

# Paddy Pack: Green Iberia

For Saint Patrick's Day, GO GREEN with Galicia & other verdant wines of the Iberian Peninsula!

*\$84.95 after a 26% discount, this set of six would typically sell for \$115. Go ahead and pinch yourself...or someone else!!*



**WINERY:** Adegas Manuel 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:** Adegas Manuel Formigo  
**WINE:** Ribeiro Blanco "Finca 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:** Pazo do Mar  
**WINE:** Treixadura "Torre do Olivar"  
**GRAPE:** Treixadura  
**REGION:** Ribeiro, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Pineapple & Bosc Pear, Firm & Zesty-Fresh*

Treixadura / Treixadura is a native of northwestern Iberia whose work both on the Portuguese and Galician sides of the border remains relatively low-profile compared to some of its more famous local colleagues - particularly the fashionable Albariño, which often serves as its blending partner. This vibrant, mouthfilling offering from Manuel Mendez of Pazo do Mar is sure to make you wonder why you haven't encountered Treixadura more often!

*Serving Suggestions:* Briny gooseneck barnacles & polenta w/ caperberries. Tropical shrimp ceviche w/ cilantro & pineapple.



**WINERY:** Pazo das Tapias  
**WINE:** Godello "Finca Os Cobatos"  
**GRAPE:** Godello  
**REGION:** Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Pear & Guarana, Elegant Mineral, Lush & Bright*

Tucked away in Northwestern Spain's Galicia, where some of the country's best white wines are grown on misty hillsides, is a lesser-known but very exciting area known as Monterrei. Not far from Portugal's border, these drier, inland mountain reaches provide the Godello grape one of its favored environments. This spectacular specimen touts the variety's textbook combination of white Burgundian build, restrained tropicality, and elegant mineral.

*Serving Suggestions:* Oysters or mussels flash-grilled w/ grits or polenta. Fried calamari.



**WINERY:** Socalcos do Bouro  
**WINE:** Alvarinho  
**GRAPE:** {organic} Albariño  
**REGION:** Minho / Vinho Verde  
**COUNTRY:** Portugal  
**THE SKINNY:** *Pineapple & Pear, Citrus & Mineral, Tropical*

Albariño can still be your favorite Spanish white, but it actually originates just south of the border in Portugal's Minho. Alvarinho, as it is known here, is sometimes responsible for the fresh, fizzy stuff that that we associate with the region's Vinho Verde but it can also be restrained and minerally or fleshy, full-bodied, and tropical. This offering luxuriously leans toward the latter possibility.

*Serving Suggestions:* Citrus-marinated grilled squid tacos. Pineapple-anchovy pizza w/ diced crimini mushrooms & ricotta - gifts from the sea & from the forest...



**WINERY:** Socalcos do Bouro  
**WINE:** Vinho Verde Tinto - Vinhão Superior  
**GRAPE:** {organic} Vinhão (Souzão)  
**REGION:** Minho / Vinho Verde  
**COUNTRY:** Portugal  
**THE SKINNY:** *Firm Elderberry, Glass-Staining Black Lilac*

Green and red are indeed pigmentary opposites, but over one-third of all Vinho Verde is tinto! While these racy red wines seldom leave the area, they are by no means uncommon, and the Vinhão grape actually manages to be the most planted variety in the famously green Minho region. Refreshingly tart with a kiss of lively spritz, it's a bit intense and wonderfully weird...but not that weird. File next to Lambrusco and dial up the density!

*Serving Suggestions:* Grilled Moroccan meatballs w/ tangy yogurt sauce & dill. Color-coded for squid-ink pasta w/ parmesan.