



PRIVUS BRANDS

Privusbrands.ca



BBQ

Summer 2023

Introduction

Privus is Latin for: “One’s Own”, “Private” and “Particular”. Privus Brands is a fine wine, spirits and related products importer and sales agency. Privus Brands is about products that I like, made by people that I like. Selections of authentic products, the type of wines that you would discover when visiting a wine region. Wines that will bring back your travel memories or if you hail from wine country give you a taste of home.

This catalogue is a summary of our summer BBQ recommendations. Red wines & grilling! We have broken the recommendations into 3 sections: Burgers & Sausages for your mid-week dinners, Choice Cuts for a great steak night and Get Saucy for some slow cooking on the weekends. Fire up your grills and smokers ... cheers to summer!

A few words about prices. In preparing this catalogue we have noted the typical published retail price at the time of preparation. Almost our entire offering is available only at Manitoba Private Wine Stores. The price of items may vary a bit by store as each store has its own pricing policy + almost our entire portfolio is imported so the price will change based on the prevailing rate of exchange and freight costs as stock arrives.

A few words about availability. In preparing this catalogue we have noted where you can find a particular product based on availability at the time of preparation + orders that are anticipated to arrive shortly. We deal with many small family owned wineries + many of our wines are specialty products which are only available in small quantities so wines may be out of stock from time to time.

We hope that you enjoy this BBQ pairing catalogue and check out some new wines to try this summer! Cheers!



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Burgers & Sausages

Here are our top picks for a burger or grilled sausages mid-week dinner. With sausages we are thinking about the classic smokie, grilled chorizo or an all dressed hotdog. The wines are listed from lowest price to highest and we wanted to include a number of “value” suggestions to be sensitive to a mid-week budget.

Some key pairing notes:

- Burgers and smokie type sausages are high in fat so they benefit from being paired with a full bodied red that has a good level of tannin. The fat softens the tannin giving the wine a smoother taste.
- Burgers and smokies, etc. often have a number of toppings so the wine not only has to pair with the meat but it also needs to work with the toppings. Wines that are fruit forward with lots of fresh berry taste can work well to balance out the flavors from a tomato slice, ketchup or a pickle.
- Chicken sausages, turkey sausages or German style bratwurst pair really well with some crisp whites so do check out our Summer Whites catalog for some alternative suggestions.

Enjoy your mid-week grilling! Cheers!



Intrépido Reserva Carménère

Curicó Valley, Chile

Item #36823, Est. Price \$15.00

Near the Andes Mountains at an altitude between 500 to 700 meters above sea level, there is a valley with one of the greatest wine-making traditions in Chile, the Curicó Valley.

This Carménère from Curicó Valley boldly displays a deep cherry red color with berry, pepper and cloves in its scents. Your palate will embark on a juicy heightened and balanced journey.

Awards:

Bronze, Decanter

Certifications:

Certified Sustainable - Wines of Chile

Food Pairings:

Nachos, Empanadas, Pizza, Pork

Comments:

Available at: *Manitoba Private Wine Stores*





Classique Merlot

IGP Mediterranee, France

Item #7499, Est. Price \$15.00

Beneath a brilliant purple color appears an intense nose of fresh fruit (raspberry, blueberry) and liquorice.

The mouth is both supple and well structured, we find the aromas of red fruits in a beautiful overall harmony.

Awards:

Certifications:

Food Pairings:

Comments:

Grilled Vegetables

Available at:

*Denardi Wines, Kenaston Wine Market,
The Pourium, The Winehouse*



L.V.V.B.B.



Resso Red

Spain

Item #26108, Est. Price \$15.00

Very fresh aroma with mature red fruits. Its taste reinforces the first impression in the nose.

Very clear and persistent with a nice body and well structured. Warm and luscious.

Awards:

Certifications:

Food Pairings:

Comments:

Poultry, Pizza

Available at: *The Pourium*



QUINTA DE
CHOCAPALHA

Lisboa Red

Lisboa, Portugal

Item #27477, Est. Price \$18.00

Deep colour of violet tonality and good concentration in the nose. Rich perfume with notes of mature black fruit.

Very fine on the palate with soft tannins combined with good acidity and long aftertaste. It is a wine to enjoy with or without food.

Awards:

Certifications:

Food Pairings:

Comments:

Burgers, Pizza

Available at: *The Pourium*





Les Grains Syrah IGP Med

France

Item #40143, Est. Price \$19.00

Deep ruby color, vivid nose of fruits (cherries) and spices. The mouth is forward, frank with tastes of blackcurrant and soft spices.

Luscious body. Best served between 16°C and 18°C. You will enjoy it with an aperitif, strong cheese or a Mediterranean dish.

Awards:

Gold - Concours National

Certifications:

Food Pairings:

Meat Dishes

Comments:

Available at: *Kenaston Wine Market, The Winehouse*





Regaleali Nero d'Avola DOC

Sicily, Italy

Item # 12723, Est. Price \$19.00

This 2018 vintage of Regaleali Nero d'Avola is the 63rd harvest of their "Estate" red. 100% Nero d'Avola, 50% aged in steel and the other 50% aged in 300L and 600L Slavonian oak barrels.

This is an elegant Nero d'Avola with dark berry aromas and polished tannins.

Awards:

90 points - Wine Enthusiast

Certifications:

VIVA SOSTain

Food Pairings:

Antipasto, Pasta

Comments:

Available at: *Manitoba Private Wine Stores*



Le Secret des Vignes Cabernet Franc

Loire, France

Item # 48664 , Est. Price: \$21.00

Expressive with notes of red fruits and black fruits (blackberry and blackcurrant).

Beautiful structure and beautiful intense aromatic sweetness with notes of red and black fruits.

Awards:

Silver, Concours National

Certifications:

Food Pairings:

Beef, Grilled Sausages

Comments:

Available at: *G.J. Andrews*





Cabernet Sauvignon Gran Reserva Explorador

Maipo Valley, Chile

Item #40205, Est. Price \$22.00

Deep and intense ruby red color. Complex in the nose, it reveals fruity notes such as cherry and blackberry intertwined with sweet and spicy aromas of black pepper and mocha from the barrel.

Sweet and juicy tastes with a good structure and ripe, smooth tannins.

Awards:

91 points - James Suckling

Certifications:

Certified Sustainable - Wines of Chile

Food Pairings:

Burgers, Cubano Sandwich, Grilled Steak

Comments:

Available at: *Manitoba Private Wine Stores*





Guado al Melo

Bacco in Toscana Toscana IGT Rosso

Bolgheri, Italy

Item #26777, Est. Price \$28.00

Francesco Redi has written the playful poem "Bacchus in Tuscany", BACCO IN TOSCANA, in the XVII century. It is a glorification of the Tuscan wines. He imagined that the God arrived in Tuscany and choosing it as his new homeland because the best wines in the world are produced here. Bacchus comes with his wife Ariadne and his funny entourage of satyrs and nymphs. They are singing and dancing the BOMBABABÀ, a Tuscan dance in vogue at that time. Its name is perfect to remember us the joy of living that the wine gives us!

Bacco in Toscana is a young red wine, very pleasant and fruity, with a good body. It is a blend of Sangiovese and Syrah.

Awards:

Certifications:

Food Pairings:

Comments:

Pizza, Pasta

Available at: *The Pourium*



QUINTA DE
CHOCAPALHA

Cabernet Sauvignon

Lisboa, Portugal

Item #40240, Est. Price \$29.00

This old vine Cabernet Sauvignon sees 12 months of barrel aging.

Intense violet colour with ripe red fruit flavours. On the palate shows a great balance with discreet acidity, red fruit and silky tannins.

The aftertaste is long and very elegant.

Awards:

Certifications:

Food Pairings:

Comments:

Burgers

Available at: *The Winehouse*



Rocca di Frassinello

M A R E M M A T O S C A N A

Poggio alla Guardia

Maremma, Italy

Item New, Est. Price: \$31.00

This benchmark wine, the third label from the great project of Rocca di Frassinello, has a very marked personality; spicy but very easy to drink.

An introduction to the companies other labels of great aged wines.

It is a pleasure to drink.

Awards:

92 points - James Suckling

Certifications:

Food Pairings:

Roasted Meats, Stews

Comments:

Available at: *MB Private Wine Stores*



Squad Series Tempranillo

Paso Robles, U.S.A.

Item #45351, Est. Price \$35.00

The Squad Series is a line of Tooth & Nail wines made in admiration for those who inspire us most: our loyal followers. Sustainably grown, high in character and digitally alive—taste the future of wine.

Bursts from the glass with aromas of candied black fruit, purple flowers and wet stone. The palate delivers full-bodied flavors of brambleberry, cinnamon and blueberry, all intermingling into a balanced finish with soft tannins and hints of sweet oak. This is a wine that manages to strike a fine balance between the rustic and the vibrant.

Awards:

Certifications:

Sustainable

Food Pairings:

Comments:

BBQ, Sausages, Pork

Available at: *G.J. Andrews*



Tooth & Nail “Squad” Cabernet Sauvignon

Paso Robles, U.S.A.

Item #40798, Est. Price \$37.00

This Cabernet Sauvignon is not for the faint of heart. On the nose, notes of blue fruits, blackberry, and cassis are the driving force.

Flavors of plum, black cherry and chocolate explode on the palate with enough structure to keep things serious. The mid palate’s rich fruit flavors and luxurious texture make this Cabernet Sauvignon an absolute pleasure to drink.

Awards:

91 points - Wine Enthusiast

Certifications:

Sustainable

Food Pairings:

Burgers, Steak

Comments:

Available at: *Manitoba Private Wine Stores*





Choice Cuts

Here are our top picks to pair with a choice cut. We are thinking simply grilled primo cuts of beef, game or lamb. The wines are listed from lowest price to highest. This list has a bias to premium wines and includes some of the top offerings in our portfolio.

Some key pairing notes:

- You need strong tannins and a nice acidity to balance the fat in the steak + the salt in the seasoning. Look for a full bodied wine that is more on the elegant side.
- Your seasoning impacts your wine pairing. Look to the our wine descriptions or the grape varietal for some clues. Heavier seasonings do well with fruit flavors. The Sangiovese grape varietal goes great with Rosemary.
- You need enough alcohol in the wine to cleanse your pallet from the fat. For a game selections or a leaner beef steak like a filet watch that the alcohol content is not too high. For a fatty ribeye don't shy away from a red with an alcohol level of 15% 'ish.

Enjoy your NY Strips, Ribeyes & Filets! Cheers!



Cygnus DOC

Sicily, Italy

Item # 880229, Est. Price \$35.00

The name of this wine is tied to the history of the Tasca family. A tribute to the composer, Richard Wagner, who in 1881 finished the third act of "Parsifal" in the gardens of Villa Tasca, inspired by the swans (cigno) that lived on the lake.

A selection of Nero d'Avola, cultivated on the high hills and Cabernet Sauvignon blended to fully express the potential, elegance and austerity of the Sicilian grape varieties.

Awards:

91 points - James Suckling

Certifications:

VIVA SOSTain

Food Pairings:

Pork Chops, Steak

Comments:

Available at: *Manitoba Private Wine Stores*



Manoella Douro Red

Douro, Portugal

Item #29461, Est. Price \$38.00

Beautiful purple color, intense and fresh notes of bright cherry, raspberry and indigenous herbs

This red wine shows amazing purity of flavor, with dark plum and spices, supported by elegant tannins and good freshness.

Awards:

Certifications:

Food Pairings:

Comments:

Available at: *Kenaston Wine Market*





MASUT DA RIVE

Masut Black Label Semidis

Friuli, Italy

Item #40265, Est. Price \$48.00

The best reward to the Masut da Rive's winemakers for their undivided and painstaking work among the rows of vines and the winery comes from the recognition of the excellence and quality of their wines from the most prestigious guides to restaurateurs.

Always well regarded in Italy's Gambero Rosso guide their wines do not disappoint! Semidis is a 100% Merlot that graces Italy's top tables. A full-bodied wine which displays aromas of spice, tobacco, black pepper and cloves. A fine dining wine to be paired with elegant main courses.

Awards:

Certifications:

Food Pairings:

Comments:

Mushroom Risotto

Available at: *The Winehouse*



Family Collection Assemblage

Chile

Item #40179, Est. Price \$55.00

With an intense and deep red color, this blend is firm and dense with rich and chewy tannins. Lovely aromas of blackberries and spices paired with mocha and vanilla come out in the nose. Elegant and complex in its full bodied palate, it comes together in a long and pleasant finish.

A beautifully balanced blend produced from our best vineyards and made with the careful work of the winemakers.

Awards:

94 points - Descorchados
92 points - Tim Atkin MW

Certifications:

Certified Sustainable - Wines of Chile

Food Pairings:

Grilled Sausages, Chops or Steak

Comments:

Available at: *The Pourium*





Guado al Melo

Atis Bolgheri DOC Superiore

Bolgheri, Italy

Item #26751, Est. Price \$69.00

Atis was the name of a mythic king, grandchild of Zeus, which is at the origin of Etruscan people, according to legend. The drawing represents a grape vine "married" to a tree, like it was grown by Etruscans. In ancient poetry, it was the indissoluble love metaphor. Atis is a wine in which Mediterranean power is mitigated by the innate elegance of the territory and its main variety, Cabernet sauvignon, with a little part of Merlot and Cabernet franc.

An important red wine that can have a very long life if well-conserved.

Available bottle sizes: 750 ml, (Magnum) 1.5 litre, (Jéroboam) 3 litre, (Mathusalem) 6 litre, (Salmanazar) 9 litre, (Balthazar) 12 litre

Awards:

Tre Bicchieri - Gambero Rosso

Certifications:

Food Pairings:

Grilled Beef, Lamb or Game

Comments:

Check out Large Formats!

Available at: *The Pourium*





Podere Brizio Brunello di Montalcino DOCG

Tuscany, Italy

Item #29251, Est. Price \$83.00

Brunello di Montalcino is made from vineyards located in the southwest of Montalcino at an altitude of 300- 350 meters above sea level facing the sea and the Maremma. This is Montalcino's hottest area. Here the soil consists of sandstone and rocky marl, which allows the production of well-structured, mineral wines.

Ruby red with garnet highlights. Opulent and intense on the nose, with nuances of ripe red fruit and intriguing herbal notes. Well-balanced on the palate with a lively acidity that lends vitality and freshness to a very elegant and complex wine.

Awards:

96 points - Wine Spectator

Certifications:

Food Pairings:

Grilled Red Meat

Comments:

Available at: *Denardi Wines, The Pourium, The Winehouse*



Rocca di Frassinello

M A R E M M A T O S C A N A

Rocca di Frassinello

Tuscany, Italy

Item #49397, Est. Price: \$99.00

The first label, le grand vin according to the Bordeaux classification, the highest expression of this Italian-French project. A wine that succeeds in combining strength, intensity and elegance, with soft tannins to give it a roundness in the mouth.

It achieved the highest critical acclaim right from the first harvest, the 2004 vintage. A great competition wine according to Christian Le Sommer, winemaker at Les Domaines Baron de Rothschild-Lafite, who created it together with Alessandro Cellai.

Awards:

94 points - Wine Spectator

Certifications:

Food Pairings:

Mature Cheeses, Rack of Lamb

Comments:

Available at: *Denardi Wines*





Groth

Cabernet Sauvignon

Napa, U.S.A.

Item #289538, Est. Price \$129.00

The Oakville Cabernet Sauvignon is big and lush with huge gobs of fruit in the aroma and flavor. The texture of the wine is soft and supple, typical of Cabernet Sauvignons grown in our area of the Oakville AVA.

The sweet vanilla character derived from 22 months in the barrels blends well with the black cherry and blackberry flavors and aromas of the wine.

Awards:

*2018 Vintage
94 points - Vinous*

Certifications:

Food Pairings:

Beef Dishes

Comments:

Check out Large Formats!

Available at: *Denardi Wines, The Pourium*



CV Red

Douro, Portugal

Item #49377, Est. Price: \$165.00

During the life of any winemaker, there are wines and moments that mark our lives, which deserve to remain on our curriculum. This wine is one of them.

We called it CV - Curriculum Vitae. Violet, dark red colour, with black currant, black cherries, plums and spices on the nose and an extremely balanced and fine wine with a long fruity finish. Perfect to pair with game meats, veal and pork, grilled, steamed or stewed, with oven baked vegetables or spicier side dishes.

Serve at 16°C.

Awards:

96+ points - Robert Parker

Certifications:

Food Pairings:

Burgers, Steak

Comments:

*Allocated - only 42 bottles available for
Manitoba*

Available at: *Ellement, Kenaston Wine Market, The Pourium*



CASTELLARE
DI CASTELLINA



I Sodi di San Niccolo

Chianti Classico, Italy

Item #49092, Est. Price: \$160.00

Castellare di Castellina I Sodi di S. Niccolò, is one of the few Italian Supertuscans made exclusively with native vines: 85% Sangiovese and 15% Malvasia Nera.

The name derives from the word used by Tuscan peasants to describe those lands that must be worked by hand, being too hard (Sodi) or too steep to allow the use of oxen.

San Niccolò is the name of the 14th century church that rises on the property around which are some of the most suitable vineyards are located.

Awards:

97 points - Vinous

96 points - Decanter

95 points - James Suckling

Certifications:

94 points - Wine Spectator

Tre Bicchieri - Gambero Rosso

Food Pairings:

Beef, Game, Lamb, Strong Cheese

Comments:

Allocated - only 84 bottles available for Manitoba

Available at: *Calabria Wine Market, Denardi Wines, Ellement, Kenaston Wine Market, The Pourium*



Pintas Douro Red

Douro, Portugal

Item #30440, Est. Price \$168.00

In 2001 Pintas was born, the result of a couple's dream, which they named in honor of the family's dog. At this time Sandra & Jorge owned just a small plot of vineyards with no winery so Pintas started as a "garage wine".

A field blend of over 30 grape varieties harvested from 80 year old vines. It is intense purple in color. Floral, peppery spice aromas combined with blackberry and dark chocolate.

This wine showcases the elegance and potential of Douro reds.

Awards:

*2017 Vintage
96 points - #87 Top 100 - Wine Spectator*

Certifications:

Food Pairings:

Osso Bucco, Short-ribs

Comments:

Available at: *Kenaston Wine Market, The Pourium, The Winehouse*





Groth

Reserve Cabernet Sauvignon

Napa, U.S.A.

Item #26349, Est. Price \$273.00

All the Reserve Cabernet Sauvignon fruit is from the 27.78-acre Reserve Block on the Groth Oakville estate vineyards. This Reserve Cabernet Sauvignon opens with aromas of sweet plum and black cherry, complemented by oak spice notes of nutmeg, anise and vanilla.

A smooth entry on the palate builds quickly into lush, ripe, dark cherry and black currants, backed up with sweet oak and an excellent tannin structure.

Awards:

*2016 Vintage
96 points - #4 Top 100 - Wine Spectator*

Food Pairings:

Lamb, Steak

Certifications:

Comments:

Check out Large Formats!

Available at: *Denardi Wines, The Pourium*





Get Saucy!

Here are our top picks for those slow cooking favorites like brisket, pulled pork or ribs. Elements like smoke and the bold sauces that these type of dishes have plays heavily into the wine selection.

Some key pairing notes:

- Tomato based BBQ sauces are acidic so they work well with a wine that has a nice acidity.
- Savory notes in the taste of your BBQ such as earthiness, pepper or rosemary pair well with a wine that has a more “rustic” taste profile.
- Cuts of meat that lend themselves to slow cooking are usually quite fatty. Higher alcohol reds work well with this level of fat.
- Smoke pairs with fruit flavors.
- Manage the tannins ... big tannins are amazing with a beef brisket but may over power baby back pork ribs.

Enjoy your low & slow weekend! Cheers!



Clos de Nit

Spain

Item #26085, Est. Price \$23.00

Deep red cherry red color with violet reflections. This wine offers an elegant aroma of ripe red fruits, with fine nuances of oak and mineral notes.

In the mouth, it is fleshy, sweet and potent with a good balance. Its aftertaste is very fruity, with good balance and excellent varietal expression.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Pizza

Available at: *The Pourium*



Red - Garnacha

Valencia, Spain

Item #43907, Est. Price \$27.00

It shows a deep red colour with purple hues. High intensity, complex, the nose is intense, with hints of black fruits; redcurrant, raspberry, blueberry jam, balsamic notes and subtle toast.

The palate is intense, meaty, tasty and very fruity, with hints of well-integrated ripe tannin, silky with great acidity and a very nice final. The aftertaste is long and classy.

Awards:

Silver - Decanter
Gold - Mundus Vini

Certifications:

Food Pairings:

BBO

Comments:

Available at: *The Pourium*





Perricone - Guarnaccio DOC

Sicily, Italy

Item # 40173, Est. Price \$29.00

Described for the first time in 1735, Perricone -nicknamed "Guarnaccio" by the Regaleali winemakers - has been cultivated at the Estate since 1959.

A selection from the historical San Lucio vineyard, provided new vines to enable the making of this one, rich in spicy aromas, evoking memories of ancient wine traditions.
Wonderful blue fruit flavours.

Awards:

91 points - Vinous

Certifications:

VIVA SOStain

Food Pairings:

Spicy Meat or Pasta Dishes

Comments:

Available at: *Manitoba Private Wine Stores*



Tooth & Nail “Squad” Red Blend

Paso Robles, U.S.A.

Item #40800, Est. Price \$35.00

The Tooth & Nail Red Blend is a rich and inspired cuvée of Cabernet Sauvignon, Merlot and Petite Sirah.

This wine explodes from the glass with aromas of black cherry, plum, cinnamon and sweet oak. The flavor profile is hard hitting driven by blackberry and spice, while the finish is framed by soft velvety tannins and wonderful acidity.

Sustainably farmed.

Awards:

91 points - Wine Enthusiast

Certifications:

Sustainable

Food Pairings:

Mexican Dishes, BBQ, Ribs

Comments:

Available at: *Manitoba Private Wine Stores*



Cauquenes Red Blend

Chile

Item #40262, Est. Price \$41.00

The Cauquenes blend, first released with the 2014 vintage, is about half Tempranillo and half Petite Sirah, with a bit of País from the hundred year old vines on the property. The blend clearly reflects its origins, grown from dry-farmed, head-trained vines on the deep red clay soils that dominate the area. The wines from this vineyard feature well-structured tannins, wild blackberry and cherry flavors, and lots of earthy spice.

This is a wine that will age well, gaining complexity with time in the bottle.

Awards:

93 points - James Suckling

Certifications:

Food Pairings:

Braised Meats, Ribs

Comments:

Available at: *Kenaston Wine Market*



VAN ZELLERS & Co
SINCE 1620
THE OLDEST
PORT WINE FAMILY

VZ Douro Red

Douro, Portugal

Item #49679, Est. Price: \$49.00

Van Zellers & Co 2019 VZ Douro Red is a wine Crafted by Hand, where the blend of different grapes and vineyards from three main valleys: Torto, Pinhão and Douro.

This blend produces a wine that is marked by red fruit aromas, is full-bodied, round and with a long finish.

Awards:

92 points - Robert Parker

Certifications:

Food Pairings:

Beef, Game, Lamb

Comments:

Available at: *The Pourium*



Tooth & Nail The Stand

Paso Robles, U.S.A.

Item #29683, Est. Price \$60.00

The Tooth & Nail labels are John James Audubon originals; beasts of the early 1830s fighting "Tooth & Nail" to survive. Here Audubon depicts the brave boar protecting its den. No matter if one falls, there will always be another to STAND sentinel.

A daring and decadent blend of Petite Sirah, Syrah, Grenache. Ripe black fruit, figs, and boysenberry jam lift from the glass while intoxicating oak aromas of coffee, caramel and coco powder add to the complexity of this full bodied lush wine. The palate finishes with sweet lingering tannins which rounds out this truly hedonistic wine.

Awards:

93 points - Wine Enthusiast

Certifications:

Sustainable

Food Pairings:

Burgers, Ribs

Comments:

Available at: *The Pourium*



Tooth & Nail The Possessor

Paso Robles, U.S.A.

Item #29681, Est. Price \$60.00

The Tooth & Nail labels are John James Audubon originals; beasts of the early 1830s fighting "Tooth & Nail" to survive. Here Audubon depicts two Red Tailed Hawks fighting to become the sole POSSESSOR.

A beautiful full-bodied Cabernet Blend! Red currants, cassis and red fruit dominate the nose while nuances of Christmas spice, pine and dried fall leaves add to the intriguing aromatics. The layered palate offers great weight and density with ripe flavors of black berries and plums. The surprisingly bright acidity and mouthwatering texture weaves into a firm finish with lingering tannins.

Awards:

91 points - Wine Enthusiast

Certifications:

Sustainable

Food Pairings:

Beef Ribs, Roast Beef

Comments:

Available at: *Ellement*





Thank You for your Business!



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