

## NOW POURING: Spanish Wine

**THE LOVE AFFAIR WITH SPANISH WINE** only keeps burning brighter. Last year, U.S. wine lovers spent a record-breaking \$400 million on wines from Spain. *Vino* from this sun-soaked country offers incredible variety, from crisp Albariños to sparkling Cavas to bold Riojas. Start your own Spanish wine journey with any of these standout pours and food pairings.



### CAVA:

## A celebration for every meal

**THE SIGNATURE SPARKLING** wine of Spain, Cava is renowned for its traditional method, unique Mediterranean terroir, and authentic craftsmanship. Emblematic of the good life, it's incredibly versatile and easy to pair.

### DO Cava



**Cava Jaume Serra Bouquet Semi Seco**  
This bright Cava with golden reflections has a well-structured palate, good texture, and small continuous bubbles, making it very friendly and easy to drink. On the nose, it has intensity and elegance with nuances of citrusy fruits.  
**Food pairing:** Grilled vegetables, or desserts like lemon pie



**Anna de Codorníu Blanc de Blancs Brut Reserva**  
Honoring the Codorníu heiress, Anna, who married viticulturist Miquel Raventós in 1659, this fresh, lightly aromatic wine was the first Cava to incorporate Chardonnay into its *coupage* blending process.  
**Food pairing:** Sushi or sashimi



**Segura Viudas Reserva Heredad**  
The very best wines from each vintage are selected and aged in the bottle, in contact with the lees, for more than 24 months. The aging ends with the last *poignettage* (the process of moving the bottle), creating a complex bouquet.  
**Food pairing:** Vegan clam chowder



**Parés Baltà Blanca Cusiné 2012 Gran Reserva Brut Nature**  
Produced with biodynamic Xarel-lo grapes harvested by hand in vineyards in the Foix Natural Park, about 30 miles south of Barcelona, this organic wine is made using the traditional method and aged at least 72 months.  
**Food pairing:** Manchego cheese and Serrano ham



### RED WINE:

## For a vibrant table

**AMONG MORE THAN 200** native types of grapes grown across Spain, some red varieties worth exploring include classic Garnacha and black-skinned Cariñena.

### DO Campo de Borja

### DOQ Priorat



**Tres Picos**  
Showcasing 100% Garnacha, this iconic bottle has reached its 20th vintage. Born on the hillsides of the varietal's ancestral lands in Campo de Borja, it is respectfully harvested and refined to present an elegant profile resonating in every glass.  
**Food pairing:** Hard cheeses or hearty meals with tomato sauce



**Soliterra Heredad**  
This meticulously made wine is produced in small quantities from fruit that's handpicked cluster by cluster. The process includes a 24-hour maceration period, malo fermentation for a soft, creamy quality, and 12 months of aging in French oak barrels.  
**Food pairing:** Meaty dishes like beef or lamb



## TEMPRANILLO FROM RIOJA, RIBERA DEL DUERO, AND BEYOND: Crowd-pleasing reds

PERHAPS THE MOST FAMOUS of Spanish grapes, the black-skinned Tempranillo produces lusciously full-bodied red wines. On their own or blended with other native grapes, they yield fantastic wines to be sipped by the glass, savored with appetizers, or served with a meal.



### DOCa Rioja



#### Marqués de Cáceres Crianza

A superb example of Crianza, a well-known, traditional style, this wine has soft spice and refined oak on the nose with jammy red berry fruits. Made from 90% Tempranillo, it's full and intense with pleasant tannins.

**Food pairing:** Slow-braised lamb shanks



#### Viña Ardanza Reserva

A label that locals equate with superb wine, this approachable vino has balance, silkiness, personality, and power. Made with 80% Tempranillo and 20% Garnacha, it remains mythical from one great vintage to the next.

**Food pairing:** Spicy fish casseroles or smoked and aged cheeses



#### Cerro Añón Reserva

On the nose, expect sweet ripe fruit and delicate notes of smokiness from this aromatic wine with an elegant mouthfeel. On the palate, it tastes of cherry, plum, and blackberries combined with gentle, clean aromas of oak.

**Food pairing:** Pork chops or roasted chicken



#### Marqués de Riscal Gran Reserva

A culmination of nearly two centuries of winemaking, Gran Reserva is an iconic style of Rioja Alavesa produced from 80-year-old vines. It's aged for about 28 months in French oak, followed by three years in the bottle.

**Food pairing:** Venison stew

### DO Ribera del Duero



#### Adaro

Named for Pradorey winery's owner, Javier Cremades de Adaro, this carefully tended wine is an expression of the Salgüero organic terroir. It's guided by the winemaker's values of daring, patience, loving care, and satisfaction.

**Food pairing:** Classic Iberian appetizers



#### Protos'27

A tribute to the 11 pioneers who founded Protos in 1927, this wine reflects a decade spent optimizing cultivation techniques. The winemakers used native yeasts for the first time to capture the "soul of their land."

**Food pairing:** Vegetable dishes with rich sauces



### VT Castilla y Leon



#### Ramón Bilbao Limited Edition

Made from 100% Tempranillo, this ruby red wine is lively and fruity in aroma with notes of black grape. Matured in American oak barrels, it's a great expression of Rioja's unique character and substantive terroir.

**Food pairing:** Ibérico pork loin with Romesco sauce



#### Campo Viejo Reserva

An elegant expression of premium Rioja grape varieties, this three-year-aged Reserva balances ripe fruit with hints of clove, vanilla, and coconut. It has soft tannins and a long, complex finish.

**Food pairing:** Caprese salad of ripe tomatoes, mozzarella, and pesto



#### Faustino I Gran Reserva

This smooth red is aged for 26 months in French and American oak barrels—well over the minimum required for Rioja. Built to age, it has a drinking window of more than 40 years in the right storage conditions.

**Food pairing:** Chorizo sausages



#### Celeste Crianza

Sample a wine worthy of the region, where vines reach for the sky at 3,000 feet above sea level. Showcasing Tempranillo, this cherry red wine is sensual and persistent, with ripe black fruit and mature notes of coffee and dried plums.

**Food pairing:** Barbecued meat or mushrooms



#### Condado de Oriza Gran Reserva

Crafted with only the best Tempranillo grapes selected from 40-year-old vines, this wine ages for 24 months in American and French oak before completing the aging process for 36 months in the bottle.

**Food pairing:** Lamb stews with green pepper



#### 20 Aldeas

Growing only 100% organic grapes, the Fernandez Rivera family is fully committed to reducing the carbon footprint of their wines. The result is a rich, structured red with blueberry, blackberry, toasted oak, and coffee nuances.

**Food pairing:** Roast suckling pig



**BRANDY:**

# A sophisticated finale with dessert or on its own

**FINE SPANISH BRANDY** hails primarily from Jerez in Andalucía and Penedès in Catalonia. The latter showcases the warm, Mediterranean climate with a deep amber color and rich flavors for sipping neat, over ice, or in cocktails.



## Penedès

**Torres 20**

Distilled from Parellada and Ugni Blanc grape varieties, this highly awarded brandy has warm aromas with notes of vanilla, cinnamon, and nutmeg. It's intensely velvety on the tongue with a brief finish and subtle oak notes.

**Food pairing:**

Dark chocolate truffles



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# The Albariño Wines of Rías Baixas

## REFRESHING, CRISP, AND LIGHT



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