



SOSPIRO JOURNAL

February 28, 2025



Welcome to the sixth edition of Sospiro Natural Wine Bar's Wine Journal! Written in the form of a journal, our newsletters will uncork exciting updates on genuine wines, real people, and great stories.

I invite you to approach this brief reading in the spirit of my ancestors, the Greeks and Romans, who believed it essential for humans to carve out time for themselves — away from the demands of work and daily life. They defined this time as "skhole" or "otium," a period that encourages contemplation, gratitude, creativity, and friendship.

Get ready to raise a glass to your new go-to source for all things wine!

Fabrizio

EVENTS



Our dynamic calendar of events is dedicated to exploring new wines, producers and the stories behind them. This includes monthly themed wine tastings, exclusive 'limited edition' wine flights, and a special wine and cheese pairing experience. California wines made by passionate producers, that express a certain "sense of place", and a week of celebration of Sicilian food and wine for the series "Taste of Italy" are the highlights of February.

[Learn more →](#)

SOSPIRO SIPS



Our exclusive wine club, Sospiro Sips, organizes monthly invitation-only events, offering guests an intimate opportunity to engage with winemakers or experts from around the world while connecting with both new and existing friends. Each event is centered around genuine wines, real people, and great stories. My vision is for it to become a second home—a place to indulge, unwind, and connect.

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POSTCARD FROM...



This month we didn't move from Coral Gables...but we were able to travel to Rioja, Spain thanks to an afternoon spent with Telmo Rodriguez, a passionate, knowledgeable and incredibly experienced world-caliber producer. A conversation with "the Evangelist" of Rioja wine about the culture and art of winemaking in one of the world's most important wine regions.

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WHAT'S NEW

New initiatives = New Wines

February's topic is "California". The choice of this topic stems from the desire to recount the trip Simone and I took at the end of last year to California, visiting some of the producers present in Sospiro, and having at the pleasant confirmation that finally, they have embarked on the path of producing genuine wines that express the sense of place.

Wine from California is the theme of our 'Limited Edition' wine flight of the month, which features 4 amazing wines from Sonoma and Napa, and was also the theme of the monthly wine tasting, "California dreaming", a beautiful evening that brought together new and old friends of Sospiro! Along with those tasted at the event, we included truly extraordinary California wines in our portfolio. Vibrant, terroir-driven Chardonnay (in my opinion really stellar) and Pinot noir from Scribe, a producer I call 'the future of tradition' of California wines. Then, with pride, I want to announce the availability of a few bottles of Hyde De Villaine wines. Old World meets New World in this family partnership between the Hydes of Hyde Vineyard (Carneros, Napa), their cousin Pamela (née Fairbanks), and her husband, Aubert de Villaine, director of the Domaine de la Romanée-Conti (Burgundy)

Finally, really notable is the Pinot noir from Rhys Vineyards, which we present below, suggested by our friend and grand connoisseur César.

Taste of Italy, our monthly festival of regional Italian cuisine, has been dedicated to Sicilian cuisine, with unique flavors and recipes such as arancini or pasta with pesto alla trapanese. Sicilian food and wine traditions witnessed the influence of several cultures, that led over the years to one of the most interesting Italian regions and an irreplaceable location for all food and wine lovers. We have paired fantastic wines with the dishes prepared by Chef Alberto, and new really amazing wines have entered our collection: those produced on Etna by **Ciro Biondi** or **Mirella Buscemi**, as well as special gems such as the **Etna Rosso** produced by Viticoltori Benanti from 100% Nerello Cappuccio grapes, a must try!

IN THE SPOTLIGHT:



RHYS VINEYARDS, HORSESHOE VINEYARD PINOT NOIR 2017

Rhys Vineyards, founded by Kevin Harvey in 2004, has been committed from its inception to producing wines characterized by grace, balance, structure, and distinctiveness. The estate is often compared to some of the greatest domaines in Europe due to its commitment to **terroir expression, grape variety selection, and winemaking philosophy**. Harvey has a passion for Burgundy wines and believes in the potential of certain California terroirs to produce wines of equal complexity. His journey began with planting 35 Pinot noir vines behind his home in the Santa Cruz Mountains. Through meticulous vineyard management, innovative winemaking, and a dedication to expressing the essence of each site, Rhys has positioned itself at the forefront of what is possible in California wine today.

Origin: **California, USA**
Appellation: **Santa Cruz Mountains**
Cultivation: **Biodynamic**
Vine Age: **30 year-old vine**
Varietal: **Pinot noir**
Notes: **rich, powerful, mineral, yet the tannins are incredibly polished**

Events in February



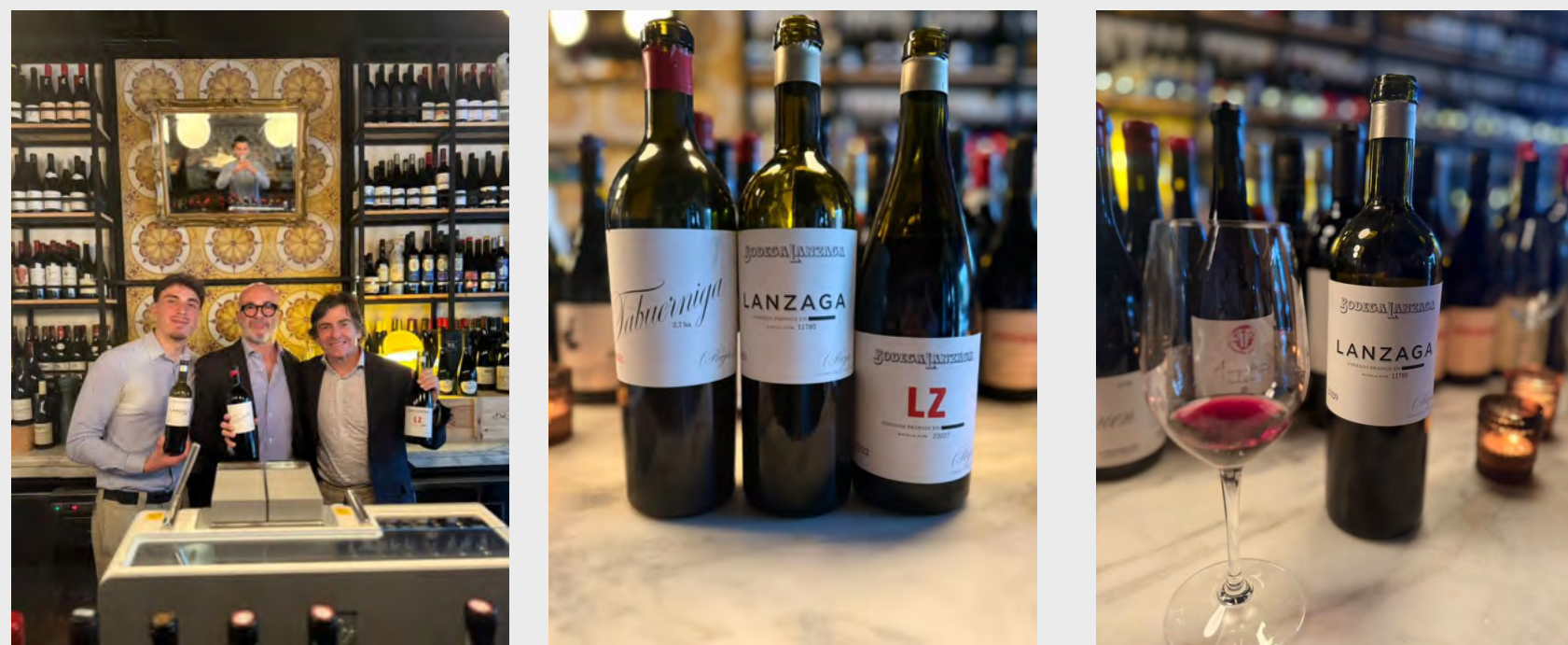
Our dynamic calendar of events is dedicated to exploring new wines, producers and the stories behind them. Come join us for a relaxing evening filled with delicious wines and good company. Don't miss out on these unique opportunities to taste some amazing wines and relax in a cozy atmosphere. Seats are limited!

[Learn more →](#)

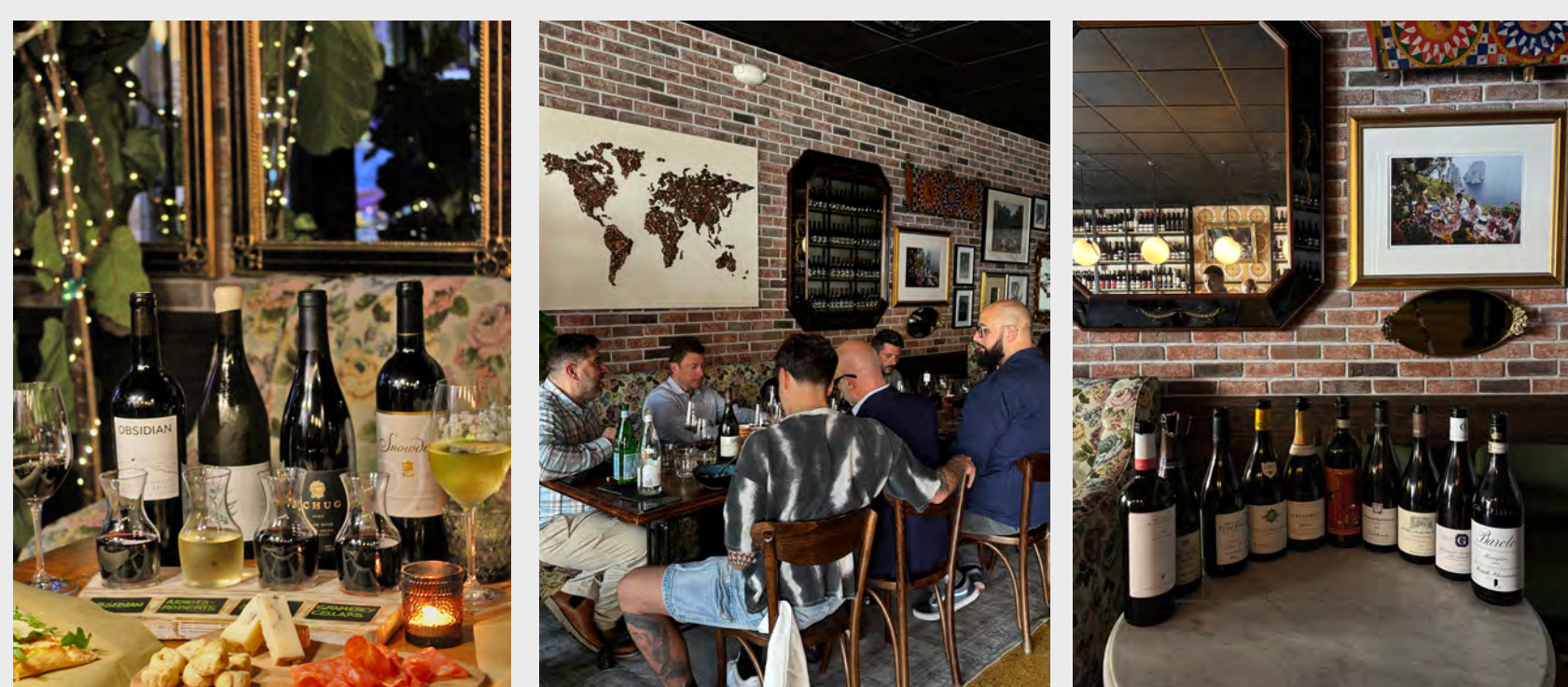
POSTCARD FROM... CORAL GABLES

We traveled to Spain without moving from Sospiro, thanks to a friend who came to visit us. **Telmo Rodriguez** is one of Spain's pioneer winemakers, advocating native grape varieties tied to the climates and conditions of their sites, and making world-class wines from undiscovered as well as known regions. Perhaps most impressive, while Telmo Rodriguez makes rare and limited wines of astonishing character and quality, his everyday wines have been equally praised, and widely recognized for the tremendous value they offer. With his work he has helped to reshape the definition of **Rioja**, liberating it from its commercial status, making unique terroir-focused village wines.

"I consider myself a monk, an outsider and go against the establishment," says Telmo as we start wrapping up. We were drinking his **Bodega Lanzaga LZ**, and he was quite the raconteur. "Well, you are an Evangelist more than a monk" was my answer... He has the most profound knowledge and showed me photos of the sites of some of his projects - great!



We've been chatting for almost two hours, covering topics as wide as 17th-century winemaking, mingling among Madrid's artistic circles, the Spanish aristocrats versus Italian aristocrats and the consideration of Spanish wines in the international arena, down to our children's wine tastes and habits. We agreed about Spain's reawakening: this is an amazing moment for Spain. The talent, ambition and revolution are there. We then tasted an extraordinary **Rioja Tabuérniga** and said goodbye with a promise to see each other in Spain, which will be the first trip organized by our special travel agent: our wine club Sospiro Sips!

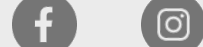


Finally, I would like to say farewell with the "postcards" of a fantastic group of old and new friends gathered for the evening dedicated to the wine tasting "California dreaming", what a beautiful event!



Let's all fall in love with... natural wines, real people and great stories. The Sospiro essence!

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