

## ¡Viva España!

This set of six spectacularly Spanish gems for \$78.99 (before tax and after a 28% discount) would normally sell for \$110 (before tax)!

*Sorry, no other discounts apply.*



**WINERY:** Viña Aliaga  
**WINE:** Navarra "Reserva"  
**GRAPE:** {sustainable} Tempranillo, Cabernet Sauvignon  
**REGION:** Navarra  
**COUNTRY:** Spain  
**THE SKINNY:** Black Plum & Orange Peel, Mature & Silky, Oak

The mahogany colored edge hints that the wine has been maturing for some time. The nose leans old-school with orange peel and dried cherry, while silky tannin lend decadence to the texture. Winemaker and owner Carlos Aliaga named his wines after his mother's last name, Aliaga. He insists on using time to make his wines and interferes very little. You are tasting a piece of the past. Very few wineries take time to make wine like this today.

*Serving Suggestions:* A polished red for slow roasted pork tenderloin with pimentón roasted potatoes and crispy onions.



**WINERY:** Mas Codina  
**WINE:** Cabernet Sauvignon "CS"  
**GRAPE:** {organic} Cabernet Sauvignon  
**REGION:** Penedès, Catalonia  
**COUNTRY:** Spain  
**THE SKINNY:** Currant & Black Cherry, Ripe & Spicy, TASTY!

Toni Garriga is a man on a mission. His family has made wine here in the mountains of Penedes for nearly 400 years, but rarely from their own grapes. Beginning in 1985, he decided to focus exclusively on "estate wine," wine made only from the grapes he grows. With great pride he presented us with this Cabernet, spicy and lush with lovely black cherry fruit. He ages it in small French oak barriques for 12 months before bottling. Yum!

*Serving Suggestions:* Pan-grilled beef tenderloin over foie gras in a PX reduction. Sweet potato enchilada w/ mole & portobellos.



**WINERY:** Casa Los Frailes  
**WINE:** "Blanc de Trilogia"  
**GRAPE:** {biodynamic} Sauvignon Blanc, Verdil, Muscat  
**REGION:** València  
**COUNTRY:** Spain  
**THE SKINNY:** Lime & Grapefruit, Basil, Lush Yet Bright, Dry

Only 500 cases of this exotic and very distinctive white are produced each year from meticulously selected grapes, and the result is every bit as enchanting as it is rare. With bright tangy fruit reminiscent of tangerine, white peach, and mango and beautiful flourishes of basil, shea butter, and vanilla, there's no mistaking that this is truly something special.

*Serving Suggestions:* Paella featuring squid, mussels, & lobster w/ saffron and paprika. Vietnamese seafood stew w/ thick rice noodles, basil, lemongrass, & coriander.



**WINERY:** Bodegas Pardevalles  
**WINE:** Albarin  
**GRAPE:** {sustainable} Albarin  
**REGION:** Tierra de León  
**COUNTRY:** Spain  
**THE SKINNY:** Lemon-Lime, Tropical, Addictively Aromatic

That's not a typo! This is Albarin, not Albariño. Despite almost being homonyms, these two grapes are completely unrelated. Still incredibly rare, Albarin was on the verge of extinction before its revival at the hands of Pardevalles. Medium bodied and as fun as can be, with exuberantly fresh aromas, it will have you asking yourself why you've never had an Albarin before.

*Serving Suggestions:* Chicken breasts doused in peri peri citrus-pepper sauce. Shrimp ceviche served in an avocado bowl.



**WINERY:** Finca Torremilanos  
**WINE:** Rosé "Montecastrillo"  
**GRAPE:** {biodynamic} Tempranillo  
**REGION:** Ribera del Duero, Castilla y León  
**COUNTRY:** Spain  
**THE SKINNY:** Fleshy Cherry, Spicy Guarana, Day-Glo Rosado

The hot, dry, daytime conditions in the high elevation vineyards of Ribera del Duero practically guarantee stellar ripeness and generosity of fruit, while the plateau's plummeting night temperatures preserve excellent acidity. The estate's younger vines (12-15 years) and limestone terroir imbue wonderful vitality and balance.

*Serving Suggestions:* Grilled salmon burger w/ oregano & basil pesto on a grilled bun. Savory-tangy fruit salad w/ feta, crushed pecans, & blood orange-balsamic vinegar.



**WINERY:** Bodegas Tempore  
**WINE:** Rosado de Garnacha "Terraé"  
**GRAPE:** {organic} Garnacha  
**REGION:** Aragón  
**COUNTRY:** Spain  
**THE SKINNY:** Strawberry & Blood Orange, Tangy & Ripe

Aragón might take its name from an ancient kingdom littered with the ruins of imposing fortresses, but there's nothing imposing or ancient about this delightfully tangy rosé made from the region's native Garnacha grape. Its striking fuchsia iridescence offers a clue to the flavors we might expect - lip smacking berry spiked with vibrant citrus undertones of bold blood orange and delicate lemon.

*Serving Suggestions:* Meaty crab cakes w/ saffron & grilled artichokes w/ garlic & lemon juice. Albacore ceviche w/ cilantro & avocado.