



# TANNERS

## WINE MERCHANTS



## Sustainable Barbecue Reds

### *Half Dozen*

#### INTRODUCTION

There are many ways for a wine to be considered sustainable. We hear increasingly often about **B Corp accreditation** both in the world of wine and more widely, but what is it? It is an abbreviation used by Certified B Corporations; the certification comes from B Lab, a company founded in 2006 advocating a “different type of economy”. The premise seems to start from the position that businesses as a whole are failing to meet their potential and promise to create a positive impact on people, communities and the planet. It seeks to change this with the anticipated outcome that businesses become a force for good, transforming the global economy towards a more inclusive, equitable and regenerative system. All laudable aims without doubt.

The process of accreditation is very thorough, time consuming and potentially expensive but it is a way or companies to take a good hard, and sometimes painfully revealing, look at themselves. It encourages companies to meet high standards of social and environmental performance, accountability and transparency. It is also an ongoing process of measuring and improving a company’s impact, based on good working practices, stakeholder governance as well as consideration of climate and nature. In essence look after your staff, customers, local community and planet... sounds simple!

For the wineries that we deal with that have undergone and passed the tests, in practical terms it means encouraging biodiversity in their vineyards, foregoing chemical interventions; managing water use and recycling; using clever architecture to harness natural cooling effects; construction using recycled materials; being energy efficient and using renewable sources such as solar and/or wind; planting, or more often re-planting, trees and hedges in and around

vineyards; looking after their employees and supporting local community projects and charities. If you wish to support our suppliers who have undertaken this rigour, then you could look to The Coterie in New Zealand – suppliers of our excellent **Tanners New Zealand Pinot Noir**. Our friends at Symington Family Estates, producers of super wines (and Ports) in the Douro Valley, such as the **Altano** range are also certified.

Chile has long been known for producing wines with minimal chemical input, thanks to its warm, dry climate and low pest pressure. This has helped drive the Sustainable Wines of Chile movement, which encourages action in the vineyard, winery and community. The Sutil family in Colchagua has taken this further, embracing regenerative farming focused on restoring soil health, boosting biodiversity and building ecosystem resilience – creating a self-sustaining, climate-friendly system that benefits both environment and vine. They’re also cutting their use of virgin glass, with 58% of bottles now made from recycled sources. The **Cucao Merlot** made by Sutil is the perfect summer sipper, providing plenty of charm and ease.

Just as organic food has become a staple in our weekly shop, **organic wine** is now earning a rightful place at the table. Consumers are increasingly seeking bottles with certification and winemakers are responding with offerings that are not only sustainable, but also seriously good. Put simply, organic wine is made from grapes grown without synthetic pesticides, herbicides or fertilisers. In the winery, additives are restricted and processing aids must meet organic standards. Certification ensures adherence to these rules, promoting environmental sustainability, healthier soils and a more natural expression

of the grape and terroir. Switching to organic cultivation and winemaking techniques is no quick fix, it is a drawn-out process with conversion taking at least three years, but with consumers appreciating the concern for the environment as well as what's being put into the wine, it's a path more and more winemakers are going down. It's also worth pointing out that organic and biodynamic wines are strictly controlled and have legal requirements throughout the process, even extending to those that sell them wholesale. As importers, this means Tanners has an organic inspection every year to check our processes and record-keeping conform. Our range of certified organic wines gets bigger every year, but one of the areas that has long led the way is the Loire. At Saumur, **Château du Hureau** make crunchy, juicy Cabernet Franc. While over in the Douro Valley, Carvalho Martins are in conversion. Try their delicious light and fresh **Pacto Palhete** red slightly chilled, made from local grape varieties.

On the shores of Italy's Lake Garda, Zeni has joined the **MAGIS project**, an innovative program designed to improve and guarantee the safety and sustainability of Italian wine

with wine producers, scientists, oenologists, trade associations and industrial groups working together. In recent years, Zeni have built an underground barrel cellar that extends to 1400 square metres, allowing for natural cooling through the isolating effect of the surrounding soil and stones. This has minimised the effects of sudden changes in temperature and has gone some way to reducing the energy requirements of their air conditioning system. They have also invested in some terracotta amphorae to mature a proportion of their wines – these are regarded as the most sustainable choice. Terracotta is a natural material, requiring less energy to produce and recycle than metals or glass. Additionally, amphorae offer unique benefits like temperature stability and minimal flavour intrusion (unlike oak), potentially reducing the need for additives and winemaking interventions, further promoting sustainability. Their **Bardolino** wine is made with minimal interventions, for example, standard chemicals in the vineyard have been substituted with copper and sulphur, mimicking organic practices, whilst their end product has no added sulphites, proof that the grapes were perfectly healthy and grown in ideal conditions.


## THE WINES

- 1. Tanners New Zealand Pinot Noir, Marlborough** Bin No: NR055  
Soft, ripe, black cherry and redcurrant fruit with a gentle spice, fine, elegant tannins and a juicy, moreish finish.
- 2. Altano Naturalmente, Organic Douro Tinto, Symington** Bin No: PR038  
Big and concentrated with a delightful violet-scented nose and plenty of fresh, brambly fruit, spice and ripe tannins. From the Vilarica Valley near the Spanish border.
- 3. Cucao Reserva Especial Merlot, Colchagua** Bin No: QR082  
Bright fresh fruit character of berries and plums with beautifully soft tannins, really succulent and approachable with a hint of herbs and spice on the finish.
- 4. Saumur-Champigny, Tuffe, Château du Hureau (organic)** Bin No: LR009  
Philippe Vatan has applied skills learnt in his family's fruit orchards to the process of growing grapes. The wine has a red fruit character on the nose, followed by stewed plums and plenty of ripe, well-structured tannins.
- 5. Pacto Palhete, Douro Tinto, Carvalho Martins** Bin No: PR099  
A pretty and expressive mix of violet, blueberry and black cherry fruit. Light bodied, crisp, fresh, and lively with a creamy core, and a touch of grip. A classic Méda-style red meant to be drunk chilled. Delicious.
- 6. Bardolino Classico, Zeni** Bin No: IR005  
Bardolino is the classic lunchtime wine in the restaurants around Verona, and this one from the Zeni family is no exception. Pale in colour with juicy fruit and soft tannin, it is eminently drinkable.

## Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.


 [www.tanners-wines.co.uk](http://www.tanners-wines.co.uk)

 01743 234455

 [web@tanners-wines.co.uk](mailto:web@tanners-wines.co.uk)

 Tanners Wines Ltd, FREEPOST, 26 Wyle Cop, Shrewsbury SY1 1XD

 We accept all major credit & debit cards.

 **FREE** express delivery on orders of £150 or more to a single address in Mainland UK (£9.95 delivery on orders under £150). In addition you are welcome to collect from any branch of Tanners.

We look forward to hearing from you.  
Tanners Sales Team

Bin No: ZS2597