



## Cellar Club December 2021



### 2017 Bodegas Muga Reserva- Rioja, Spain

Hailed as the star red variety in Spain's most celebrated wine region, Tempranillo from Rioja, or simply labeled, "Rioja," produces elegant wines whose best examples are fully capable of decades of improvement in the cellar. The Bodegas Muga, located in the city of Haro, uses the finest materials, combining tradition with the latest advances in winemaking so as always to give its wines the very best quality without losing authenticity. It is the only wine cellar in Spain which employs its own master cooper and coopers, who make all the vats for the cellar as well as the oak casks. The winery remains true to traditional winemaking methods such as racking the casks by gravity and fining the wine with fresh egg whites. The red 2017 Reserva, which is sold as Crianza in Spain, is their most popular wine. It has a serious palate with fine, chalky tannins and very good balance. It is a triumph over the conditions of the year, elegant and balanced, approachable now and with potential to age. It is a lovely, succulent red with juicy berries and plums, together with some chocolate, spice, walnut and cedar. It is medium-bodied with round tannins and a flavorful finish and a touch of dried fruit in the center palate. A pretty combination of savory and fresh-fruit character. 94 PTS JS, 93 PTS WW, 93 PTS RP

Pairings: This wine will make an excellent match for meat dishes, such as T-bone steak, and also with charcuterie and all kinds of casseroles.

### 2019 Bodegas Naveran Dama Cava- Cava, Spain

Spain adopted the word, cava, which technically means 'cellar' in Catalan, to describe their sparkling wines made using the traditional method. 90% of Spain's total production of Cava sparkling wine happens within Catalonia. Cava, like many other sparkling wines of the world is made using the traditional method, or "Champagne method," or método tradicional in Spanish, in which the second fermentation (the one that makes the bubbles) takes place inside the bottle. With this method, spent yeast cells remain in contact with the wine during bottle aging, giving it a creamy mouthful, a toasted bread or brioche quality and in many cases, the capacity to age. Bodegas Naveran is 100% estate-owned and their vineyards are organically grown for higher quality control. Also, old vines result in smaller yields which increase concentration and grape quality. Xarello (10%) and Chardonnay (20%) contribute body, Macabeo (40%) gives aromatic intensity and Parellada (30%) lends acidity to the wine. Crisp notes of apple skins, brioche, baking spices and pears emerge from this fragrant, medium-bodied sparkler. It possesses tiny, uniformed bubbles, impressive purity and a heady finish.

Pairings: Cavas are extremely versatile, not only as an apéritif before the meal or to accompany dessert afterwards, but also to enjoy during the meal. Oysters, raw tuna and sushi are a good match, and Naveran Dama's fresh acidity will compliment fruit desserts well, especially peaches and sliced oranges.