

ORIGINAL WINE CLUB

December 2020



2019 Vega Sindoa Chardonnay

Navarra, Spain



Bodegas Nekeas was founded in 1990 as a result of a collaboration between the Lizaraga, Urricelqui, Sola, Lacunza, San Martín, Huarte, Erviti and Echarte families. These families, friends for decades and native to Navarra, all have rich histories based in viticulture. After the industrialization of Navarran viticulture and winemaking in the latter half of the 20th century, the current president of the winery, Francisco (Paco) San Martín, united the families and proposed the foundation of Nekeas, which, apart from uniting the current family's estates, would involve the planting of 160 Ha. of vineyards and the construction of a winery in the Nekeas valley outside of Añorbe.

The oldest vineyards are Garnacha, planted in clay based soils at 600M in elevation between 80 and 130 years ago. There are 40 separate tiny plots of old clones of indigenous Garnacha. The majority of the Tempranillo, Merlot, Cabernet Sauvignon, and Chardonnay were planted in 1990 on trellises, although there are several small plots of Cabernet Sauvignon that are pre-phyllloxera.

The Chardonnay is sourced from vineyards planted 25 years ago on trellises on the slopes of the Nekeas valley. These vineyards are dry farmed and cared for without the use of fungicides, pesticides, or herbicides.

Fermented in stainless steel, this unoaked Chardonnay shows hints of citric fruit, pineapple and apple. Thanks to its outstanding acidity, this wine can be consumed, all its freshness assured, within its first three years. An excellent aperitif. Ideal with light dishes: salad, grilled white fish, and shellfish.

Notes from www.regalwine.com

Shrimp in Tomato-Garlic Sauce

This light yet hearty blend of humble ingredients with sun-kissed Spanish flavors is easily whipped up anytime. Make it a well-rounded meal by serving with steamed brown rice, a simple salad, and a nice Spanish wine.

Ingredients:

2 tablespoon flour (or gluten-free flour mix)
3 teaspoons smoked Spanish paprika aka pimentón
Kosher salt and freshly ground pepper
1.5 pound fresh or thawed frozen large shrimp peeled and deveined
9 teaspoons olive oil
2 yellow bell pepper seeded and sliced into 1/4-inch-wide strips
8 garlic cloves sliced thin

12 pitted green olives Castelvetrano or Cerignola, quartered lengthwise
1.5 cup canned diced tomatoes with their juices
2 tablespoon lemon juice
4 tablespoons unsalted butter
4 tablespoons chopped fresh parsley leaves or 1 tablespoon dried parsley

Directions:

In a medium bowl, combine the gluten-free flour, smoked paprika, $\frac{3}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper. Mix to combine. Pat the shrimp dry with paper towels, then add them to the bowl and toss to evenly coat the shrimp. In a large skillet, heat the olive oil over medium-high heat until shimmering. Add the peppers and garlic slices and cook stirring occasionally, until peppers soften a bit and the garlic is just starting to brown, 3 to 4 minutes. Add the shrimp. Cook for 2 minutes, stirring occasionally, then add the diced tomatoes and their juices, $\frac{1}{4}$ cup water, and the lemon juice. Stir in the butter and cook, stirring occasionally, until shrimp turns bright orange and is cooked through and the sauce thickens, 5 to 6 minutes. If the sauce becomes too thick, add a few tablespoons water. Season to taste with salt and pepper. Stir in the parsley. Serve immediately.

Serves 4 | Recipe <https://gffmag.com/shrimp-in-tomato-garlic-sauce/>



\$9.99/btl

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2019 Vina Zorzal Tempranillo Navarra, Spain



Navarra, in northern Spain, is one of the country's 17 first-level administrative regions (comunidades autónomas) and a reasonably prolific – if lesser-known – wine region. Traditionally associated with the production of crisp, fruit-driven rosé, Navarra is beginning to attract attention for its high quality red wines made mainly from the Tempranillo, Cabernet Sauvignon and Merlot grape varieties after years of being overshadowed by its southern neighbor, Rioja.

The first records of winemaking in the region date back to ancient Roman times, but grapes were almost certainly thriving here long before that. Vines of the prehistoric *Vitis sylvestris* species – predecessor of the cherished *Vitis vinifera* – have recently been discovered still growing in Navarra. After the Romans, grape-growing continued under the Moors, and was then greatly expanded under Christian rule. Demand for wine was strengthened by Catholics making the pilgrimage along the Camino de Santiago to the shrine (now a cathedral) in Santiago de Compostela, Galicia, where tradition has it that the remains of the Apostle St. James are buried.

Viña Zorzal aspires to recapture the wines of their ancestors, and although Rioja dominates the conversation when it comes to Tempranillo, the variety belongs to the history of Navarra as well. Fresh fruit, medium body, balanced tannin and acid, this is simple in the very best way. Tempranillo is a very versital food pairing wine. Try it with lasagna and dishes with tomato-based sauces. Grits, polenta, and dishes with corn as a major ingredient work wonderfully well, and Mexican food such as tacos, nachos, burritos, and chile rellenos.

Notes from www.wine-searcher.com & www.vinazorzalwines.com

Spanish Chicken Stew with Manchego Polenta

Packed with flavors of Spain this hearty stew is served hot over yummy, cheesy polenta.

Ingredients:

1 tablespoon extra-virgin olive oil
1 pound boneless skinless chicken thighs, trimmed and cut into chunks
Salt and freshly ground black pepper
1 1/2 teaspoons paprika or smoked paprika
1/2 pound Spanish chorizo, sliced
1 large onion, quartered then thinly sliced
4 garlic cloves, chopped

1 cup white or red Rioja wine
1 (28-ounce) can stewed tomatoes, lightly drained
1/2 cup sliced piquillo peppers, or chopped pimientos
1/2 cup coarsely chopped fresh flat-leaf parsley
3 cups chicken stock
1 cup quick-cooking polenta
2 tablespoons butter
1 cup grated Manchego cheese

Directions:

Heat the extra-virgin olive oil in a cast iron skillet or large pan over medium heat. Season the chicken thighs with salt, pepper, to taste, and the paprika. Brown the chicken for a couple minutes on each side, then add the chorizo and brown for a couple minutes. Add the onions and garlic and cook for 5 minutes more. Stir in the wine to deglaze the pan, then add the tomatoes, peppers and parsley. Reduce the heat to a simmer.

In a medium pot, bring the stock to a boil over high heat. Slowly add the polenta and whisk until thickened, about 2 to 3 minutes. Stir in the butter and cheese, then spoon the polenta into shallow bowls and make a well in the center. Fill the polenta-lined bowls with the stew and serve.

Serves 4-6 | Recipe <https://www.foodnetwork.com/recipes/rachael-ray/spanish-chicken-stew-with-manchego-polenta-recipe-1960582#reviewsTop>



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