
Cultural Daily

Independent Voices, New Perspectives

Perks Of Having Curated Wines Delivered

Our Friends · Thursday, September 10th, 2020

Shopping for wine can be tricky if you aren't an aficionado. Find out how some folks get around that by getting curated wines delivered to their doors.

Experiencing Curated Wines Delivered Right To Your Door

Unless they're serious about the fruit of the vine, many wine drinkers stick to a familiar producer or make a choice at the liquor store and hope like anything it's a good one. Getting curated wines delivered to your door changes the experience completely. It makes it possible to [discover new varietals](#) and amazing vintages and take your taste buds on a round-the-world tour.

The best part is that you don't need to go further than the spot where you receive your delivery, whether that happens to be your front door or your garden gate. Furthermore, the bottles you receive are not selected randomly. Depending on the service you choose, they may be curated according to your palate and preferences.

The Problem With Supermarket Wine

The supermarket wine experience ranges from horrible stuff that's a step away from being vinegar, to the truly fantastic, with a whole lot of cheap-and-cheerful in between. Unless you have a reliable wine guide or encounter the rare staff member who has excellent product knowledge, it can be challenging to know what's what.

Another issue with purchasing wine in supermarkets is that they tend to cater mostly for average Johns and Janes. This means they'll have a good range of wines from familiar producers. That's not a bad thing in itself, but it does mean you'll miss out on some fantastic wines from smaller, independent wineries.

Having a selection of curated wines delivered also helps you avoid spending more time at the shops than necessary. That means less time spent touching items on shelves, standing in queues, and potentially exposing yourself to germs. In light of the pandemic, [home deliveries are increasingly becoming the norm](#). If we can get just about everything else delivered, why not wine?

The Services Of A Sommelier

If you've ever eaten at a restaurant and ordered wine with a little help from the sommelier, you'll know how helpful they can be in discovering new wines. Plus, they are a wealth of information

regarding [pairing wine with food](#) and making choices based on your palate.

A sommelier is more than a ‘wine waiter.’ They’re experienced and usually certified, and their knowledge means they’re generally responsible for almost every aspect of wine service at the restaurant. They often participate in ordering the wines stocked by the establishment, ensure the wines are stored or cellared correctly and suggest wine pairings for most dishes on the menu. Sommeliers also chat with customers about the wines, either regarding recommendations, winemakers, varietals, and vintages.

Reliable companies that deliver wines employ the services of a sommelier or a wine curator. Rather than being reduced to ‘next on the list,’ those companies endeavor to introduce clients to wine that stands out from the crowd. You can do a quiz to work out their palate profile, and the sommelier or curator will source wines that match your profile.

The deliveries you receive will undoubtedly include wines from winemakers and [farms you’ve heard of](#). They’ll also include bottles from estates and cellars you didn’t know existed and wines from far-flung parts of the world.

A Tour For The Taste Buds

One of the most appreciated aspects of having curated wines delivered right to your door is [the element of discovery](#) that it offers. You’ll experience local and international wines, enjoying some of the best that the old and the new world have to offer.

The deliveries will surprise you with some of the best-kept secrets of Napa Valley, Central Coast, North Georgia, Rogue Valley, and elsewhere. The curators who select the wines favor the local industry, but they are happy to introduce oenophiles to beverages from abroad too.

You can discover taste sensations from European countries popularly associated with fine wines, such as France, Spain, Italy, Germany, and others such as Georgia and Croatia. And, you’ll have opportunities to imbibe wines from South American countries such as Argentina and Chile, South Africa’s beautiful Cape Winelands, Australia, and New Zealand.

Exploring Varietals And Vintages

In addition to exciting red and white blends, [boxes of curated wines](#) usually include varietals and vintages. Varietal wines are made from a single grape variety, such as Syrah, Cabernet Sauvignon, Chardonnay, and Chenin Blanc.

Each varietal has a unique character, and the sommelier will select the wines that reflect that in the best or most unique ways. The character of wine depends as much on the grape variety, seasonal factors, and the place where the grapes are grown, as it does on the winemaker’s skill.

Similarly, the unique climate conditions of every season mean every harvest of grapes is different. The same vine can produce grapes that are high in sugar one year, and those that are highly acidic the next year. The results are that a Cabernet Sauvignon from a winery in Napa Valley produced in 2013 is far better than the same varietal produced by the same winery in 2017.

The wine curators responsible for choosing your wine selection will also make choices based on the quality of particular vintages. This offers you the opportunity to refine your palate, which

enables you to distinguish the subtleties of different wines.

Tasting Notes And Suggested Pairings

Some services that deliver curated wines include tasting notes and suggested food pairings. There may be some information about the winery and winemaker included too.

The [tasting notes](#) give you clues about the wine's flavors and aromas, which can help you to appreciate your home deliveries further. They may also describe how that particular batch or vintage differs from those of previous years. If you're a bit of a foodie, the suggested food pairings may be invaluable, as they suggest combinations where the dish and wine will enhance each other's flavors.

A Comfortable Situation

Getting curated wines delivered is something of an adventure. It's easier than putting in the huge amount of effort involved in sourcing good-quality wines, and it opens you up to a world of new quaffing opportunities—all in the comfort of your own home.

Photo by [Rodrigo Abreu](#) on [Unsplash](#)

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