SPANISH TAPAS & WINE TASTING

Wednesday, March 16th

FIRST

Gazpacho Wine Pairing: Davide Albarino

SECOND

Endive Oranges, Goat Cheese, and Marcona Almonds Wine Pairing: Bodegas Aizpurua 'Txakoli Aizpurua'

THIRD

Jamon Iberico Fermin, Manchego, Tomato Bread, Spanish Olive Oil Wine Pairing: Campo Viejo Rioja

FOURTH

Spanish Garlic Head-On Shrimp, Pisto Wine Pairing: A Telliera Godello

FIFTH

Flat-Iron Steak, Confit Piquillo Peppers, Patatas Bravas Wine Pairing: Pingus 'PSI' Tempranillo

SIXTH

Caramel Flan with Orange Chantilly Cream
Wine Pairing: Traditional Spanish Sangria

55

TASTING NOTES

DAVIDE ALBARINO

A complex, sophisticated wine with hints of the sea; stands out for its variety of aromas of white flowers, honeysuckle, herbs, light balsamics, mint intense citrus (grapefruit, lemon), tropical (lychees) and stone fruits. In the mouth it is markedly fruity, crisp, well-structured, full and silky. Tasty in its long aftertaste and powerful finish.

BODEGAS AIZPURUA 'TXAKOLI AIZPURUA'

Fine and sophisticated fragrance, reminiscent of green apples and grapes, with a minty note. Dry in the beginning, harmonious in the mouth, it has a wide and aromatic end.

CAMPO VIEJO RIOJA

Aromas of blackberries, blueberries, and plums, smoky, toasted wood nuances, with spices and hints of minerals and tobacco. On the palate is smooth with soft and velvety tannins, great palate weight, extraordinary balance acidity. Elegant and complex aftertaste, with hints of coffee, chocolate, tobacco and dark fruit.

A TELLIERA GODELLO

Pure melon and apple aromas are stony and fresh, but not shallow. This Godello is slightly fleshy and plump on the palate, but nowhere near chunky. Apple and melon flavors are minerally, while this holds on to its freshness across the finish

PINGUS 'PSI' TEMPRANILLO

Blackberry and black-cherry aromas with lavender, cedar and hints of cloves and white pepper, following through to a medium body with ultra-fine tannins and a beautiful, creamy finish. A little tight and reserved now.