



UNCORKED BY THE SEA



Cellar Club April 2023

2015 Side by Side Gran Reserva Rioja- Rioja, Spain

Side By Side is a line of three varied interpretations of Spanish Riojas, offering a bit more sophistication to everyday drinking, particularly to those interested in hunting- evidenced by the hunting dogs on the label. “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.

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

2020 Cume do Avia Colleita 7 Blanco - Ribadavia, Galicia, Spain

Cume do Avia Colleita Blanco is an organic white wine made with the by Cume do Avia in the DO Ribeiro (Galicia) region. Cume do Avia is run by Diego, Álvaro, Fito and Anxo, four cousins who decided to leave their jobs and dedicate their lives to viticulture in Eiras do Mouros, the village where their grandparents were born. They recovered abandoned vineyards and used ancient Galician methods. A crucial part of their wines’ character is the minerality that is imparted, intensely and distinctively, by each of the different terroir that cross their plots. Each plot has a unique and interesting geological profile. As their vines gain maturity, the complexity they can harness from these vineyards is finally coming into their own. The vines are cultivated using certified organic agriculture and no chemical products, choosing biodynamic treatments instead. This wine is a blend of 58% Treixadura, 22% Albariño and 20% Loureira Blanca varieties and is a pure, fresh and elegant white wine. It has intense aromas of exotic fruit and citrus and notes of freshly cut grass. On the palate it is fresh, smooth and well structured. A wine with fruity sensations, refreshing acidity and an elegant finish. Freshness, elegance and purity, as if the team at Cume do Avia captured the Spring in a bottle.

Pairings: Aperitif, White fish, Seafood Paella, Pasta, Pizza, Salmon, Sushi, Sashimi, Scallops, Squid, Octopus Salad, Ceviche, and Rice dishes