

# the Cabaret at the theater square Wine Flight March 8, 2017

## The Reign in Spain

When you look at a Spanish wine and see the terms Joven, Crianza, Reserva, or Gran Reserva, that tells you how long the aging was: those Gran Reservas have been cellared the longest, and a bottle with Joven on the label didn't spend nearly as much time resting.



Since Spain is a peninsula, the climate varies widely. Most of central Spain sizzles under the summer sun and gets very cold in the winter. In the northwest, called Galicia, the cool ocean breezes and many rivers lead to the moniker "Green Spain." In the south, the brutal, arid land and howling winds can prove too much for most grapes. The Mediterranean to the west contributes warm temperatures and cooling breezes, while the Pyrenees on the border with France block rain clouds from making their way to the north central area.

### 2014 ABA de Trasumia Albariño

The Atlantic Ocean creates a pocket of cool, damp temperatures on the northwestern side of Spain in the region of Galicia, which is where the Albariño wines of Rias Baixas (rhee-yus by-shus) are grown. At its best, this grape smells tart and sweet like a Meyer lemon or lime zest and under-ripe stone fruits, which is contrasted by a briny, sea-spray savoriness. Albariño is mostly produced on the lees, a process which adds texture and a lager-like aroma. This wine is the embodiment of Galileo's saying, "wine is sunlight held together by water."

#### Tasting Notes:

With a straw yellow color and hints of green on the edges, this white has aromas of ripe stone fruits of apricot and peach with scents of pineapple, white flowers and fennel. It has a silky mouth feel with high acidity and mineral notes of slate and salt on its long finish.

#### Food Pairing:

Albariño's fresh acidity makes it a fine contrast to foods that are rich, salty, oily, fatty, or mildly spicy. The wine also pairs nicely with tart foods such as vinaigrettes, capers, leeks, and it is one of few whites that can pair well with tomatoes.

PLCB 566184 @ \$14.79  
12% ABV

### 2015 Lagar del Rey Verdejo

#### Tasting Notes:

Bright and lean with a crisp minerality and great acidity, this 100% Verdejo wine is very similar to a French Sauvignon Blanc from Sancerre or Pouilly Fume; meaning it is more stony than tart, owing to the soils in which the grapes are grown. On the palate, there is white peach and pineapple with notes of garden herbs.



#### Food Pairings:

This flirty wine pairs well with many meals: its juiciness will cool down a spicy Thai or Indian meal, its crispness and minerality favor shellfish of all manner, and its freshness compliments garden salads and especially, fresh watermelon.

PLCB 78402 @ \$13.99  
13.5% ABV

### 2014 Gustavete el Mudo Monastrell

In the Spanish film, *Ay, Carmela!* Gustavete is a mute and is one of a trio of travelling vaudeville performers amidst the chaos of the Spanish Civil War. The trio go to Valencia/Alicante and end up in nationalist territory where they are arrested and taken as prisoners and must stage a burlesque of the Republic in exchange for their freedom, but they end up in heroic tragedy.

#### Tasting Notes:

A deep violet color in the glass, this red has a nose of black cherries, plums and earthy minerality with a full bodied palate.

#### Food Pairings:

This lip-smacking red is the perfect wine to sip during chilly days of spring and into barbecue season.



PLCB 78403 @ \$12.99  
14.5% ABV

### 2012 Parés Baltà Indigena Garnatxa

The unmistakable candied fruit roll-up and cinnamon flavor is what gives Garnacha away to expert blind tasters. It has a medium to full weight in taste, but has a deceptively lighter color and is semi-translucent. Garnacha from Spain often smells slightly of ruby-red grapefruit with lots of cherry and licorice flavor.

#### Tasting Notes:

This wine has a nose of perfumed red berry, cinnamon and clove with subtle marshmallow, ripe plum and cherry flavors. The palate boasts ripe plum and boysenberry flavors and finishes with savory quince and warm baking spice notes. This is a lovely example of Garnacha that requires some breathing time before serving. It can also be enjoyed slightly chilled.

#### Food Pairings:

Alcohol is a solvent to capsaicin, which is the heat unit in spicy foods. A high-alcohol wine can help reduce the burn of spicy food.

PLCB 526808 (2010) @ \$19.09  
14% ABV