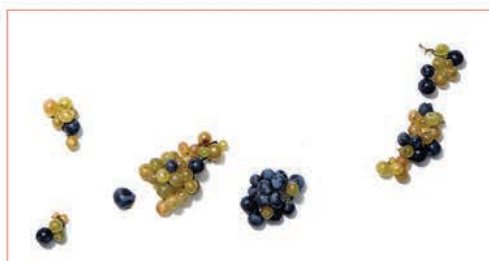


EAT & DRINK SPAIN

Spain delivers wine diversity like no other.

From Albariño to Xarel-lo and Bobal to Tempranillo, the dedicated winegrowers of Spain deliver vinous diversity at all levels ... and with over 200 native varieties, 139 designated wine regions and 121,000+ hectares of organic vineyards, the possibilities are endless!

#SpainFoodNation



WINES FROM SPAIN FOR EVERY MOMENT

From refreshing whites to bold reds and complex brandies, Spanish wines and spirits immerse your senses in the culinary culture of the country's vast winegrowing regions. Explore the possibilities with stellar selections and pairings like these.



Sparkling Sensations

Right in time for summer, these refined bubbles represent some of the best value and the most delicious picks in the wine world.

DO Cava



Parés Baltà Blanca Cusiné 2013

Showcasing hand-harvested, biodynamic Xarel-lo grapes, this organic sparkling wine is made with the traditional method and aged at least 100 months in the bottle. **Pairing tip:** Fish, seafood, and sushi



Codorníu Ars Collecta Blanc de Blancs

Modern yet rooted in more than five centuries of winemaking, this Cava features Chardonnay grapes chosen for their aging potential, along with Xarel-lo and Parellada from Penedès. **Pairing tip:** Raw oysters



Seguras Viudas Reserva Heredad

The aging of this elegant Cava ends with the last poignettage, or shake of the wrist, creating a complex bouquet after aging in the bottle for more than 24 months. **Pairing tip:** Vegan clam chowder



Jaume Serra Bouquet Cava Rosé

With a beautiful pink hue and very fine bubbles, this bottle features aromas of red berries and pomegranate with citrusy notes and a buttery background. **Pairing tip:** Pinch bowls of nuts and cheese

Conca del Riu Anoia



Raventós i Blanc 'Blanc de Blancs'

Marked by the authenticity of its origin, this sparkling wine is structured, fresh, and complex—with an almost spiritual quality. **Pairing tip:** Skewers of lemony chicken

Wonderful Whites

Crisp and refreshing in summer, yet versatile enough to enjoy year-round, chilled Verdejo and Albariño bring a stylish, food-friendly ambience to any occasion.

DO Rueda



Marqués de Riscal Verdejo

Showcasing the native Verdejo grape, this 100% organic white sets a benchmark for the region with pleasant, tropical fruit aromas and generous flavors. **Pairing tip:** Grilled sardines or tapas

DO Rías Baixas



Ferrer Miranda Vionta Albariño

Made with 100% Albariño, mostly from vines older than 15 years, the controlled-temperature fermentation process preserves the floral and tropical notes. **Pairing tip:** Chicken salad with a creamy dressing

Resplendent Reds

Infused with the vibrant spirit of Spanish culture, and born of the country's beautiful, sun-drenched landscapes, these vinos hail from some of the country's most legendary wine regions. Bold and dynamic, they are wonderful companions to the grilled flavors of summer, from meaty classics to plant-based entrées.

DO Ribera del Duero



Condado de Oriza Reserva

Emerging as a premier region for reds over the last 30 years, the DO Ribera del Duero features flat, rocky terrain, resulting in robust flavors. **Pairing tip:** Hearty Castilian stew



Malabrigo 2018

Full of personality and the true soul of the Ribera del Duero, this special wine comes of age in one of the beloved vineyards of Bodegas Cepa 21. A balanced wine with spicy nuances and black fruit aromas. **Pairing tip:** Meaty mushroom burgers



Celeste Crianza

Worthy of a region where Tempranillo vines reach for the sky at 3,000 feet above sea level, this wine features flavors of ripe black fruit and mature notes of coffee. **Pairing tip:** Spicy chorizo and aged hard cheeses

DOCa Rioja



Cerro Añón Reserva

A Tempranillo, Mazuelo, and Graciano blend aged for 20 months in oak casks and then 18 months in a bottle cellar, this has aromas of ripe fruit and notes of smokiness. **Pairing tip:** Juicy seared steak



Viña Ardanza Reserva

An iconic Rioja brand, the label promises a superb wine made from Tempranillo and Garnacha. From vintage to vintage, it remains the stuff of legends. **Pairing tip:** Chocolate-glazed desserts



Faustino I Gran Reserva

Aged for 26 months in French and American oak barrels, which is well over the minimum required for Rioja, this smooth red is built to age with a drinking window of more than 40 years. **Pairing tip:** Rioja-style cod in tomato sauce



Marqués de Cáceres Reserva

With 85% Tempranillo and 15% Graciano and Garnacha Tinta grapes selected from sun-soaked older vines that produce lower yields, the Reserva is rich and velvety. **Pairing tip:** Roast leg of lamb



ADVERTISEMENT

Sophisticated Brandies

Sipped neat, mixed into cocktails, or paired with desserts or savory dishes, brandy is an increasingly popular grape-based spirit.

DO Penedès



Torres 20
For deep, warm aromas of dried fruit, nuts, and spice, this award-winning brandy is aged in Limousin French oak barrels and distilled from Parelada and Ugni Blanc grapes.

Pairing tip: Pan-roasted duck with wild mushrooms

Brandy de Jerez



Cardenal Mendoza
Aged an average of 15 years in casks, this is an exceptional Solera Gran Reserva Brandy de Jerez—round, clean, and elegant, whether enjoyed on its own or in classy cocktails.

Pairing tip: Velvety and rich dark chocolate

www.foodswinesfromspain.com/spainfoodnation

SAVOR SPAIN'S VERSATILE FLAVORS

With every pour, discover a delicious and exciting way to explore the rich terroir of Spain's iconic vineyards, and savor the craftsmanship and expertise of its artisan producers.



The Albariño Wines of Rías Baixas THE WORLD'S MOST FOOD-FRIENDLY WINES



Recipes here



Rias Baixas

12 WINES x 12 CHEFS
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RIOJA

SPAIN'S FINEST WINE REGION

There's a wine from Rioja that not only compliments every bite but brings it to life in a way only Rioja can. Because the finest wine region of Spain features such diverse climates and terroirs, Rioja wines are equally diverse from bottle to bottle. Bold reds, crisp whites and lively rosés that enhance the flavors in any dish, making every culinary experience an exquisite one.

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