



**BottlesNation**

## Virtual Wine Tasting Event

**Non-Vintage Cava Brut:** Denominación de Origen (DO) traditional method sparkling wine from Spain! A blend of up to three indigenous varietals: Macabeo (adds delicate aromas), Parellada (comes in with bright acidity to balance), Xarel-lo (is the strength & consistency of the blend), while Chardonnay, Pinot Noir, Malvasia Riojana, or Subirat Parent grapes can be blended in as well. Aged en tirage for no less than 9 months before degorgement.

***Some popular producers: Segura Viudas or Freixnet Cordon Negro.***

- ***Food pairings: coconut or garlic butter shrimp, popcorn, oysters, and triple cream cheese***

**New Zealand Sauvignon Blanc:** Normally coming in steely and minerally with vivid grapefruit aromas and flavors. Very aromatic! Green grassy notes and other high citrus is apparent, along with extremely bright acidity, while coming in light to medium body. ***Some popular producers: Giesen, Yealands, Matua***

- ***Food pairings: ceviche, prosciutto wrapped asparagus or melon, goat milk cheese***

**Montepulciano d'Abruzzo:** Made from the Montepulciano grape in east-central Italy. Gained Denomenazione di Origine e Controllata (DOC) in 1968. Up to 15% Sangiovese is permitted as an addition. Must be aged no less than 5 months before release while Riserva status is gained on wine aged 2 years or more (9+ months in oak). Rich and ripe dark cherry fruit, along with attractive spicy, smoky notes. Can range from aromatic easy drinking reds to full, rich, almost syrupy Riservas. ***Some popular producers: Masciarelli, Fantini, La Fiera***

- ***Food pairings: meatballs marinara, sausage & peppers, pizza, aged cow milk cheese***

**Malbec of Argentina:** Taken from France in the mid-19th Century and now grown throughout Argentina, it has sort of become the National Variety. Exports from high altitude growing regions Lujan de Cuyo, Uco Valley, Tupungato, and Salta bring about wines of extraordinary quality - deep color, intense fruit, velvety tannins, violet aromas, and exotic spice. Has an amazing affinity to oak- meshing well with the oak char, toast, and spice.

***Some popular producers: Don Miguel Gascon Malbec 2019, Alamos, Kaiken, Crios de Susana Balbo***

- ***Food pairings: teriyaki beef skewers, chimichurri steak sliders, grilled portobello, sheep milk cheese (Manchego)***