

the Cabaret at the square

Wine Flight
May 16, 2018

Iberian Wines & Charcuterie



Charcuterie comes from the French words “Char” meaning flesh and “Cuit” meaning cooked. In the 1500’s, French charcutiers used pork to prepare pâtés, rillettes, sausages, bacon, trotters and head cheese, and developed preservation methods for a longer shelf-life. Eventually, beef and fowl were incorporated as well.

Today, charcuterie is a delicatessen-style cured meat that is most often served with cheese, bread, and pickled vegetables.

Artwork by Lee H Keller and available on Etsy.

NV Juvé Camps Cinta Púrpura Cava Catalonia, Spain

This Cava is made in the método tradicional, as is Champagne, meaning it undergoes a secondary, in bottle fermentation prompted by the addition of yeast and sugar. The wines are aged for 18 months or more.

The wine’s name translates as “purple ribbon”, which is on the neck of each bottle. The color purple being a symbol of royalty is used on the bottle to convey that the winery is a favorite of Spain’s royal family.

Tasting Notes:

Golden yellow in color with ripe stone fruit aromas over flowers, green herbs and toasted bread, this wine has crisp acidity, apple and white pepper flavors, a gentle creaminess and lovely effervescence.

Food Pairing:

Pair this wine with Spanish tapas including patatas (cubed potatoes with a spicy tomato sauce), Spanish tortilla, ham, higos con miel y queso (roasted figs filled with creamy goat cheese and drizzled with honey), Camprese empanadas with tomato, mozzarella and basil, and Manchego cheese.

PLCB SLO 506117 @ \$11.99
12% ABV

2016 J Portugal Ramos Vila Santa Loios Red Blend Alentejo, Portugal

Vila Santa means “Holy Village” and refers to the ancient city of Estremoz where the famed Miracle of the Roses occurred. In the 13th century, Estremoz was ruled by King Diniz. His wife Isabel was dedicated to helping the poor, but had to hide her generosity from her husband. One day, as Isabel was leaving the castle with an apron full of bread, Diniz appeared and asked to see what she was carrying. When Isabel opened her apron where the bread had been, it was transformed into roses. Isabel continued her work and was canonized in 1625.

Tasting Notes:

With an intense garnet color and ripe aromas of black fruits, this blend is full bodied with tastes of ripe plums and cherries. It boasts hints of herbs and cocoa and finishes with soft tannins. There is a bit of pepper spice imparted by the new French barrels.

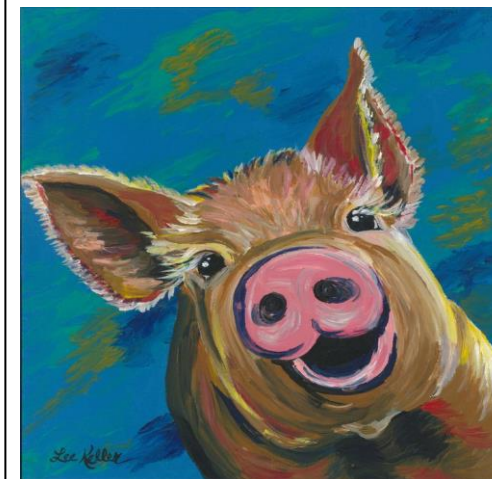
Food Pairings:

Pairs well with foie gras, pâté and prosciutto.

PLCB SLO 573130* @ \$9.99
14% ABV
*vintage is 2015

2014 Convento San Francisco Roble del Convento Ribera del Duero, Spain

Roble translates to “wood” in Spanish, bearing testament to the 12 months of refinement this wine spends in French and American oak barrels.



Tasting Notes:

This red has a brilliant ruby color and a perfumed nose of black cherry, violet, sweet spices, smoke and leather. There are dark fruits on the palate with a full body, velvety tannins and a long finish. This wine benefits from decanting.

Food Pairings:

A perfect pairing is Spanish tapas with marinated olives, mushrooms, jambon, chorizo, sardines and Spanish cheeses.

PLCB SLO 548084 @ \$15.99
14% ABV

NV Emilio Hidalgo Gobernador Oloroso Seco Sherry Jerez, Spain

Sherry is a fortified wine (meaning that a spirit is added) and has a unique system of maturation using a large number of casks and fractional blending. The system is called “solera” and it is used in the production of all sherry, dry or sweet. There are commonly six types of Sherry ranging from dry to sweet to creamy.

Tasting Notes:

With a complex nose of dried figs, walnut cake, malt, crème brûlée and salted toffee, this Sherry also has hints of chalk and damp cellars. The flavors are very sweet and boast of hazelnuts, caramel and milk chocolate with a bit of honey. There is a nice combination between the sweetness, nuttiness and acidity of this wine.

Food Pairings:

Sweet Sherry, with its notes of hazelnut, caramel and honey brings out the flavors in Piquillo peppers stuffed with ham and cheese. Of course, you can just sip it after your meal paired with an espresso by the fire.

PLCB SLO 70551 @ \$23.59
20% ABV