



Wine Flight March 2, 2011

Spain A-Gain

Spain has four quality wine or regulated classifications, the most common terms being DO and DOC. Denominación de Origen Calificada (DOCa) is the most strict Spanish wine classification and so far, only designated regions of Rioja and Priorat have captured this top label honor to date. Denominación de Origen (DO) wines are sourced only from designated growing regions and have met specific criteria and quality standards. Vino de la Tierra is used for categorizing wines that are not in DO regions. The label designation “Vino de la Tierra” romantically translates to “wines of the land.” Finally, “Vino de Mesa” is for wines that don’t fall into the above categories and are relegated to table wine status.

2008 Rosell Mir Pla de la Creu Blanc Xarel lo Penedès

Xarel-lo (pronounced hah-Rehl-lo) is native to the Catalonia region in the northeast of Spain. Most of the crop goes directly into Cava, but it is also the flagship grape of Penedès, a smaller area inside of Catalonia and a predominantly white wine region. The area is nestled between the coast and the plains making it mild and warm; benefiting from the Mediterranean sun and the coastal breezes.



Tasting Notes: This wine has an intense aroma of green apples and bananas. It has a wonderfully balanced acidity and intricate peach and berry flavors that gain intensity in the mouth leading to a fantastic long finish.

Food Pairings:

Try this wine with empanadas, paella, jamón serrano with fresh melon, crisp shrimp pancakes, or Pescado a la Sal, as above.

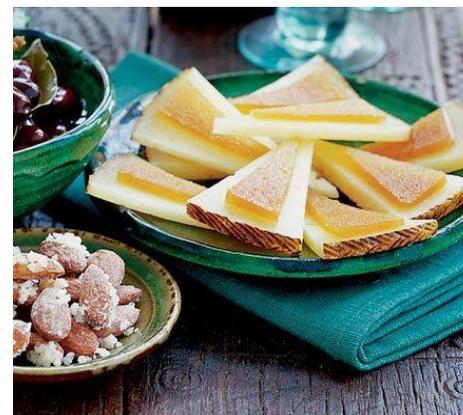
PLCB 10900 @ \$9.99

2009 Burgans Albariño Rias Baixas

Albariño is the primary grape used to make dry white wine in the Rias Baixas section of the Galicia region of Spain. Considered to be Spain’s premier quality white wine, Albariño is also known in Portugal as Alvarinho and often used as a component of Vinho Verde.

Tasting Notes:

With a light yellow color, this wine has lemon and lime aromas that are complemented by melon, pear and salty minerals. It is juicy and focused, offering brisk citrus and orchard fruit flavors and a late note of smoky herbs. Gains sweetness with air and finishes with an appealing note of pineapple.



Food Pairings:

Try this white with paella, spinach, white leek and white bean soup, scallop and chorizo pasta, buttermilk battered calamari, or Manchego cheese triangles with quince preserves as pictured above.

PLCB 15028 @ \$14.99

2009 Celler Espelt Garnacha

Espelt is located in the Emporda region of Spain, an amphitheater overlooking the sea, encircled by mountains, which transforms with the seasons. The wine cellar, modern and technological, rises up next to the ancestral traditional farmhouse.

Tasting Notes:

With 100% Garnacha grapes, this full bodied wine has ripe berry flavors and pepper flavors. It is slightly dry with a succulent finish.



Food Pairings:

Try this wine with chicken Tandoori, lasagna, pâté, barbeque chicken wings, or paella, as above.

PLCB 14819 @ \$11.99

2007 Cellar de Capçanes Mas Donis Barrica Montsant

The Mas Donis, a blend of 85% Garnacha and 15% Syrah, is a special bottling done for an American importer.

Tasting Notes:

This wine boasts a ruby-red color and is scented with raspberry, blackberry, cocoa powder and smoky minerals. On the palate, it is lush and creamy with strong red berry flavors and supple texture. It finishes with lingering sweet notes of rose and red berries.

Food Pairings:

Pair this wine with oxtail stew, tortilla de Patata, broiled short ribs, veal stuffed piquillo peppers, truffled turkey with wild mushroom croquettes or steamed clams with chorizo, as below.



PLCB 14794 @ \$13.99

