



Privusbrands.ca

Summer Whites

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 recommended White wines, Cavas & Cidres for the Summer. These wines feature crisp taste profiles and food friendliness for the Manitoba summer. Ideal for picnics, patio meals and shore lunches. Perfect to enjoy at the lake, in your backyard or on your balcony! 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 Summer Whites catalogue and check out some new wines to try this summer! Cheers!



[@PrivusBrands](#)



www.Privusbrands.ca



Viajero Sauvignon Blanca

Central Valley, Chile

Item #9399, Est. Price \$13.00

The journey of this Sauvignon Blanc comes directly from the Central Valley of Chile. It is among the best growing areas in the world for this grape varietal. Where thanks to the influence of the sea this Sauvignon Blanc stands out with intense scents and freshness.

Clear and bright at a glance its fruit scents are wrapped in guava and passionfruit, providing the perfect preamble to embark on the freshest and most acidic travel for your palate.

Awards:

Certifications:

Certified Sustainable - Wines of Chile

Food Pairings:

Comments:

Appetizers, Salads

Available at: *Manitoba Private Wine Stores*





Cidre Bouché Brut de Normandie

Normandy, France

Item #26460, Est. Price \$13.00

The orchards are managed according to the rules of organic farming. Cows graze the orchards, contributing to production by fertilizing the soil and eating the wormy apples in September.

Before being crushed the apples are carefully washed and sorted. On emerging from the grater the apple pomace remains for several hours in a stainless-steel hopper. This allows more colour to be extracted, and produces cider with tannins that are softer and less bitter. The apples are then pressed in a pneumatic press specially adapted for the transformation of cider apples, with a moderate champagne-type pressing programme that extracts juice with low yields of only 65%.

Awards:

Certifications:

Food Pairings:

Comments:

Chicken, Roast Pork

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





Dom. de Gigognan Marguerite Chardonnay

Rhone, France

Item #26336, Est. Price \$14.00

This Certified Organic wine is straw yellow colour in color. Nose opening on dominant aromas of almond, lime and pear. This white shows a pleasant freshness. Its supple mouth finishes in a rather persistent finale.

It has a wonderful clean taste and is a definite crowd pleaser.
It is excellent as a simple aperitif with friends, on fish, seafood and Asian cuisine.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Appetizers, Poultry

Available at: *Ellement, The Pourium*





Resso White

Spain

Item #26109, Est. Price \$15.00

Very fresh aroma with tropical notes of citrics. Its taste reinforces the first impression in the nose.

A very crisp and sweet entrance with a nice body and roundness and a lasting aftertaste.

Awards:

Certifications:

Food Pairings:

Comments:

Poultry, Seafood

Available at: *The Pourium*





Afectus Branco

Portugal

Item #29441, Est. Price \$16.00

Floral with hints of citrus and tropical fruits.

Refreshing, light and very alive, with a slight touch of saltiness from the sea breezes.

Awards:

Certifications:

Food Pairings:

Comments:

Salads, Seafood, Sushi

Available at: *The Pourium*





Bianco di Pitigliano Rasenno Superiore DOC

Maremma, Italy

Item #29536, Est. Price \$19.00

A deep straw yellow. Delicate and elegant on the nose, with clear fruity notes enriched with floral and bergamot nuances.

Dry, rightly round, on the palate it is characterized by a mineral character which is reinforced by the evident freshness making it very pleasant to drink. The long persistence is focused on fruity and mineral notes.

Awards:

Certifications:

PEF Certification

Food Pairings:

Comments:

Calamari, Shrimp

Available at: *The Winehouse*





Regaleali Bianco DOC

Sicily, Italy

Item #360941, Est. Price \$19.00

For the past 61 harvests, this wine has truly embodied the estate from which it takes its name. It expresses the full aromatic potential of the territory.

This wine is a blend of three local varietals, cultivated on the high hills: Inzolia, Grecanico and Catarratto, with a small addition of Chardonnay.

Awards:

92 points - James Suckling

Certifications:

VIVA SOSTain

Food Pairings:

Seafood, Light Fish Dishes

Comments:

Available at: *Manitoba Private Wine Stores*



QUINTA DE
CHOCAPALHA

Arinto

Lisboa, Portugal

Item #40239, Est. Price \$19.00

Intense bright colour, very fresh and aromatic nose with citric and tropical fruit notes.

On the palate it is fresh, with fine intensity and long aftertaste.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood appetizers, sushi

Available at: *The Winehouse*





Cami de Flors Brut Nature (Organic)

DO Cava, Spain

Item #26110, Est. Price \$19.00

Pale straw yellow colour. Fine and persistent bubbles. Clean and bright appearance. Soft aging aroma with signs of flower, ripe fruit and toasted tones.

Vivacious in the mouth with a correct carbonic presence. Nice equilibrium between acidity and sugars. The aftertaste is long and soft. Very clean retro nose.

Cava labeled as "Brut Nature" has no added sugar which results in a very dry sparkling wine that is the purest expression of Cava.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Appetizers, Seafood, Asian Dishes

Available at: *The Pourium*



*Josep
Ventosa*

Josep Ventosa Brut Premium

DO Cava, Spain

Item #41451, Est. Price \$19.00

Josep Ventosa Cava Brut Selección Premium has been elaborated by Ventosa-Mañé family, who have a long vitivinicola history, within the cava region.

Selected varieties of grapes Xarel·lo, Macabeu, Parellada and Chardonnay achieve a fresh, fruity, aromatic style that makes it unique. 14 months of aging.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Seafood, Asian Dishes

Available at: *Calabria Wine Market*



Le Secret des Vignes Sauvignon Blanc

Loire, France

Item #45922, Est. Price \$22.00

It is the combination of the terroir and the sunshine of the Loire that is the key to the quality of this Sauvignon Blanc. Grown on warm soils on carefully selected parcels that are harvested early, the vines produce smaller, more concentrated berries with an optimum sweetness/aciduity balance.

This wine offers intense vivacity with agreeable notes of citrus fruit and broom flowers.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood, Salad, Asian Dishes

Available at: *Manitoba Private Wine Stores*





Muscadet

Loire, France

Item #45920, Est. Price \$23.00

The word Muscadet appeared for the first time in 1635. AOP Muscadet wines are the only ones in the world derived from the Muscase (Melon de Bourgogne) grape. They express a large palette of aromas chiefly due to the way in which they are made, their more or less long maturing period, and the diversity of their terroirs. These characteristics shape these wines' structure (body).

Beautiful light yellow color, tinged with green. Intense and fine nose with notes of pear, apple and a light touch of honey. The palate is clean and fresh, with a good balance, roundness and liveliness. A lemony note prevails on the finish.

Awards:

Certifications:

Food Pairings:

Comments:

Shellfish, Oysters

Available at: *Manitoba Private Wine Stores*





MONMOUSSEAU

Vouvray Justin Monmousseau

Loire, France

Item #26379, Est. Price \$27.00

For this semi dry wine in full youth, there exists a beautiful straw yellow robe. The nose and the mouth are very complimentary seduced by some sweet apple aromas which then goes to lime. A remarkable balance between a tender and very aromatic structure, and the elegant touch of bitterness of the Chenin Blanc grape-variety.

It is a wine for aging that will develop over 5 to 6 years keeping all its freshness. Drunk young they are vibrant and fresh with aromas of fruit. Its color will go to some golden tones then slightly amber with age.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Salad

Available at: *The Winehouse*





MASUT DA RIVE

Gli Scudi Pinot Grigio

Friuli, Italy

Item #45961, Est. Price \$29.00

An intense yellow with warm coppery highlights. A challenging aroma characterized by fruity notes which evoke golden delicious apple and sweet citrus. Notes of wildflowers.

A mineral touch opens a full and refine taste characterized by a pleasant acidity and flavour. It is a balanced wine and it has a long-lasting finish. It is superb with appetizers and charcuterie. It matches well with squid ink spaghetti, white meat and charcoal grilled fish.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Calamari

Available at: *The Pourium*





Leone IGT

Sicily, Italy

Item # 880138, Est. Price \$32.00

A sum of the aromatic freshness provided by the white grapes cultivated on the high hills, reaching up to 900 meters above sea level.

Made chiefly from Catarratto grapes, blended with Pinot Bianco, Sauvignon Blanc and Traminer grapes for structure, aroma and acidity.

The lion is the historic symbol of the Tasca family.

Awards:

*91 points "Editors Choice"
Wine Enthusiast*

Certifications:

VIVA SOSTain

Food Pairings:

Asian Dishes

Comments:

Check out Small Format!

Available at: *Manitoba Private Wine Stores*



Tooth & Nail “Squad” Sauvignon Blanc

Central Coast, U.S.A.

Item #40801, Est. Price \$36.00

The Tooth & Nail Sauvignon Blanc presents a uniquely intentional and complex rendition of this classic white variety.

The nose offers lively aromas of juicy grapefruit and white peach with hints of pineapple.

Bright flavours of tangerine, Meyer lemon and young mango harmonize on the palate with hints of fresh herbs and bright minerality.

Awards:

Certifications:

Sustainable

Food Pairings:

Comments:

Fried Chicken, Wings, Asian Dishes

Available at: *Manitoba Private Wine Stores*





MONMOUSSEAU

Sancerre Justin Monmousseau

Loire, France

Item #26381, Est. Price \$48.00

This Sancerre is produced with grapes pressed immediately after they were picked.

After a slight decanting, the fermentation temperature is kept between 18 and 20°C (64- 68°F) as a maximum so that the aromas are preserved.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood, Goat Cheese

Available at: *The Pourium, The Winehouse*



LOVE.B.B.



Groth

Sauvignon Blanc

Napa, U.S.A.

Item #464107, Est. Price \$49.00

Our Sauvignon Blanc is produced from grapes grown in various micro-climates of the Napa Valley. The warmer Napa Valley microclimate gives us grapes with melon and citrus characteristics in both aroma and flavor.

The cooler areas of Napa Valley provide fruit with a solid, crisp backbone that gives the wine an exciting liveliness and balances the rich creaminess from “sur lie” aging.

Awards:

2020 Vintage

93 points Wine Enthusiast

7 consecutive years of 90+ ratings

Certifications:

Food Pairings:

Shellfish, Sushi, Sashimi

Comments:

Available at: *Ellement, The Pourium,*





Thank You for your Business!



(204) 953-4425



Wade@privusbrands.ca



@PrivusBrands



www.Privusbrands.ca