'hot' in terms of excess alcohol but very satisfying. 14%  
£9 (£10 non members) *The Daily Drinker*