

Wines that can improve in flavor and value

Every month, our experts select wines that can be purchased at often very affordable prices and, if properly cellared, have potential to evolve and increase in value

Our magazine's task is to indicate well-priced wines worth buying and drinking, either for everyday enjoyment or to celebrate special occasions. But if we are patient, curious and have a little courage, we can also buy wines that are worth cellaring for a period of time. Like other living food products, wines can improve by evolving and as they improve, they can increase in value, as well as offering our senses increased gratification. Obviously, it is not easy to pick out the wines that are worth buying and storing in a well-organized cellar with robust, easy-to-reach shelves



and constantly controlled lighting, temperature and humidity. We turned to our experts. After careful in-depth research into past

vintages of wines that are still available, they compiled detailed profiles to give you helpful, practical advice. The experts review

the sensory characteristics of each wine, but also focus on its performances in previous vintages, its cellar prospects, its peak of maturation - the moment when it will be drinking at its best - and the likely value of a bottle in a few years' time. The score awarded takes into account the wine's quality and its potential to improve. Past and present data for each wine have been checked, but future performance can only be guessed at on the basis of statistics. There are no certainties. The final outcome is always a combination of factors in the cellar, and in the market. Obviously, these can change over time.



\$45

Rivera
Castel del Monte DOC
Nero di Troia 2004
"Puer Apuliae"

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If you want proof that Puglia can produce truly cellarable wines, then look no further than "Puer Apuliae" from Rivera. Obtained from nero di Troia only, it presents a deep ruby red with delightfully lustrous garnet highlights. A very clean, pleasing nose proffers distinct red berry fruits and an understated, but well-gauged,

hint of toastiness faintly suggestive of dried licorice roots. It's a detail that never threatens the fruit, which melds beautifully into the whole experience. Entry in the mouth is deliciously reminiscent of ripe red berries with a distinct but discreet hint of extract that lifts the flavor. The very long-lingering finale has a shot of balsam

Maximum cellar life	Peak of maturation	Value in five years' time net of inflation
15 years	in 7 years	\$70

Track record in recent years

VINTAGE	SCORE TODAY	VALUE TODAY
2004	90/100	\$45
2003	90/100	\$50
2002	84/100	\$60
2001	90/100	unobtainable
2000	86/100	unobtainable

The score takes into account the wine's quality and its potential to improve.