



# Green Iberia Pack



GO GREEN leading up to Saint Patrick's Day with the most verdant wines of the Iberian Peninsula!

*\$85.80 after a 29% discount, this set of six would typically sell for \$120. Go ahead and pinch yourself!!*



**WINERY:** Formigo  
**WINE:** Ribeiro Tinto "Finca Teira"  
**GRAPE:** {organic} Caiño Longo, Sousón (Vinhão)  
**REGION:** Ribeiro, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Raspberry & Herbs. ¡Glou Glou-Tastic!*

In a region known for whites, the rare reds of Ribeiro really stand out. These unique blends have savory, dark red fruit and woody spice flavors, but with a lighter body and a thirst-quenching snap. From a cool, Atlantic-influenced area, this feels like a cousin to the Gamays and Cabernet Francs of France's Loire Valley. You could even consider serving this lightly chilled.

*Serving Suggestions:* Seared tuna steak w/ soy & ginger. This also has everything you need in a Thanksgiving red - refreshing, fun, savory, and versatile.



**WINERY:** Adega Manuel Formiga  
**WINE:** Ribeiro Blanco "Teira"  
**GRAPE:** {organic} Treixadura, Godello, Caiño Blanco, Torrontés  
**REGION:** Ribeiro, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Refreshing Stone Fruit, Crisp, Beautiful Texture*

Treixadura is the signature grape of the Ribeiro district that surrounds the city of Ourense. Here vineyards perch on gentle slopes overlooking the area's innumerable creekbeds and river valleys. While less famous internationally than the Albariños of the neighboring Rias Baixas, these whites have been staples of Spanish tavern dining for decades. PS - In a confusing twist, the Torrontés here is likely unrelated to the Torrontés of South America.

*Serving Suggestions:* Pulpo a feira ("fair-style" octopus) in olive oil, sea salt, & paprika w/ tiny potatoes. Fresh North Carolina shrimp.



**WINERY:** Socalcos do Bouro  
**WINE:** Vinho Verde Rosé  
**GRAPE:** {organic} Padeiro de Basto (Espadeiro)  
**REGION:** Minho (Vinho Verde)  
**COUNTRY:** Portugal  
**THE SKINNY:** *Ripe Strawberry & Gentle Citrus, Lush & Fresh*

Rosé Vinho Verde is not easily found and should not be missed! Socalcos do Bouro is at the forefront of producing uncharacteristically rich yet still refreshing wines in this northern part of Portugal, known for Vinho Verde ("green" wine made from tart, underripe grapes). Their rosé features a variety few wine drinkers outside of the Minho encounter, but one that yields explosive, expressive berry-ish flavors and finishes here with a fun, zesty fizziness.

*Serving Suggestions:* Truta à Minhota (trout stuffed w/ smoked ham). Lotus root & sweet potato tempura w/ shiso & ponzu aioli.



**WINERY:** Socalcos do Bouro  
**WINE:** Vinhão Superior  
*¡SERVE THIS THANG CHILLED!*  
**GRAPE:** {organic} Vinhão (Souzão)

**REGION:** Minho (Vinho Verde)  
**COUNTRY:** Portugal  
**THE SKINNY:** *Spicy Raspberry. Dense, Dark, & Very Fresh!*

The Vinho Verde district is internationally beloved for fresh whites, but the locals love their rarely-exported inky reds. These wines are so dark that they're traditionally served not in glassware but in white ceramic bowls, to highlight this color. Victor Goncalves selects this reserve bottling from his best Vinhao vines in his tiny, 5ha hillside vineyard in verdant northern Portugal.

*Serving Suggestions:* Victor served this w/ a home-cured leg of wild boar his brother-in-law hunted. Otherwise, a nice charcuterie board w/ sharp cheeses, serrano ham & spicy lomo will suffice.



**WINERY:** Akarregi Txiki  
**WINE:** Getariako Txakolina  
**GRAPE:** Hondarribi Zuri  
**REGION:** Getaria, Basque Country  
**COUNTRY:** Spain  
**THE SKINNY:** *Green Apple & Lime, Oceanic Mineral, Spritzy!*

Lasalde Elkartea comes from a cattle farming family, but left this tradition to follow his love of Basque winemaking. His Txakoli layers signature minerality with the blazing acidity that we would expect. Glimmering green zestiness plays off of bright golden fruit, yet it's remarkably clean - minimalist perfection in wine form and impeccably balanced.

*Serving Suggestions:* Pintxos, tapas, or sushi! Seafood paella. Fried oysters or fried green tomatoes w/ remoulade. Chicken or ham croquetas w/ garlic aioli. Ceviche. Piperade topped w/ feta.



**WINERY:** Akarregi Txiki  
**WINE:** Getariako Txakolina Rosado  
**GRAPE:** Hondarribi Beltza, Hondarribi Zuri

**REGION:** Getaria, Basque Country  
**COUNTRY:** Spain  
**THE SKINNY:** *Lime Zest & Strawberry, Complex & Herbaceous*

Glowing a luminous shade of pink, this rare offering from the Basque country of northern Spain is a pristine, glimmering gem, its faint spritz accentuating cool, Atlantic origins. Firm acidity, an herbaceousness that recalls fresh strawberry caps (and Cabernet Franc), impressive minerality, and a hallmark citrusy spark transport us to Akarregi Txiki's idyllic vineyards overlooking the bay of Biscay.

*Serving Suggestion:* Roasted red pepper & tomato soup w/ goat cheese. Fried, ham-stuffed sardines w/ lemon. Fried squid w/ minted pea salad.