

# ORIGINAL WINE CLUB

March 2020



## 2018 Marqués de Cáceres Verdejo Rueda, Spain



When Enrique Forner founded Bodegas Marqués de Cáceres in 1970, in the heart of Rioja, he crowned his family's vocation, initiated at the Port of Valencia in 1925, as well as his personal experience of five decades at his Châteaux in Bordeaux. Today, his daughter, Cristina, carries forward the family dynasty with a true passion for wine. In 2014, Rueda marked another important chapter in the bodega's history with the purchase of vineyards in the heart of the Rueda D.O.

The Rueda D.O. is located in the region of Castilla y León, and is its oldest D.O. dating back to the Middle Ages. That time marked the beginning of recognition and prestige for the region's wines that were known as "the golden wines from Rueda."

Verdejo is the aromatic grape variety behind the crisp white wines of Rueda in central Spain. It is by far the most planted variety in this part of the country, and is produced both varietally and as the major component blend with Viura or Sauvignon Blanc. It seems most likely that it is indigenous to Castilla y León, although it has also been suggested that Verdejo arrived via southern Spain from North Africa in the 11th century. The variety was forgotten about for hundreds of years and was most recently revived in the 1980s by Riojan producer Marques de Riscal.

Verdejo makes subtle-yet-stunning white wines with flavors of lime, Meyer lemon, grapefruit, grass, fennel, and citrus blossom. The wine's higher acidity and subtle bitterness makes it work very well as a palate cleanser. As a general rule, if you would put lime in the meal, it will probably pair well with Verdejo. Drink now.

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

*"This lively wine is energized by citrusy acidity and a light spritz. Green peach, pea shoot and lime flavors are bright and clean. Refreshing."* **Wine Spectator, 86 points.**

*"Apple and hay aromas show decent concentration. This Verdejo is plump on the palate and tastes of salty tropical and citrus fruits. Briny notes infiltrate a healthy finish."* **Wine Enthusiast, 87 points.**

## Chicken Avocado Lime Soup

*This soup is easy, fresh and delicious, made with juicy chicken and zingy lime juice.*

### Ingredients:

- 1 1/2 lbs boneless skinless chicken breasts
- 1 Tbsp olive oil
- 1 cup chopped green onions (including whites, mince the whites)
- 2 jalapeños, seeded and minced (leave seeds if you want soup spicy)
- 2 cloves garlic, minced
- 4 (14.5 oz each) cans low-sodium chicken broth

- 2 Roma tomatoes, seeded and diced
- 1/2 tsp ground cumin
- Salt and freshly ground black pepper
- 1/3 cup chopped cilantro
- 3 Tbsp fresh lime juice
- 3 medium avocados, peeled, cored and diced
- Tortilla chips, monterey jack cheese, & sour cream for serving (all optional)

### Directions:

In a large pot heat 1 Tbsp olive oil over medium heat. Once hot, add green onions and jalapenos and saute until tender, about 2 minutes, adding garlic during last 30 seconds of sauteing.

Add chicken broth, tomatoes, cumin, season with salt and pepper to taste and add chicken breasts. Bring mixture to a boil over medium-high heat. Then reduce heat to medium, cover with lid and allow to cook, stirring occasionally, until chicken has cooked through 10 - 15 minutes (cook time will vary based on thickness of chicken breasts).

Reduce burner to warm heat, remove chicken from pan and let rest on a cutting board 5 minutes. Then shred chicken and return to soup. Stir in cilantro and lime juice.

Add avocados to soup just before serving (if you don't plan on serving the soup right away, I would recommend adding the avocados to each bowl individually, about 1/2 an avocado per serving). Serve with tortilla chips, cheese and sour cream if desired.

Serves 6 | Recipe <https://www.cookingclassy.com/chicken-avocado-lime-soup/>



**\$9.99/btl**

Member discount on additional btls **\$8.99/btl**

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## 2017 Bela Ribera Del Duero

Ribera del Duero, Spain

CVNE (Compañía Vinícola del Norte de España) is one of the most renowned and historic bodegas in all of Spain. Founded in 1879 by the Real de Asúa brothers, Eusebio and Raimundo, the company has been an integral part of the Rioja region's ascendance in the world of fine wine. With their combination of traditional roots and innovative vision, CVNE has been one of Rioja's most reliable sources for high quality wine. The company is still run by descendants of the Real de Asúa brothers, now represented by the fifth generation.

This is a single-vineyard wine from CVNE's new project in Ribera. This wine is made with 100% Tempranillo. It has been aged in barrel for 6 months. The grapes come from the vineyards that the winery owns in Villalba del Duero.

Medium to full body, firm and silky tannins with a beautiful tannin and fruit combination that leaves delicious, fresh fruit and nuttiness on the aftertaste. Notes of black fruits softened by floral aromas that are punctuated by a touch of minerality. Whiffs of vanilla comes from its brief stay in the barrel. Sweet tannin and a long and persistent finish. This will be a perfect pairing to all kinds of fatty meats and game in the form of roasts, stews, in addition to Spanish cheeses. Drink now.

Notes from [www.cvne.com/](http://www.cvne.com/)

*"Bela is the new Ribera del Duero property from CVNE in Rioja. This is a different type of RDD, one with exotic blueberry and spice aromas that settle on gamy and sauvage. But on the palate, it's hard and tannic, with the pinch of astringency. Herbal plum and currant flavors have a tea and grass-like quality, while this is spicy and suggestive of nutmeg and green herbs on a hard and grabby finish."* **Wine Enthusiast 87 points.**

## Arroz al Horno (Oven-Baked Spanish Rice)

*This dish is traditionally baked in a ceramic dish and includes pieces of pork, morcilla blood sausage, garlic, tomatoes, potatoes, and garbanzo beans.*

### Ingredients:

1 pound lean pork  
1/2 pound morcilla, blood sausage (can sub chorizo or lamb sausage)  
1 head garlic  
2 medium tomatoes

1 1/2 cups rice  
4 cups beef broth  
2 medium potatoes  
4 ounces garbanzo beans (cooked)  
1/2 cup olive oil (divided, more if needed)

### Directions:

Cut the fresh pork into cubes, approximately 3/4 inch. Cut the morcilla sausage into thick slices. Cut tomatoes into slices, approximately 1/3 inch thick. Peel potatoes and cut into slices approximately 1/4 inch thick. Pour a few tablespoons of olive oil into the casserole dish and heat. When it is hot enough, fry the pork, sausage slices and whole head of garlic. Add slices of one tomato into the pan and stir. Add the rice into the pan and stir the contents of the frying pan. Add olive oil if necessary. Pour the broth and sprinkle the chickpeas around the dish. Simmer for 10 minutes while you fry the potatoes. Add more broth if necessary. Heat oven to 375 F. In a small frying pan, heat approximately half an inch of olive oil. When hot enough, add the potato slices. Lightly fry them and remove the potatoes. Add the rest of the tomato in the dish, laying slices on top. Place potato slices on top of the rice. Cover and bake in the oven for 30 minutes or until golden brown.

Serves 6 | Recipe <https://www.thespruceeats.com/oven-baked-rice-recipe-3083315>



**\$14.99/btl**

Member discount on additional btls **\$13.49/btl**