

PREMIUM WINE CLUB

March 2020

2015 Portal del Priorat Gotes Blanques Priorat, Spain



Tiny and entirely composed of craggy, jagged and deeply terraced vineyards, Priorat is a Catalan wine-producing region that was virtually abandoned until the early 1990s. Its renaissance came with the arrival of one man, René Barbier, who recognized the region's forgotten potential. He banded with five friends to create five "Clos" in the village of Gratallops. Their aim was to revive some of Priorat's ancient Carignan vines, as well as to plant new—mainly French—varieties. These winemakers were technically skilled, well-trained and locally inspired; not surprisingly, their results were a far cry from the few rustic and overly fermented wines already produced.

This movement escalated Priorat's popularity for a few reasons. Its new wines were modern and made with well-recognized varieties, namely old Carignan and Grenache blended with Syrah, Cabernet Sauvignon and Merlot. When the demand arrived, scarcity commanded higher prices and as the region discovered its new acclaim, investors came running from near and far. Within ten years, the area under vine practically doubled.

One of Catalonia's emerging superstars, Alfredo Arribas was a nationally renowned architect before shifting his focus to farming and winemaking fifteen years ago. He is known for making some of the most elegant wines in Priorat and Montsant. Alfredo Arribas' Portal del Priorat estate is composed of about 150 acres in Priorat and 50 acres in Southern Montsant. Many of these vines are on original rootstock and pushing 100 years in age.

Gotes translates to "droplets" in Catalan, and as you would expect, like droplets, these wines are all about freshness. This is 100% White Grenache fermented in stainless steel and aged on its lees for 5 months. Great with seafood or roast chicken. Drink now.

Notes from www.elixirwinegroup.com

"Stony white-fruit aromas are made more complex by a distinct note of lees. This Garnacha Blanca feels tangy and citric, with a layering that breeds complexity. Flavors of orange and tangerine finish fresh and firm." **Wine Enthusiast, 90 points.**

"The unoaked white 2015 Gotes Blanques is pure Garnacha Blanca from the village of La Morera de Montsant that fermented in stainless steel with indigenous yeasts and was partly aged in cement vats. It has a straightforward, fruit-driven, clean nose of yellow flowers and white fruit. The palate has good volume and acidity, making it fresh and balanced." **Wine Advocate, 88 points.**

Shrimp in Garlic Oil

The aromas of garlic and oil waft up from the pan, engulfing your senses.

Ingredients:

4 teaspoons vegetable oil
2 teaspoons extra-virgin olive oil
4 medium garlic cloves, thinly sliced
8 medium tail-on shrimp (21/25 count), peeled and deveined

1/2 teaspoon Adobo Seasoning or store-bought adobo
A generous pinch of pimentón (smoked paprika)
1 tablespoon finely chopped fresh curly parsley, for serving

Directions:

In a cold cast-iron skillet, stir together the oils and garlic. Tuck the shrimp together in a single layer on top. Place the skillet over medium-high heat and sprinkle a generous pinch (about 1/4 teaspoon) of adobo seasoning over the shrimp as they begin to sizzle. Sear the shrimp until they are pink on one side, about 2 minutes, shaking the pan once or twice to keep the garlic from burning. Use tongs to turn the shrimp and cook until they are bright pink, about 1 minute more.

Serves 2 | Recipe <https://www.mydomaine.com/catalan-recipes>



\$19.99/btl

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

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2017 Quinta Sardonía Sardon Castilla y León, Spain



Created by famed winemaker Peter Sisseck and owned by the Fonseca family, Quinta Sardonía winery is located just outside of the DO Ribera del Duero along the “Golden Mile” of Spain’s Duero River. Sardonía is a local plant that is traditionally known for inspiring properties of the mind and soul. These wines are elaborated following the most respectful practices from our estate vineyards on the northern banks of the Duero River where wines are estate grown and bio-dynamically farmed.

Castilla y León, in the northern half of the central Iberian Plateau, is the largest of Spain’s 17 administrative regions, covering about one-fifth of the country’s total surface area. It stretches roughly 350 kilometers (220 miles) from the center of Spain almost all the way to the north coast. Equally wide, it connects the Rioja wine region with the border of Portugal. Red wines rule in Castilla y León, and the Tempranillo grape variety is unquestionably the king. Its rich cultural history dates back more than two thousand years, as evidenced by its six Unesco world heritage sites. These include the medieval city walls of Avila, the Roman Aqueduct in Segovia, and Atapuerca, an archaeological site rich in Bronze Age and Stone Age artifacts. It may be that wine production in the region pre-dates even the Roman occupation, which began in the 1st century BC.

This is a blend of 95% Tempranillo, 2% Garnacha, 3% Syrah, Malbec, Cabernet Sauvignon, and Albillo. This has good aromatic intensity, fresh nose of blackberries and raspberries with a touch of spice. The palate is very fruity and fresh yet also has flesh and volume. The tannins are soft and give way to a refreshing, mineral finish with good persistence. The barrel aging shows slightly towards the end of the palate. This will pair well with chorizo, sausages, or any kind of grilled beef or pork. Drink now.

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

Chorizo and Fried Egg Breakfast Taco

Breakfast food doesn't have to be for breakfast. Up your game with these savory, spicy sausage breakfast tacos.

Ingredients:

2 tablespoons extra virgin olive oil
8 baby potatoes, finely chopped
1 shallot, minced
2 garlic cloves, minced
2 tablespoons thinly sliced chives, divided
1 tablespoon minced cilantro

8 ounces chorizo
salt and pepper to taste
2 tablespoons unsalted butter, divided
4 large eggs
4 lightly charred (5-6 inch) corn tortillas
crumbled queso fresco, optional
hot sauce for serving

Directions:

Place a large sauté pan over medium heat and add oil. Add potatoes and sauté for 4 to 5 minutes or until potatoes begin to brown. Season with salt and pepper. Add shallots and garlic and continue to sauté for an additional 4 to 5 minutes. Add chorizo and stir together until everything is well combined.

Continue to cook mixture for about 5 minutes or until chorizo has cooked through and potatoes are just about fork tender. Stir in 1 tablespoon chives and cilantro and cook mixture for about 1 minute. Remove from heat and adjust seasonings.

Place a large nonstick pan over medium-high heat and add 1 tablespoon butter. Once butter melts and pan is hot add 2 eggs and fry until the whites have cooked through, the edges are crispy and the yolks are still runny 4 to 6 minutes. Lightly season with salt and pepper.

Transfer fried eggs to a baking sheet and set aside. Repeat with remaining butter and eggs.

Spread tortillas out on a large platter and top each with a quarter of the chorizo-potato mixture. Top each taco with a fried egg and finish with a sprinkle of chives, some crumbled cheese (if using) and some hot sauce.

Serves 4 | Recipe <https://www.spoonforkbacon.com/chorizo-and-fried-egg-breakfast-tacos>



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