



Rioja and Friends
Wednesday 24th March 2010 -7:00 for 7:30

If you asked red wine drinkers to name a Spanish wine region most, if not all, would say Rioja {ree-ok-ah} and for our next wine evening we will feature wines from here as well as wines made elsewhere in Spain from the same grape varieties. In truth, Rioja produces not only red but also white and rosé wines and historically the white Riojas were once the only Spanish white seen on wine lists. Now however, a whole host of freshly-fruited whites are appearing. Can Rioja still outshine them?

To test this, we contrast a sample of the 2008 white Rioja from Viña Albina with the Valtea Albariño {al-bar-eeen-yo} 2008 vintage, one of the shiny new names from Galicia in the North-west of the country. Served with these wines will be a Chicken and Waldorf salad.

Red Riojas are mostly made from the Tempranillo grape, but it is not unique to the region and with our second dish of Pork Skewers with Paprika Sauce we will present,

- Palacio del Conde Gran Reserva, Valencia 2002.
- Torres Crianza {cree-ann-tha} Ribera del Duero, 2005.
Both made only from Tempranillo.

Riojas can be made from a cocktail of other grapes such as Grenache, Mazuelo, Graciano and even Cabernet Sauvignon makes an appearance, so our last dish of Lamb Casserole will be accompanied by samples of,

- Rioja Gran Reserva, Martinez Bujanda 2001
 - Priorat, Mas de Subira, 2003

The first is from a renowned producer and is mainly Tempranillo, whilst the second features grapes which normally play a supporting role only in Rioja, but can excel in the Priorat area. See what you think.

Dinner and all wine samples £32.50
Book early to avoid disappointment; please call 01553 819888
Vegetarian and other dietary requirements can be catered for.

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