

# A Zoom Wine-Tasting Tour of Spain

Join us February 26<sup>th</sup> for a Spanish wine tasting with pairings!

Featuring speaker Van McLaughlin, Advanced WSET Certified, of Fishpaw's Marketplace. We will be exploring the various terroir that makes Spain a unique and endless place to discover new and exciting wine. Every wine region in Spain tells its own story. Our

tasting will explore wines of incredible taste and value from Rueda, Montsant, and Rioja. A Spanish wine tour for your taste buds!



## Wines & Pairings

### **Palacio de Bornos, Rueda Verdejo 2019**

*Light yellow in color, massively aromatic with notes of tropical fruit, lime, peach, and a subtle herbaceous character. Rich on the palate with a precise acidity that balances everything perfectly. The quintessential white wine of Rueda.*

*Paired with - Mahon cheese from the island of Menorca*

### **Joan d'Anguera Altaroses, Montsant Garnacha 2017**

*One of Spain's original wine making grapes, Garnacha (Grenache) has its origins in Catalonia in the north eastern part of the country. It's robust with structured tannins, lots of dark fruit, and finishes with spicy notes of pepper. This is a great example of why Montsant has been a prime location for growing Garnacha for hundreds of years.*

*Paired with – Dry cured Iberian Chorizo*

### **Marques de Careres Reserva, Rioja Tempranillo 2015**

*The most well-known Spanish wine growing region, and hugely popular in the United States. Marques de Caceres was one of the wineries that worked tirelessly in the 1970s to bring Rioja on par with Bordeaux in quality revolutionizing their winemaking techniques. Dark garnet in color with notes of cherry and plums with a smooth earthiness. It finishes with toasted flavors of vanilla and hazelnut thanks to 20 months in French oak.*

*Paired with – 6 months aged Manchego*

**Price per tasting kit: \$60**

**To reserve, register at [dsac.org](https://www.dsac.org) by February 19<sup>th</sup>**