



## 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.

### NV Valdelavia Cava Brut- Catalonia, Spain

While many different types of wine are produced there, the star of Penedes is cava — Spain's version of Champagne. Most of the area's vintners utilize three local varieties in making cava: Xarel-lo, Macabeo and Parellada. Xavier Pons, the winemaker for Valdelavia, follows that "recipe" for Valdelavia's exquisite Brut. As Pons will tell you, the key to the quality of his cava is the fruit with which he has to work, as Valdelavia utilizes only "certified organic" grapes in its cuvees. All three varieties ripen so dependably each year that the Brut cuvee includes nearly equal portions of each. The current release is yellow and golden in hue, with lots of nose-tickling bubbles in the glass and a satisfying freshness in the mouth. It's a delicious taste of Spain from a quality-obsessed estate. This fresh sparkling wine offers notes of yellow apple, marzipan, vanilla-orange custard and tangerine.

Pairings: Here is your celebration sparkling Cava! Pair it with mixed charcuterie, fish and other seafood, or pair Cava with cheeses.