

FAVOURITES

A warm welcome at OONIVOO Winespired!

As real 'wine freaks' we start from a different point of view if it comes to wine and food pairing. We believe that the best combinations between food and wine **starts with the wine**. With this persuasion we created our unique ***Signature Menu***, which we definitely recommend! Our portfolio is monthly growing, even though we have more than 1500 wines in our collection. This not a goal in itself, the world of wines just surprises us every time. Proudly we present you our great collection in the 'Wine Bible', but sometimes the occasion just asks for a good but more quick choice. OONIVOO *Favourites* list will help you with that!

OONIVOO *Favourites* presents a range of 50 wines which are selected with care by our team of sommeliers. Good to know; all wines in this list can be ordered by the glass! In need of a recommendation, our colleagues will help you with pleasure. Do you prefer to go through the entire collection of wines? Ask for the 'Wine Bible'.

Cheers,

Sparkling wine

Here at Oonivoo we are a huge fan of sparkling wines made with the traditional method. Especially Champagne that earned a high reputation but we also are a fan of Cava!

We dare to pair the vigorously and rich flavours of Dominio de la Vega 'Reserva Especial' and Charles Heidsieck with a starter or even with the second course.

| | Region & country | Grape variety | Matching with | | |
|--|--------------------------------------|--|-----------------------------|----|----|
| Dominio de la Vega, Authentique, Cava brut nature, 2018 | Utiel- Requena Spain | Xarel- lo, Macabeo | Raw oysters | 8 | 36 |
| Dominio de la Vega, Reserva Especial, | Utiel- Requena 45 Cava brut, 2015 | Macabeo, Spain | Fried oysters Chardonnay | 10 | |
| Hostomme, Blanc de Blancs, Grand Cru, Origine | Champagne France | Chardonnay | Raw oysters | 13 | 60 |
| Charles Heidsieck, Brut Réserve | Champagne France | Chardonnay, Pinot Noir, Pinot Meunier | Brill & sauerkraut | 16 | 75 |
| J.M. Goulard, Paul Tradition, Brut | Champagne France | Pinot Meunier, Pinot Noir | Dover sole & vadouvan | 14 | 65 |

WHITE WINE

Exciting & Refreshing

We like to introduce you a few pleasant wines that are well suited as an aperitif or as the perfect complement to light dishes. A nice example of this is Cuvée OONIVOO.

Together with winemaker Peter Siener OONIVOO made an unique blend of Weisserburgunder. Curious? We are delighted to tell you more about it.

| | Region & | Grape variety | Matching with | | |
|--------------------------------------|---------------------------|--------------------------------|--------------------------|---|----|
| Louis Guntrum, 2018 | Rheinhessen Germany | Silvaner | Rendang & green curry | 8 | 35 |
| Peter Siener, Cuvée Oonivoo, 2017 | Pfalz Germany | Weisserburgunder | Aperitif & bites | 8 | 36 |
| De Chansac, 2019 | Côtes de Gascogne | Sauvignon Blanc 33 France | Aperitif & bites | 7 | |
| Renaudie, 2018 | Touraine France | Sauvignon Blanc | Redfish & beetroot | 8 | 34 |
| Josef Dockner, 2019 | Niederösterreich | Grüner Veltliner 34 Austria | Brill & sauerkraut | 8 | |
| Mosbacher, Trocken, 2018 | Pfalz Germany | Riesling | Rendang & green curry | 8 | 35 |
| Nicola Bergaglio, Gavi di Gavi, 2018 | Piedmont | Cortese 34 Italy | Scallop & sauerkraut | 8 | |
| Lauriga, 2018 | Côtes Catalanes France | Macabeu | Pata Negra ham | 7 | 33 |

WHITE WINE

Tempting & present

Wines in this category have more pronounced flavours. They fit perfectly in line after the aperitif, also they complement with the second course. Be surprised by the crispy and herbal notes of Roero Arneis or choose the more full-bodied Chenin Blanc from South Africa matured in wood.

| | Region & country | Grape variety | Matching with | | |
|-----------------------------------|----------------------------|--------------------------------|------------------------|----|----|
| Skoff, Kranachberg, 2017 | Südsteiermark Austria | Sauvignon Blanc | Scallop & sauerkraut | 11 | 51 |
| Dusseau, Barrique, 2018 | Languedoc | Chardonnay 33 France | Fried oysters | 7 | |
| Zarate, Rías Baixas, 2019 | Galicia Spain | Albariño | Raw oysters | 10 | 43 |
| Cornarea, Roero, 2018 | Piedmont | Arneis 44 Italy celeriac | Kohlrabi & | 10 | |
| Belondrade, Quinta Apolonia, 2018 | Rueda Spain | Verdejo | Fried oysters | 10 | 43 |
| Springfontein, Jil'sDune, 2015 | Walker Bay South Africa | Chenin Blanc | Tuna & oyster | 12 | 54 |
| Van Volxem, 2015 | Saar Germany | Riesling | Kohlrabi & celeriac | 8 | 37 |

WHITE WINE

Impressive & complex

The wines below are extraordinary and unique. These wines are more powerful and especially stand out in their finesse and complexity.

We have a predilection for wines made of Riesling: One of the most versatile white grape varieties in the world. Rieslings with immense expression you will find in the Mosel region. Experience the style of wine yourself with the 'Grand Cru' of Reinholt Haart. They experiment with different winemaking techniques and winegrowing methods and still belong to the classic top wineries of the Mosel.

| | Region & country | Grape variety | Matching with | | |
|---|---------------------|---------------|------------------------------|----|----|
| Reinholt Haart, Piesporter Goldtröpfchen GG, 2015 | Mosel Germany | Riesling | Scallop & sauerkraut | 14 | 63 |
| Philippe Bouzereau, Meursault, Vieux clos de Château de Cîteaux, 2017 | Bourgogne France | Chardonnay | Dover sole & vadouvan | 16 | 70 |
| Robert Denogent, Pouilly- Fuissé, les Reisses, 2015 | Bourgogne France | Chardonnay | Goose liver & gingerbread | 15 | 66 |
| Franz Hirtzberger, Smaragd, Ried Hochrain, 2011 | Wachau Austria | Riesling | Goose liver & gingerbread | 19 | 85 |

WHITE WINE

The Pinot Grigio by Vie di Romans is a complete different style of wine. This wine will be released after 18 months of ageing in the cellar of the winery. The wine obtained a beautiful copper color due longer skin contact with the juice. A power house with pronounced ripe stone fruit flavours and hazelnuts. At the same time the wine is refined with a good acidity.

| | Region & country | Grape variety | Matching with | | |
|--|-----------------------|---------------------------------|--------------------------|----|----|
| Dessimis, Vie di Romans, 2016 | Friuli Italy | Pinot Grigio | Tuna & oyster | 14 | 63 |
| Emmerich Knoll, Smaragd, Ried Schütt, 2017 | Wachau Austria | Grüner Veltliner | Dover sole & vadouvan | 18 | 80 |
| Schwarz, Weiss, 2017 | Burgenland Austria | Chardonnay, Grüner Veltliner | Oonivoo's nasi | 14 | 65 |
| Joseph Phelps, Freestone Vineyards, 2016 | California, USA | Chardonnay | Spring chicken & truffle | 18 | 81 |

ROSÉ WINE

REFRESHING & FRUITY

Do not underestimate the quality of rosé wine, it is more than just a terrace wine. We selected three of our favourites for you. The cradle for rosé wine is ofcourse the Provence; elegant and slightly herbaceous. The uncrowned Queen of this region is Château de Selle. Maybe a little decadent but this wine always lives up to her reputation.

We are a huge fan of Spätburgunder rosé wine!
For example the wine we selected of winery Künstler in the Rheingau. Delicious with vegetarian dishes.

| | Region & country | Grape variety | Matching with | | |
|---|---------------------|-----------------------------------|--------------------|----|----|
| Künstler, Spätburgunder rosé, 2017 | Rheingau Germany | Pinot Noir | Oonivoo's nasi | 10 | 43 |
| Annibals, Suivez-moi-Jeune-Homme rosé, 2018 | Provence France | Cinsault, Grenache Noir, Rolle | Aperitif & bites | 8 | 34 |
| Ott, Château de Selle rosé, 2019 | Provence France | Cinsault, Syrah, Mourvèdre | Brill & sauerkraut | 18 | 79 |

RED WINE

Pleasant & Juicy

The wines we selected below, are already enjoyable without food. These wines show powerful fruit flavours with a lot of freshness. They are extremely suitable in the very beginning of your dinner and are deplorable with various dishes. What to think of the juicy and 'easy drinking' Pelofino or the fruity Frühburgunder from the Rheinhessen.

| | Region & country | Grape variety | Matching with | | |
|--|------------------------|---|--------------------------|----|----|
| Le Pupille, Pelofino, 2018 | Tuscany Italy | Sangiovese, Cabernet Sauvignon, Merlot | Pata Negra ham | 7 | 33 |
| Niepoort, Conciso, 2015 <i>magnum</i> | Dão Portugal | Baga, Jaen e.a. | Spring chicken & truffle | 10 | 94 |
| Weninger, 2018 | Sopron Hungary | Kékfrankos | Pheasant & pumpkin | 8 | 35 |
| J. Neus, Ingelheimer, 2017 | Rheinhessen Germany | Frühburgunder | Spring chicken & truffle | 11 | 48 |

RED WINE

Unique & Refined

Wines with a story to tell and typical for their origin. Take for example the Syrah wine of Mullineux from the region Swartland; once famous for the production of cheap mass wine. Nowadays it is the frontrunner for exceptional wines from South Africa.

We also selected real archetypes for this category. Take the grape variety; Nebbiolo from the Piedmont, there is no place on earth where a grape variety and region are so one with each other.

| | Region & country | Grape variety | Matching with | | |
|--|---------------------|--------------------------|---------------------|----|-----|
| Chevallier, Corton Grand Cru, Les Rognet, 2015 | Bourgogne France | Pinot Noir | Pheasant & pumpkin | 22 | 99 |
| Muga, Reserva, 2016 <i>magnum</i> | Rioja Spain | Tempranillo | Venison & kalamansi | 12 | 105 |
| Giovanni Rosso, Barolo, 2015 | Piedmont Italy | Nebbiolo | Venison & kalamansi | 14 | 63 |
| Mullineux, Roundstone, 2017 | Swartland | Syrah 51 South Africa | Entrecote & truffle | 11 | |

RED WINE

Intense & Distinct

Wines with a lot of intensity ask for a more specific dish with pronounceable flavours. They impress you but are not directly approachable. Take the wine from Carlos Reynolds; the heat in Alentejo is a real challenge, the result is grapes with powerful flavours.

Of course Bordeaux cannot be missed in the *Favourites* list. Like 'homecoming' the connoisseur will say.

| | Region & country | Grape variety | Matching with | | |
|------------------------------|---------------------------|----------------------------------|-------------------------------|----|----|
| Carlos Reynolds, Red, 2017 | Alentejo Portugal | Alfrocheiro, Trincadeira | Entrecote & truffe | 8 | 36 |
| Château Brown, 2008 | Bordeaux | Cabernet Sauvignon, 51 France | Venison & kalamansi Merlot | 11 | |
| Dominio Romano, Camino, 2016 | Ribera del Duero Spain | Tempranillo | Entrecote & truffel | 10 | 44 |
| Joseph Phelps, 2014 | Napa Valley | Cabernet Sauvignon 97 USA | Venison & kalamansi | 22 | |

SWEET & FORTIFIED

Warm & smooth

Sweet wines! Perfect with a dessert or cheese platter and also very nice to enjoy after dinner. Here you will find the beautiful honeyed flavours and crispy notes of the Sauternes and the intensity and power of a Port wine.

| | Region & country | Grape variety | Matching with | | |
|--|------------------------|----------------------------------|-------------------------|----|----|
| Rieussec, Carmes de Rieussec, 2015 | Sauternes France | Sauvignon Blanc, Sémillon | Strong cheeses | 11 | 51 |
| Taylor's, Late Bottled Vintage Port, 2015 | Douro Portugal | Tinta Roriz, Touriga Nacional | Friandises | 8 | 75 |
| Erbeldinger, Spätlese, 2019 | Rheinhessen Germany | Huxelrebe | Tangerine & tarragon | 8 | 36 |
| Dr. Hermann, Erdener Treppchen, Spätlese, 2015 | Mosel Germany | Riesling | Chocolate & apple | 10 | 46 |