

# The Washington Post

## Intense \$16 French red seeks its soulmate in beef stew or roast



If winter weather has you thinking of slow-cooked braised dishes or hearty roasts, and an evening curled up by the fireplace, here are three delicious red wines to complete the occasion. We feature a Rhône Valley red that punches way above its price, a Bordeaux-style blend from Washington state and a top-notch montepulciano from Italy.

### Masciarelli Marina Cvetic Montepulciano d'Abruzzo Riserva 2018

★★★★ (3.5 stars)

*Abruzzo, Italy, \$30*

Masciarelli is a pioneer producer of Montepulciano d'Abruzzo, a category known for simple wines at tremendous value. This riserva comes from eight of the estate's oldest vineyard parcels and demonstrates great depth and sophistication. The color is dark and rich with a glint of ruby, the aromas offer dark cherries and plums bathed in earth and spice, and the texture is silky yet energetic. The wine seems to change with every sip. Outstanding. ABV: 14.5 percent. BW: 660 grams (Average).