



¡Spring in Spain!

These six springily Spanish delights for **\$86.65** (before tax and after a **25% discount**) would normally sell for **\$115** (before tax)!

Sorry, no other discounts apply. Olé!



WINERY: Finca Torremilanos
WINE: Ribera del Duero Crianza
GRAPE: {biodynamic} 95% Tempranillo, 5% Cabernet Sauvignon
REGION: Ribera del Duero, Castilla y León
COUNTRY: Spain
THE SKINNY: Plum & Blackberry, Cigar Box & Cedar

We've been ardent admirers of Finca Torremilanos since before we were "Wine Authorities," and we couldn't be more pleased to present the estate's wines as Wine Authorities Selections. This sultry powerhouse showcases everything that we love about Ribera del Duero's distinctive, Tempranillo-based wines, and it has the ideal combination of brawny structure and sumptuous dark fruit that makes the region's wines famous.

Serving Suggestions: Braised beef & chickpea stew w/ shallots. Sheep's milk cheeses w/ (or without) jamón or chorizo.



WINERY: Adegas 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: Casa Los Frailes
WINE: "Trilogia" Valencia Tinto
GRAPE: {biodynamic} Monastrell, Cabernet Sauvignon, Tempranillo
REGION:
COUNTRY: Valencia
THE SKINNY: Spain

Powerful and filled with ripe black fruit, this blend is a bold representative of Valencia and the adventurous combination of modernization and respect for tradition that continues to make Spain one of the most dynamic wine producing nations. Aged for a year in Hungarian oak, the dense, chewiness of Monastrell is given a boost from Cabernet and rounded out with a juicy kiss of Tempranillo.

Serving Suggestions: Roasted leg of pork with rosemary, garlic, and coriander. Black bean casserole with red onions, oregano, and black pepper.



WINERY: Garcia de Olano
WINE: Rioja Rosado
GRAPE: {sustainable} Tempranillo
REGION: Rioja
COUNTRY: Spain
THE SKINNY: Cherry & Ripe Raspberry, Orange Peel, Zesty!

Tempranillo is clearly a man of many hats, and while its often oaky, aggressively ageworthy reds are the stuff that cellars' dreams are famously made of, it does an absolutely bang-up job vinified as youthful rosé that's overflowing with rich, ripe, red fruit. Oh yes, this is rosé for all seasons – food-friendly, fantastically flavorful, and as cozy as it is crisp. So bask in the warm, rosy glow of a cold, refreshing glass of this lively elixir from Rioja.

Serving Suggestion: Unagi-shrimp tempura rolls w/ avocado & cucumber (topped w/ tobiko & sesame seeds). Pizza Margherita.



WINERY: Aliaga
WINE: Syrah "Helena"
GRAPE: {organic} Syrah
REGION: Navarra
COUNTRY: Spain
THE SKINNY: Gleaming Purple Berry, Peppery Spice

Syrah in southern Navarra is a long way from home, but this arid stretch of Spain is an excellent match for the Northern Rhone's lone black grape. Brimming with berryish fruit, spicy aromatic intrigue, and a punch of youthfully balancing acidity, this offering from Carlos Aliaga shows off his adventurous streak, an unexpected foil to his more traditional, aged, Tempranillo-based blends.

Serving Suggestions: Jamón Serrano w/ lightly pickled cherry peppers. Succulent roast leg of mutton w/ halved onions, hazelnuts, & mushrooms.



WINERY: Bodegas Tempore
WINE: "Independent" Blanco
GRAPE: {organic} Macabeo, Garnacha Blanca
REGION: Aragón
COUNTRY: Spain
THE SKINNY: Tropical Fruit, Ginger Tea, Gentle Acidity

Bodegas Tempore's "Independent" series wines are made with the logical and eco-logical consumer in mind. Always organically farmed with sustainable practices, every one of their budget-friendly options deliver with consistent drinkability while never straying from the traditional roots of the region. A unique and intricate white, all the way from sunny Zaragoza, Spain at this price, is a winner any day of the week!

Serving Suggestions: Grilled chicken legs w/ a dab of sweet and spicy BBQ sauce. General Tso's tofu and cauli-fried rice.