



GRENAACHE PACK X



This six-pack, overflowing with Grenache gravitas, for \$92.60 (before tax and after a 26% discount) would normally sell for \$125 (before tax)!

Sorry, no other discounts apply. ¡¡GOTCHA GARNACHA!!



WINERY: Maius
WINE: Priorat "Assemblage"
GRAPE: {organic} Grenache, Carignan, Cab Sauvignon
REGION: Priorat, Catalunya
COUNTRY: Spain
THE SKINNY: Black Raspberry & Cherry, Spice & Hazelnut

Priorat is Catalonia's focal point for red wine and home to some of Spain's most expressive wines (as well as many of its most expensive). A pair of the nation's northeastern natives, Grenache and Carignan, collide with introduced, international superstar Cabernet Sauvignon to spectacular effect, and the region's distinctive black & slate quartz soil known as llicorella is highly prized. Integrated oak, lending toasty hazelnut & cacao nuances seals the deal.

Serving Suggestions: Braised veal w/ peppery tomato/hazelnut sauce & sautéed mushrooms. Empanandas w/ spinach, pine nuts, & raisins.



WINERY: Maius
WINE: Priorat - Garnatxa Blanca
GRAPE: {organic} Grenache Blanc
REGION: Priorat, Catalunya
COUNTRY: Spain
THE SKINNY: Nectarine & Green Apple, Waxy & Elegant, Juicy

Grenache Blanc is an impressively generous, versatile grape whose praises aren't sung nearly so loudly as they ought to be despite its leading some of the Mediterranean's most revered whites. This Priorat outing showcases the variety's more structured potential, forgoing voluptuous tropicality for waxy, saline vibes and tree fruit – an unforgettable white from Catalonia's red wine capital..

Serving Suggestions: Arròs negre (calamari & crab paella over rice w/ squid ink, garlic & Cubanelle peppers). Arugula-endive salad w/ young sheep's milk cheese, olives, & sherry vinegar w/ Catalan tomato bread.



WINERY: Domaine Jubian
WINE: Cairanne "La Vitalis"
GRAPE: {organic} Grenache, Syrah, Carignan, Mourvèdre, Cinsault
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Raspberry & Dark Chocolate, Pepper & Tarragon

Cairanne is one of the brightest points in the Southern Rhone and, despite its increasingly lofty reputation, somehow remains a source for some of the valley's best values. Forged predominantly from century-old Grenache vines and Syrah planted more than 50 years ago, this offering from Patrice Jubian layers concentrated black and purple fruit with the coveted garrigue-ish aromatics of the méridional countryside.

Serving Suggestions: Moroccan lamb stew w/ black lentils, onions, & tomato sauce w/ roti bread. Ratatouille w/ pappardelle.



WINERY: Aliaga
WINE: "Lagrima de Garnacha"
GRAPE: {organic} Garnacha
REGION: Navarra
COUNTRY: Spain
THE SKINNY: Red Raspberry & Lemon Zest, Pinkalicious

The strikingly bold, bright, color of this rosé is certain to catch your eye, while the name, Lagrima de Garnacha or "Grenache Tears," compels curiosity. Carlos Aliaga is clearly passionate, using only natural yeast and farms organically. This brilliant rosé has us enthralled from the first sip. Bright and crisp with telltale raspberry Grenache aromas, light lemon zest goodness and a long dry finish.

Serving Suggestions: Fun pool side, on the beach, or w/ picnics: grilled shrimp & scallops, chicken breast w/ bbq sauce, or corn/basil/tomato salad.



WINERY: Mas de Libian
WINE: "Vin de Pétanque" Rouge
GRAPE: {biodynamic} Grenache, Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Fresh Raspberry & Blueberry. Glou Glou-tastic!

Here, sisters Héléne & Catherine Thibon, the (bio)dynamic duo, showcase a more crushable side of the Rhone. The estate became certified biodynamic in 2005, yet Mas de Libian has been making organic wine since its start in 1670. The "Vin de Pétanque" is highly quaffable during the spring and summer months when "pétanque" season, the southern French equivalent of boccé, is in full swing!

Serving Suggestions: Pétanque/Boules/Boccé of course! Or with any rich grilled fair al fresco, especially burgers, tacos, pork chops and kebabs.



WINERY: Bodegas Tempore
WINE: Garnacha Joven "Finca Vasallo"
GRAPE: {organic} Garnacha
REGION: Aragón
COUNTRY: Spain
THE SKINNY: A Bouquet of Violets, a Bowl of Blackberries

The Yago Aznar family continues a long history of respectful farming practices and viticultural sensibilities, evident in their organic "Terrae" wines. Their old vine garnacha grapes ripen on the arid plains where Zaragoza, Teruel, and Bajo Aragón meet. They are harvested by hand and bottled young, resulting in a youthful, richly aromatic wine full of ripe purple fruit and flowers.

Serving Suggestions: Pork tenderloin with wild blueberries and thyme; roasted quail with sautéed mushrooms over rice.