

# PREMIUM WINE CLUB

July 2019



## 2018 Paco & Lola Albarino Rías Baixas, Spain

Rías Baixas is a DO wine zone in the Galicia region of northwestern Spain, located along the Atlantic coastline. Although a comparatively young DO (established in 1988), Rías Baixas has rapidly grown in stature thanks to the efforts of its various enterprising producers, who have adopted modern winemaking techniques to showcase the region's signature grape variety, Albarino.

The variety is high in acidity, and can be produced as a light white wine or in a fuller style, with oak or lees aging adding to the texture and richness. A marine characteristic from the nearby Atlantic ocean is often discernible, sometimes manifesting itself as a slight salinity, which makes Albarino a perfect food wine.

Paco & Lola comes from 500 acres of vineyards in Meano, a special area in the Salnés Valley of northwest Spain. It is considered to be the cradle of Albarino wine – the king of white wines in Spain.

Behind Paco & Lola is a dynamic team with the vision of creating Spain's most modern winery. The winemaking is dedicated to expressing the local terrior and they've invested in the latest tank, press, filtering and temperature control systems. Employing sustainable production techniques and minimizing waste, they make high quality wine that respects the environment.

Quite intense aromatic expression with herbs and balsamic hints along with white fruits, citrus fruits and stone fruits. Fresh with good structure and salty lime fruit, leading to a mineral-charged finish. For seafood lovers, Albarino is a fantastic choice for pairing with dishes like ceviche, fish tacos, seafood pasta, and shrimp. Drink now.

Notes from [www.wine-searcher.com](http://www.wine-searcher.com)

## Shrimp Ceviche

*When it's hot as hell out, there's literally nothing better to eat.*

### Ingredients:

Kosher salt  
1 lb. shrimp, peeled and deveined  
Juice of 7 limes  
Juice of 1 orange  
1/2 c. red onion, diced  
2 jalapeños, minced

1 c. cucumber, seeded and diced  
1 c. chopped cherry tomatoes  
2 tbsp. freshly chopped cilantro  
1/4 c. mayonnaise  
2 tbsp. hot sauce  
8 corn tostadas  
1 avocado, sliced

### Directions:

#### Poaching option:

Bring a large pot of salted water to a boil. Turn off heat, add shrimp, and poach until shrimp are pink and cooked through, about 3 minutes. Drain, let cool, then chop shrimp into bite-size pieces. In a large bowl, combine shrimp with lime juice, orange juice, onion, and jalapeños. Season with salt, then let marinate in the refrigerator, 1 hour. Stir in cucumber, tomatoes, and cilantro, and season with salt and pepper.

Make spicy mayo: In a small bowl, mix together mayo and hot sauce. Spread onto tostadas, then add ceviche. Top each tostada with sliced avocado and serve immediately.

#### Cooking in citrus option:

Remove tails from shrimp and cut into bite-sized pieces. In a large bowl, combine shrimp with lime juice, orange juice, onion, and jalapeños. Season with salt, then let marinate in the refrigerator until shrimp is opaque and firm, about 4 hours. Stir in cucumber, tomatoes, and cilantro, and season with salt and pepper.

Make spicy mayo: In a small bowl, mix together mayo and hot sauce. Spread onto tostadas, then add ceviche.

Top each tostada with sliced avocado and serve immediately.

Serves 4 | Recipe <https://www.delish.com/cooking/recipe-ideas/recipes/a54695/easy-shrimp-ceviche-recipe/>

**\$19.99/btl**

Member discount on additional btls **\$17.99/btl**

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## 2018 Herdade do Rocim Tinto Amphora Alentejo, Portugal



Located in lower Alentejo region of Portugal between the villages of Vidigueira and Cuba, Herdade do Rocim has risen to become one of the premier wine & olive oil growing estates in all of Portugal. Founded in 2000 by Rocim Agroindústria, a company dedicated to the production and exportation of top quality Portuguese agricultural products, the domaine now comprises approximately 100 hectares, 70 of which are under vine and 10 of which are planted with olive trees.

Herdade do Rocim is a modern, forward-thinking facility that was built to stay current and relevant for decades into the future. Their goal is to continue to produce top-flight Portuguese wines to compete on the world stage. Conversely, their family estate (which also resides on the property) is an old home that dates back centuries.

At Rocim they combine the expertise of modern oenology with ancestral winemaking methods and the grape treading on stone wine press. During the aging stage of the wines, they use larger barrels, terracotta and cement amphora. With two thousand years of tradition in the Alentejo, the wine made in these large wine pots is still produced following the process of the Roman villae. With this wine, the Herdade do Rocim pays tribute to the ancient tradition of vine growing and wine.

An amphora is a type of container of a characteristic shape and size, descending from at least as early as the Neolithic Period. Amphorae were used in vast numbers for the transport and storage of various products, both liquid and dry, but mostly for wine. They are most often ceramic, but examples in metals and other materials have been found. Versions of the amphorae were one of many shapes used in Ancient Greek vase painting.

The 2018 Rocim Amphora is light and fresh, with notes of berries, rose petals, and an earthy, rounded finish, this is a great option for tomato-based dishes, paella, or housemade sausage.

Notes from [www.rocim.pt](http://www.rocim.pt)

## Portuguese Tomato Rice

*Like many Portuguese rice dishes, this can be made quite wet and soupy, or firmer and more like risotto, depending on what you are serving it with. It's better soupy with fish, but thicker and creamier if it's to go with chicken or sausage.*

### Ingredients:

2 tablespoons olive oil, for cooking (you could also use lard or even bacon fat)  
1 onion, finely chopped  
2 garlic cloves, finely chopped  
4 medium-sized tomatoes, seeded and diced

200 g (7 oz) carolino, risotto or long-grain rice  
500 ml (17 fl oz / 2 1/4 cups) hot vegetable or chicken stock (depending on what you plan to serve it with)  
salt and freshly ground black pepper  
chopped coriander (cilantro) or oregano leaves, to serve

### Directions:

Heat the olive oil in a heavy-based lidded pan over a medium-low heat. Add the onion and sauté gently for about 15 minutes, until golden brown and translucent. Add the garlic and cook for 2 minutes, then add the chopped tomatoes. Cook for about 5 minutes, until the tomatoes begin to break down and release their juices. Next, add the rice and cook, stirring, for a couple of minutes. Finally, add the hot stock and a generous dose of salt and pepper. Bring to the boil over a high heat, then clamp on the lid, reduce the heat and simmer. Leave to cook for 15 minutes, without removing the lid.

After the cooking time has elapsed, lift the lid and taste to check the seasoning and that the rice is cooked. Fluff up the grains, and return the lid. Leave to stand for a couple of minutes longer, then serve with a little chopped coriander or oregano.

Serves 4 as a side | Recipe <https://www.splendidtable.org/recipes/tomato-rice>