

screwtop wine & cheese club

APRIL 2016: SPAIN

CLUB TRADITIONAL

Avinyó Petillant

Vintage 2015

Petit Grain Muscat,
Macabeu

Penedès, Spain

Petillant is a vi d'agulla, the Catalan name for prickly wine.

It is slightly effervescent and perfect for summertime. Bright honeysuckle and almond on the nose. Bracingly dry on the palate, with briny and lemon notes.

\$19.99



Real Rubio

Vintage 2007

70% Tempranillo,
30% Graciano

Rioja, Spain

Good depth, garnet color, with light brick-red hues and bright ruby glints. On the nose, from the first moment you can appreciate the aromas from the French oak, (cereal, toast, ...) which give way to very ripe fruit, with vanilla touches. In the mouth the wine shows its backbone, silky, flowing pleasantly into a long, lingering finish.

\$19.99



Campo de Montalban

Campo de Montalban is a cow, sheep and goat's milk cheese from La Mancha. The cheese is always made from 40% goat, 40% sheep and 20% cow's milks. The use of three different milks adds depth to the flavor, as you can taste each one, as well as the variety of the herbs and grasses that three different animals were eating. Aged 90 days, the texture and appearance are similar to Manchego. Campo de Montalban is rich and buttery and finishes with a perfect balance in your mouth.

\$17.99 LB



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CLUB RED

Viña Sastre

Vintage 2010

Tempranillo

Ribera del Duero, Spain

Opaque ruby. Spicy, with notes of blueberry, violet pastille, licorice, cola and black pepper. Aged in new French oak for 12 months. Concentrated but lively and precise, expressing dark berry and floral flavors and hints of mocha and smoky minerals.

\$39.99



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Vintage 2010

Garnacha,
Carinena,
Cabernet Sauvignon,
Syrah

Priorat, Spain

Deep purple in color, this wine was aged for 14 months in new Hungarian and French oak. Highly aromatic, with preserved red fruit and toasty oak. Soft and round tannins, it finishes clean, with robust minerality.

\$41.99



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\$17.99 LB



Priorat DOQ:

Priorat is a Catalan Denominació d'Origen Qualificada (DOQ) in Catalan for wines produced in the Priorat county to the south-west of Catalonia. It primarily produces powerful red wines, which came to international attention in the 1990s. The area is characterized by its unique terroir of black slate and quartz soil known as llicorella.

