



ROBERT PARKER, ISSUE #216, December 2014

ESSENTIJA Bovale IGT 2009 → 88/100 - Early

The IGT 2009 Bovale Essentija opens to dark concentration and a deeply saturated ruby color. The nose can be described as rustic and raw with bright berry tones and easy spice aromas including cardamom seed and black licorice. The theme here is simplicity and the wine moves with even footprints and no big surprises. It shows polished tannins and a sharp pop of acidity. The Bovale grape has large clusters and thick skins.

CANNONAU DI SARDEGNA I FIORI 2012 → 87+/100 Mature

The 2012 Cannonau di Sardegna I Fiori is a stripped down and forthcoming expression of this Mediterranean grape without distracting bells and whistles. In fact, the wine's homey sincerity is its greatest selling point. You can pair I Fiori with sophisticated and simple dishes alike: Pasta with shaved bottarga to ricotta-filled ravioli come to mind. Bright red fruit flavors are backed by a tight sense of acidic freshness.

CANNONAU DI SARDEGNA RISERVA 2011 → 90/100 Early

Showing pretty oak definition and a superior quality of fruit, the 2011 Cannonau di Sardegna Riserva is a lush and sophisticated red with local character and a seamless texture. The smoothness of the wine is remarkable especially because Cannonau can sometimes present thorny contours. That is not the case here. Instead, the wine flows freely with soft waves of dark fruit, spice and tobacco.

ENTEMARI 2011 → 89/100 Early

A 50-30-20 blend of Vermentino, Chardonnay and Malvasia Sarda, the 2011 Entemari is a delicious expression with natural lift and creaminess that wraps evenly over the palate. In terms of Sardinian whites, this wine scores high on textural richness and persistence. End-notes of apricot, honey and mango give character to the finish.

S'ARAI 2010 → 90/100 Early

The 2010 S'Arai is a blend of red grapes (Cannonau, Carignano and Bovale Sardo) from a single vineyard. This is an oddball wine with deep layers of balsam herb, cola, licorice and dried rose. I can't think of another wine with a similar bouquet. As it takes on more air in the glass, it starts to offer more traditional aromas of leather, tobacco and dark fruit. There's also a very earthy quality to the nose with red beets and Porcino mushroom. It's a little off beat, but remains very alluring at the same time. It's worth giving a chance.

VERMENTINO I FIORI 2013 → 87/100 Mature

The 2013 Vermentino di Sardegna I Fiori is that kind of Italian white wine that seems specifically engineered to drink near the seashore besides a plate of steaming spaghetti con vongole. It reveals zesty acidity and classic aromas of white flower, lemon and sweet almond.

STELLATO 2013 → 86/100 Mature

The 2013 Vermentino di Sardegna Stellato is one of those quintessential fish wines that would pair perfectly with fried calamari or grilled shrimp. It is simple and clean and makes no other promises. Its aromas of citrus, white flower and crushed mineral are nicely presented and focused

A common comment for each wine reviewed:

Mario Pala makes some of the best wines in Sardinia today. His style is bold and fruit-forward, but you always taste those distinctive island flavors of wild shrub and mirto berry.

*Pala di Mario Pala & C. S.s. Agricola
Via Verdi, 7 – 09040 Serdiana – Sardegna – Italy
Tel. +39 070 740284 fax 070 5778519
www.pala.it E-mail info@pala.it
C.F./P.I. IT 02299920922
azienda certificata UNI EN ISO 9001:2008*