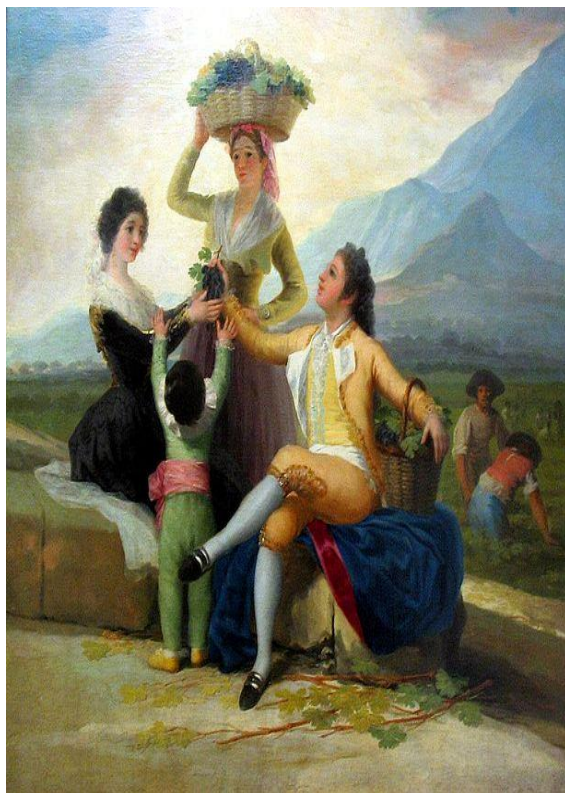


the Cabaret at the square

Wine Flight
May 1, 2013

Stunning Spain



The Wine Harvest (Goya)

NV Juvé y camps Cinta Purpura Reserva Brut, Cava

The name "Cava" comes from its initial aging in caves. This wine is as old and storied as French Champagne. To make Cava, harvested white grapes of Xarel-lo, Macabeo and Parellada are blended. Then, the bottles are filled with wine and *licor de tiraj*, a syrupy mixture of yeast and sugar, and cellared. During the second fermentation, the yeasts convert the sugar to carbon dioxide over a nine month period. The bottles are turned occasionally by hand, in a process called *remuage*, causing the residue from the yeast to collect at the neck. Then, the neck of the bottle is frozen, forcing the sediment out, and the bottle is recorked.

Tasting Notes:

With a golden yellow color and effervescent bubbles, this brut has fleshy fruit notes, a light floral background and a bit of toast. Its mild lemony acidity gives this Cava a nice creaminess and freshness.

Food Pairings:

Salty foods loved to be paired with Cava, so try with marinated, spiced olives or even potato chips. Also pairs well with all seafood prepared ceviche style.

PLCB 506117 @ \$13.99

2011 Licia Albariño, Rías Baixas

Galileo has a famous saying that "wine is sunlight, held together by water" and no other grape variety pulls that off so well as Albariño. This is ironic considering that Albariño vines thrive in Rías Baixas, a drizzly corner of northwestern Spain that is misty and cool and often the color of the gray-green-Atlantic.

Tasting Notes:

This great summer white has a pale yellow color with a silver-green tint, a floral nose of white pit fruit, strawberry, citrus, and a hint of honey. The distinct citrus notes carry over to peach and green apple tones on the palate. It is medium bodied, with very lively seashell minerality and a long, crisp finish.

Food Pairings:

Try with raw oysters, the briny, wavy-shelled species, and purple-edged cockles with paprika and olive oil. Or pair with *almejas a la marinera* (clams in the fisherman's style); and garlicky tiny estuarial shrimp.

PLCB 17744 (09) @ \$14.49

2009 Castillo Labastida Crianza, Rioja

Designations for how Rioja is aged are indicated by the terms *joven* (less than six months in oak), *crianza* (two years with 12 months in oak), *reserve* (three years, with 12 months in oak), and *gran reserva* (three years with two years in oak).



Velazquez's Bacchus

Tasting Notes:

Deep ruby with violet reflections, this red has notes of ripe black cherry, damson, and a hint of oak. On the palate, the wine is zesty, with supple body, medium tannins and a pleasing finish.

Food Paring:

While great as a sipping wine (in other words, what you drink while you're cooking dinner) and a summer barbecue wine, it is also great for red sangria and marinades.

PLCB 18394 (07) @ \$14.99

2009 Enrique Mendoza La Tremenda Monastrell, Alicante

It's called Monastrell in Spain, Mourvèdre or Mataró in the U.S., and Mataró in Australia. Wines from Bandol, Gigondas, and Châteneauf-du-Pape in France also have good percentages of Mourvèdre.

Tasting Notes:

With a very ripe nose of wild strawberry, baked red cherry and dark chocolate, this medium bodied wine has supple tannins, light acidity and a heart-warming finish of oak, black cherries and cassis. Some people call this one a dog strangler.



The Source (Picasso)

Food Pairings:

Fill your shopping bag with bell peppers, tomatoes, garlic, saffron and paprika. Pick up a great piece of grilling meat, season, grill, and enjoy!

PLCB 527723 @ \$14.99