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By Manos Angelakis

Best Wines tasted in 2005. Part I.

During the year, we taste many wines. Some are good, a few are poor, and many are indifferent. Going through my notes, I decided to list the wines I enjoyed the most, regardless of price. Let us not forget; these are my personal preferences and I wish to give you, the reader, a basis for experimentation and adventure.

The list is divided by country and as follows:

Red, dry, still wines.

Red, demi-sec & sparkling wines.

White, dry, still wines.

White, sweet, still wines.

White, demi-sec, sparkling wines.

White, sparkling wines.

... [cut] ...

Italy: White, sweet, still wines.

Donnafugata. Ben Ryé Passito di Pantelleria. Color: deep golden yellow. Aromas: honeysuckle, apricots, resins, and dried figs on the nose and palate. Medium acidity; exquisitely refreshing, with a long and complex finish.

... [cut] ...

Part II, covering additional wines and other regions will be published in February.

Enjoy!