



# UNCORKED BY THE SEA



Cellar Club April 2023

## 2015 Side by Side Gran Reserva Rioja- Rioja, Spain

“Gran Reserva” means that it was aged at least five years, with a minimum of two years in oak. In addition, Gran Reserva wines are typically made in only outstanding vintages. The term itself is a hint that what’s in the bottle is something unique and special. This wine is made in a time-honored tradition, with 100% Tempranillo grapes hand-picked from the Rioja Alta & Rioja Alavesa vineyards. This wine is nearly coming up on decade old, but you’d never know it by tasting it. Lively, rich, and opulent flavors of plum and blueberry pie, with a hint of cocoa, might leave you thinking you’ve been deceived. It’s mature and classic, traditional and elegant. Both have the weight and balance needed to quietly stand out from the rest. Save this one for your more memorable excursions. Bright black cherry and dark plum coat the tongue, and the finish is robust tannins with a hint of vanilla and caramel. Lively, rich, and opulent flavors of plum and blueberry pie, with a hint of cocoa, might leave you thinking you’ve been deceived. It’s mature and classic, traditional and elegant. A portion of the profits from the sale of Side by Side supports Azalea Charities’ Aid for Wounded Warriors. Azalea provides day-to-day support for these heroes in ways that address their lifetime needs.

Pairings: Medium and well matured cheeses. Strong and powerful stews. Steamed vegetables, legumes and chicken soup.

## 2017 V Puro Doravante Bairrada Tinto - Bairrada, Portugal

Portugal relies almost exclusively on its many indigenous grape varieties. Bordering Spain to its north and east, and the Atlantic Ocean on its west and south coasts, this is a land where tradition reigns supreme, due to its relative geographical isolation. The Douro Valley produces full-bodied and concentrated dry red Portuguese wines made from the same set of grape varieties used for Port. This wine is born from a mixed vineyard where Baga cohabitates with Touriga Nacional. The climate is Mediterranean with Atlantic influence and has large thermal ranges with hot days and cool wet nights. The grapes from these two varieties were harvested on the same day and fermented together in an oak vat where the wine also aged. The winery tried to capture the most delicate sides of these two Portuguese varieties, making a long and soft skin contact. The result is a wine full of elegance, delicate fruit and Atlantic character. It reveals notes of cherry, pepper and tobacco with a hint of wet clay. In the mouth, it has an herbal freshness, with very fine tannins and a long finish.

Pairings: This wine pairs with rich foods such as heavy meats, dishes with strong barbecue flavors, or dense, tomato-based dishes. It is a great pairing for any meat, Try it with a beef burger and all the toppings, an herby rack of lamb, or lasagna