



## Everyday Club December 2021

### 2017 Sierra Cantabria Crianza Rioja, Spain

Hailed as Spain's most celebrated wine region, Tempranillo from Rioja, or "Rioja," produces elegant wines whose best examples are fully capable of decades of improvement in the cellar. Bodegas Sierra Cantabria is the family's original winery and comprises a collection of their most classic style Rioja wines. For decades the family sold their grapes to local producers, but recognized the potential that the vineyards had to create great wine and founded Bodegas Sierra Cantabria in 1957. Today, the fourth generation of the family directs all aspects of the winemaking process, with a great-grandson as the winemaker. Due to their viticultural background, the family's wines are composed of mostly Tempranillo, and as a result, all the grapes are estate grown and Bodegas Sierra Cantabria comprises their most traditional, classic styled wines. The 2017 Sierra Cantabria Crianza revels with ripe fruit and a smooth and easy palate. This wine is bright with straightforward aromas and flavors of black fruit, oak, and spice. 91 PTS WW, 90 PTS Vinous

Pairings: Serve with a savory beef stew. Rioja pairs well with tapas, hamburgers, stews, pork, lamb and chorizo.

### 2019 Bula Monstant Red Blend- Catalonia, Spain

Priorat came slamming onto the scene in the 1990's and has settled into a more expressive and nuanced style than how it started. The D.O. Montsant, where this winery is located is horse shoe shaped appellation that surrounds the D.O. Priorat on three sides. It should have been included on the Priorat appellation but was excluded when it was designated. This wine is made with three varieties; Mazuelo, Grenache and Syrah, very well acclimated to the historical region that today covers the DO Montsant, and are grown in clay soils and sandy slate ideal for its cultivation. This wine respects the typical characteristics of each type of grape that makes it up, however, when blending the three varieties, the complexity and originality makes you really enjoy drinking it. It is a brilliant ruby color, fresh and assertively perfumed, and displays an array of red and dark berry scents and a soft floral character. It is sweet and seamless on the palate, with juicy black raspberry and violet pastille flavors and an undercurrent of smoky minerality. The persistent finish shows very good focus and lift, framed by silky, slow-building. 90 PTS Vinous

Pairings: Priorat red blend wines pair well with rich food such as stews, cassoulets and other rich dishes. Priorat wines also love grilled meat such as beef and veal.