



UNCORKED BY THE SEA



Everyday Club August 2024



2018 Cor Del Pais – Crianca- Monsant Catalonia, Spain

The Designation of Origin DO Montsant is located in the center of Catalonia, forming a ring around the famous and exclusive DOQ Priorat. DO Montsant is known as the “diamond in the rough”, because although it is a DO which was created only a few years ago, it already has a prestigious reputation throughout the world. In fact, its prestige is growing so fast that DO Montsant is today one of the world’s top-rated regions. Wine has been produced in the Montsant area for thousands of years. It is a very isolated area, depending exclusively on agricultural production methods that respect the environment and which serve as a good example of environmental preservation. Vineyards spread out across the mountainous slopes among olive groves, forests, and stone. Cor Del Pais (The Heart of a Country) represents all those people who have kept the essence of a nation, passing on their traditions from parents to children. This wine is a blend of Granacha, Mazuela, and Syrah. It is complex and bold with intense cherry and persistent depth. It has an elegant aroma of very concentrated ripe red fruit, with a hint of oak and mineral notes. It is fleshy in the mouth, powerful with a touch of sweetness, well-balanced with an excellent varietal expression.

Pairings: This wine will pair very well with grilled meats, stews, smoked cured cuts, risotto, cannelloni and cured cheeses.

2019 Vina Real Crianza Rioja, Spain

Owned by the CVNE family, Viña Real dates back to 1920. Today this winery is not only a winemaking pioneer in ageing Rioja Alavesa but a timeless brand that has always remained faithful to its roots, with authenticity and sincerity at the fore. Rioja Alavesa grapes are at the very heart of this winery. The winery’s name was inspired by the proximity of its vineyards to the old Camino Real. The fruit-driven, ripe and heady 2019 Viña Real Crianza was produced with 90% Tempranillo and the rest between Garnacha Tinta, Mazuelo and Graciano. It has plenty of tannins; it calls for food. The oak is soft and integrated. It has floral aromas with orange peel and crushed blackberries, and is medium-bodied with tight, chewy tannins that are polished and intense with serious length and focus. It is very drinkable in 2024.

93 PTS JS, 91 PTS RP

Pairings: This wine will pair well with grilled meats, game dishes with aromatic herbs and spices, poultry, white meats, sausages, ham and rich vegetarian dishes. Grilled fish with a sauce as well as Paella, tomato pasta and roasted vegetables,