

On the table

What's on our list this month? If you're into the latest in single-bean brews, prefer the unusual flavour combinations, while an import firm is bringing niche bottles



VINTAGE FINDS Terrestoria

Milan-based Stephanie Cuadra had an epiphany drinking a glass of *albariño* in Galicia from boutique producer Noelia Bebelia. She soon envisioned the business model that would become Terrestoria, an import business introducing niche, female-led wines to the US. "My goal was to leave



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behind mainstream producers and regions that drinkers in the US know and focus on independents making single varietal wines from indigenous grapes," she says.

With a focus on Utah and California, her lesser-known varietals have been a hit in Salt Lake City. "Salt Lake and Park City are thriving places with great food scenes," she says. "And there's Sundance and indie film; I thought why not bring my 'indie' grapes to a place where people are open to trying new things?" This year, Cuadra (pictured) dipped her toe into wine-making as she and her Italian husband launched Silos, a white from Puglia's Valle d'Itria region, under the label Lasorte Cuadra. — LC
terrestoria.com

BLACK MAGIC KICKING ON

A quick cappuccino and croissant have long been Rome's breakfast of choice. A leisurely Sunday brunch is a more recent addition, thanks to Danish baker Sofie Wochner and her Italian partner Domenico Cortese, who opened Marigold in 2018. Cinnamon rolls and avocado on Wochner's toasted sourdough rye soon had Romans queuing for tables. The café was among the first to introduce Aeropress, pour-overs and batch brews to the city, using custom-roasted beans. With their new brand, Chicchi by Marigold, they are offering their responsibly grown, single-origin beans online and for customers to take home, packaged in cheerful branding designed in-house. — LR
marigoldroma.com



COOL BEANS CAFÉ NUANCES

"We wanted to bring Precision approach to the café, not just a product but also in terms of the place," says Charles Corrot of Nuances, as he mans a Melitta espresso machine in the bar at the 1st arrondissement.

To better understand what Corrot means, you have to visit Nuances' Inox counter and menu. Prepared from single-origin beans from small Latin American farms, the coffee that Corrot and skilled baristas serves has the staple expressions of the city's

To get to their current range of different nuances - from the variety served in their signature smoky, filter-friendly blend - Corrot tried and roasted 300 different beans until they found an aromatic taste. "Working with blends

LIVING PROOF Ama Brewery

"Our drinks are alive as they evolve and acquire the bottle," says Daniel Ama, director of Irun-based Ama Brewery, a chef who now makes beer. Drawing from Europe's water spring, Ama's drinks in batches of 250, are matured for six months. — MEC
amabrewery.com

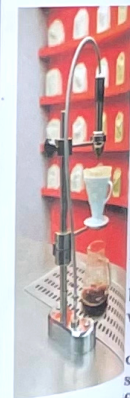


BLADE RUNNER Loftus Knives

Holly Loftus always assumed that working at a regular office job, but when she met a hobbyist knife maker in California. "I asked him so many questions about how he made his knives but he was an Ireland-born Loftus. After she got the job, she spent months poring over books and forums, trying to understand the craft. Then she moved to rural Scotland to do a blacksmithing course. "All the people were teenagers," she says. "I was also a teenager."

These days, she has her own workshop in a co-operative in South London, where she and a small batch of handmade knives even forge the blades to making handles. "The knives, she is involved in every step of the process. "What's important to me is that you can see the craftsmanship in the knife," says Loftus. "Nothing I make is identical."

Making sure that nothing goes wrong while working on the blade, it's a matter of being harder and softer," she adds. "That by holding it at different temperatures, the blade overheats at any point, it has to be cooled down. Loftus believes that overcoming challenges is more of an appreciation of her craft. "I want to make something that people use to help themselves and the people they love." — LC
loftusknives.com



says Corrot. "We knew we were going to have the same complexity with the beans." Equally ambitious was the interior design. Rather than the typical coffee-shop look of wood and exposed lightbulbs, up with Julien Sebaste and Uchronia, who conceived the custom-built Inox facade of coloured resin walls, the listed art deco facade is dominated by five bean bags, the five coffee nuances of the important tone of their favourite colour, it's a smile," says Sebaste. "It stimulates the appetite for coffee-based products to accompany your drink." — LC
cafenuances.com