

Wines of Spain and Portugal

Welcome:

Ulacia - Getariako Txakolina
(Basque Country)

Valdos de Melgaco, Alvarinho 2024 (Portugal)

Empanada Gallega (Galician Tuna Pie)

Ego Bodegas, Infinito (Jumilla, Spain)

Pintxos Trio

- Goat Cheese, Sun Dried Tomato Balsamic Glaze
- Basque Style Chorizo with Shishito Peppers
- Pan Con Tamate with Jamon Serrano (tomato bread)

Tinto Pesquera, Ribera del Duero 2021 (Spain)

Albondigas (Spanish Meatballs)

Taylor Fladgate, 20 year old Tawny Port
(Portugal)

Torta de Santiago (Spanish Almond Cake)

Ulacia-Getariako Txakolina

Varietal

- A crisp, dry, lightly effervescent white wine.
- Made primarily from 95% **Hondarrabi Zuri** (indigenous white) and 5% **Hondarrabi Beltza** (indigenous red).

Appellation

- A coastal fishing town of Getaria in Spain's Basque Country
- Crafted by the family-owned winery [Bodega Ulacia](#).
- A consensus is that Ulacia is a standout, top-tier producer of the style.

Tasting Notes

- Features bright citrus, green apple, and tropical pineapple notes with high, refreshing acidity and a natural slight spritz (petillant prickle) from cold fermentation.
- Naturally low in alcohol, usually around 11%

Food Pairing

- **Seafood:** Excellent companion for shellfish, oysters, crab, lobster, and grilled fish.
- **Aperitif:** Acts as a wonderful palate cleanser and appetite starter when served well-chilled

Rating Reviews

- Ulacia Getariako Txakolina generally receives solid, favorable ratings averaging around **86 to 88 points** from major wine critics and a retail price near **\$20 to \$23 per bottle**.



Valados de Melgaco, Alvarinho 2024

Varietal

- 100% Alvarinho (Albariño)

Appellation

- A crisp, light-bodied white wine from Portugal's Monção & Melgaço subregion of Vinho Verde (DOC).
- Produced by the family-owned estate Valados de Melgaço from granite-slope vineyards, this specific vintage stands out for its lively Atlantic-influenced profile and vibrant mineral core.

Tasting Notes:

- **Aroma:** An expressive bouquet featuring bright **green apple, lime zest, and orchard pear**, layered with elegant white blossoms and subtle fresh green herbs.
- **Palate:** Light-bodied but beautifully textured. It is crisp and highly refreshing, delivering an explosion of citrus and stone-fruit flavors grounded by a distinct, salty mineral complexity.
- **Finish:** Clean, high-energy, and lingering.

Food Pairing

- Event Serving: Empanada Gallegl (Galician Tuna Pie)
- **Fresh seafood and shellfish** (such as oysters, grilled prawns, or clams)
- **Light tapas** and summer salads
- **Ceviche** or sushi

Rating Reviews

- Generally, receives strong reviews around 88–89 points from critics and averages a solid user rating near 3.8 to 4.0 out of 5 stars on platforms like Vivino.



Ego Bodegas, Infinito

Varietal

- A rich red blend primarily based on Monastrell (Mourvèdre), often rounded out with small portions of Cabernet Sauvignon, Syrah, and Petit Verdot, aged for 18 months in oak.

Appellation

- Jumilla, Spain

Tasting Notes

- **Aromas:** Black currant, Earl Grey tea, mint leaf, ripe black fruits, and subtle tobacco.
- **Palate:** Bold cherry pie, blackberry preserve, licorice, lavender, and mocha with a powerful, well-structured feel.
- **Tannins & Finish:** Deep, coating tannins that drift off with hints of eucalyptus and orange zest.

Food Pairing

- Event Serving: Pintxos Trio (Goat Cheese, Sun Dried Tomatoes, Balsamic Glaze)
- Event Serving: Basque Style Chorizo with Shishito Peppers
- Event Serving: Pan Con Tamate with Jamon Serrano (Tomato Bread)

Rating Reviews

- Wine Enthusiast: 93
- Wine Spectator: 92



Tinto Pesquera, Ribera del Duero 2021

Varietal

- **100% Tempranillo** (Tinto Fino) red wine

Appellation

- From the historic [Familia Fernández Rivera](#) estate in the D.O. **Ribera del Duero, Castilla y León**, region of Spain.
- Cultivated in high-altitude vineyards (above 800 meters) with heterogeneous clay-loam and limestone soils. The 2021 growing season yielded a remarkably healthy harvest of exceptional quality.

Tasting Notes

- **Appearance:** A clean, bright ruby-red hue accented by subtle violet undertones.
- **Aroma:** Medium-to-powerful aromatics blending fresh red berries (red currants, raspberries) with roasted coffee bean notes and underlying dark fruit
- **Palate:** A silky, elegant entry that transitions into a full and layered mid-palate. It features firm, chewy tannins balanced by pleasant acidity, with notes of black cherry, plum, ground clove, and sandalwood.
- **Oak Profile:** Aged for at least 12 months in American oak barrels. This traditional aging process integrates seamlessly, contributing classic hints of toast, vanilla, and balsamic spices.
- **Finish:** Long, savory, and persistent

Food Pairing

- Event Serving: Albondigas (Spanish Meatballs)
- This structured & rich red wine pairs naturally with hearty foods. Ideal pairings include:
 - **Roasted Meats:** Roast suckling lamb, suckling pig, barbecued beef, or grilled pork.
 - **Spanish Delicacies:** Premium Iberico ham (*Bellota*) and rich stews.
 - **Cheeses:** Hard, aged varieties such as Manchego, Comté, or Gouda.

Rating Reviews

- The 2021 Tinto Pesquera Ribera del Duero Crianza receives professional ratings around 92 to 93 points, including 93 points from James Suckling and 92 points from Wine Enthusiast



20-Year-Old Tawny Port

Varietal

- 20-year-old Tawny Port A traditional blend of native Portuguese grapes including Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, and Tinta Amarela.

Appellation

- Produced by the historic [Taylor Fladgate](#) port house (founded in 1692), this fortified dessert wine is a masterclass in wood-aging and blending.
- It is crafted from a blend of different vintages that have been matured in seasoned oak casks for an average of 20 years aging in Portugal's Douro and Oporto regions

Tasting Notes

- **Appearance:** An intense, deep amber-tawny color with delicate orange highlights along the rim.
- **Aroma:** An opulent and voluptuous nose filled with complex notes of toffee, caramel, brown sugar, and toasted nuts (like walnuts and almonds), alongside hints of dried fruits (apricot and prune) and orange blossom.
- **Palate:** Rich, full-bodied, and highly concentrated. The sweetness is beautifully balanced by a smooth, silky texture, tertiary notes of leather, and a fine, spicy oakiness.
- **Finish:** Long, warming, and exceptionally mellow.

Food Pairing:

- Event Serving: Torta de Santiago (Spanish Almond Cake)
- Pairs magnificently with rich desserts such as crème brûlée, almond tarts, pecan pie, or apple crisp.
- Caramel, butterscotch, or almond-based desserts
- It is also an excellent match for blue cheeses, foie gras, fig tarts, or walnuts.

Rating Reviews

- **Wine Spectator:** 93 points
- **Natalie MacLean:** 94/100 points
- **Average User Rating:** 4.5 out of 5 stars

