



2012 Euro Parovel Carso Malvasia Istriana Vinja Barde

A Malvasia Dry White Table wine from Carso, Friuli, Italy,

Review by [Monica Lerner](#)
[eRobertParker.com](#) # , #210 (Dec 2013)

Rating: 87+
Drink 2014 - 2016
Cost: \$30

The 2012 Carso Malvasia Istriana Vinja Barde opens to saline notes and crushed mineral followed by white peach, crushed flowers and dried tealeaf. There's an elegant and subdued quality to this easy going white. Grapes are pressed cold to lock in extra aromas and freshness. Drink: 2014-2016. Euro Parovel is one of a handful of producers in this report representing the little-known Carso appellation in the far northeast corner of Italy near Trieste. Harsh winters with freezing temperatures carried by the Bora winds make this a difficult spot for agriculture. But a handful of very tenacious indigenous grapes (plus very old olive groves) seem to thrive here. Importer: Vinissimo Selection JK Imports, www.vinissimo.com

2008 Euro Parovel Matos Nonet Vinja Barde

A Proprietary Blend Dry White Table wine from Friuli Venezia Giulia, Italy,

Review by [Monica Lerner](#)
[eRobertParker.com](#) # , #210 (Dec 2013)

Rating: 92
Drink 2014 - 2019
Cost: \$45

The 2008 Matos Nonet Vinja Barde is a blend of 60% Malvasia Istriana, 30% Sauvignon Blanc and 10% Semillon that undergoes eight days of skin maceration, malolactic fermentation and eight months in oak casks. The wine opens with a slight coppery hint to its appearance and oxidative aromas of caramel, candied fruit and dried roses. This wine belongs to the "orange" school of winemaking although it is far less overworked and oxidative than other famous examples. In fact. it offers

a good measure of intensity but doesn't go over the top. Drink: 2014-2019. Euro Parovel is one of a handful of producers in this report representing the little-known Carso appellation in the far northeast corner of Italy near Trieste. Harsh winters with freezing temperatures carried by the Bora winds make this a difficult spot for agriculture. But a handful of very tenacious indigenous grapes (plus very old olive groves) seem to thrive here. Importer: Vinissimo Selection JK Imports, www.vinissimo.com

2009 Euro Parovel Refosco Dal Peduncolo Rosso Vinja Barde

A Refosco Dry Red Table wine from Friuli Venezia Giulia, Italy,

Review by [Monica Lerner](#)
[eRobertParker.com](#) # , #210 (Dec 2013)

Rating: 89
Drink 2014 - 2018
Cost: \$30

The 2009 Refosco dal Peduncolo Rosso Vinja Barde shows an unusual bouquet that is laced with forest floor, wild mushroom and wet earth. You also get jammy black fruit, dried figs and blackberry jelly. Fruit is harvested at the end of September when it is slightly overripe. The must is cold soaked on the skins to extract softer, sweeter tannins before fermentation in oak. Indian spice and freshly milled black pepper are distinctive notes on the finish. Drink: 2014-2018. Euro Parovel is one of a handful of producers in this report representing the little-known Carso appellation in the far northeast corner of Italy near Trieste. Harsh winters with freezing temperatures carried by the Bora winds make this a difficult spot for agriculture. But a handful of very tenacious indigenous grapes (plus very old olive groves) seem to thrive here. Importer: Vinissimo Selection JK Imports, www.vinissimo.com

2011 Euro Parovel Vitovska Vinja Barde

A Vitovska Dry White Table wine from Friuli Venezia Giulia, Italy,

Review by [Monica Lerner](#)
[eRobertParker.com](#) # , #210 (Dec 2013)

Rating: 88
Drink 2014 - 2017
Cost: \$30

The 2011 Carso Vitovska Vinja Barde shows tight and streamlined intensity with dusty notes of crushed granite and brimstone that segue to pear and quince. The Vitovska grape is often used to make highly oxidative "orange" wines so this is a

good opportunity to taste it in its purest form. Grapes see carbonic maceration but the wine rests on its lees for a few months to help increase its textural mouth-feel. Drink: 2014-2017. Euro Parovel is one of a handful of producers in this report representing the little-known Carso appellation in the far northeast corner of Italy near Trieste. Harsh winters with freezing temperatures carried by the Bora winds make this a difficult spot for agriculture. But a handful of very tenacious indigenous grapes (plus very old olive groves) seem to thrive here. Importer: Vinissimo Selection JK Imports, www.vinissimo.com

2006 Euro Parovel Vitovska Vinja Barde

A Proprietary Blend Dry White Table wine from Friuli Venezia Giulia, Italy,

Review by [Antonio Galloni](#)

WA # , #179 (Oct 2008)

Rating: 88

Drink 2008 - 2011

Cost: \$38

Parovel's 2006 Vitovska Vinja Barde is an interesting white from Friuli's rugged Carso mountains. This steely, mineral-laced wine offers plenty of fruit in a generous, relatively ripe style for this appellation. Although reticent at first, the wine comes together nicely in the glass, especially once the aromatics open up. Like so many wines of the Carso, the Vinja Barde speaks more eloquently to the unique qualities of this terrain rather to an expression of varietal character. Anticipated maturity: 2008-2011. Importer: J.K. Imports, Pasadena, CA;