

THE BUTCHER'S POUR

Spain | Aging Requirements | The Grapes

Signat Brut Nature Cava N/V

75% Xarel-lo 25% Macabeo

Aromas: Rich bready nose with ripe white fruits

On the Palate: Crisp white peaches with slightly bitter pithy notes on the finish

Pairing: Hard Cheeses and high acid foods

Alella Marfil Sec 2019

100% Pansa Blanc

Aromas: Apple, sweet pear, citrus, and honey

On the Palate: Continues with apples and ripe pears drizzled with honey

Pairing: Fresh seafood, duck, foie gras

Ontañón Crianza 2017

Tempranillo & Garnacha

Aromas: Ripe black cherries and fresh herbs

On the Palate: Dense ripe black and red fruits with notes of baking spices and a long elegant finish

Pairing: Grilled Steaks, roasted pork, and lamb

Lo Petit de la casa 2018

80% Cabernet Sauvignon

20% Garnacha

Aromas: Fruits and fresh balsamic

On the Palate: Sweet spiced fruits with light minerals and a fresh easy finish

Pairing: Grilled meats and veggies. Avoid spicy foods!



Photo credit: <https://shop.curatewineclub.com/Spanish-Wine/Wine-Map-of-Spain>

Spain

Like much of the rest of Europe; Spain's history is rich with viticulture, some of the first mentions of wine in Spain are linked back to around 1100 BC when the Phoenicians founded the trading post of Cadiz in southwestern Spain. This region would be taken over by several different cultures throughout the ages including the Roman Empire (Early 200's BC). Most of these groups were beneficial to the cultivation of the vineyards until the Moors conquered the land around 711 AD. Their faith forbid the consumption of alcohol, but the Moorish leaders took a more lax stance on the consumption of wine. So, although the production of wine was decreased; the influence of the Moors on agriculture, science, and architecture were invaluable. In 1492 the military forces of Castile and Aragon were brought together under King Ferdinand to defeat the Moors.

The overall geography of Spain makes it so interesting as an agricultural site. The north and northwestern portions of Spain

Rioja Aging Requirements

Generic or "Joven"

No aging requirements, more fruity and fleshy style

Crianza

Must be aged for 2 years
Red- 1 year in barrel
White/Rosé- 6 months in barrel

Reserva

Red- Must be aged for 3 years; at least 1 year in barrel and 6 months in bottle
White/Rosé- Must be aged for 2 years; 6 months in barrel
Sparkling- Must be aged for 2 years of the lees; vintage dated

Gran Reserva

Red- Must age for 5 years; 2 years in barrel and 2 years in bottle
White/Rosé- Must age for 5 years; 6 months in barrel

Gran Anada

Sparkling- must age 3 years on the lees; hand harvested and vintage dated.

The Grapes

Just like Champagne; Cava is made with three grape varieties: Macabeu, Xarel-lo, and Parellada. There are two exceptions to the rule which are Chardonnay and Pinot Noir.

You will find as you continue to drink more wine; you will find that quite often grape varieties will have more than one name. Xarel-lo, the grape that adds zippy citrus flavors and acidity is also known as Pansa Blanca. Which as a still wine can become a rich wine able to pair with something as fatty as foie gras.

Grenache, in Spain become Garnacha. This particular grape I always find interesting; it can go anywhere from full bodied to soft and elegant.

Events this month

Virtual Member Chat- January 11th

Contact

If you would like to share any information or if you have a request, please email whitney@pendulummeats.com

have a cooler climate with with more exposure to the northern Atlantic; while the southeast has a more moderate climate with influences from the Mediterranean these areas are very dry, unable to sustain crops other than grape vines.

We are going to start by focusing on Catalunya; located in northeastern Spain. The two regions that we will be looking at here will be Penedès and Priorat; the major similarity between these two regions are their influences from France.

Penedès, most well known for Cava; started producing the sparkling wine in 1872 when Joseph Raventos introduced Methode Champenoise. Much like champagne; Cava is produced from specific grape varieties and must be fermented naturally. In the 1100's AD Carthusian Monks from Provence established the Cartoixa d'Escaladei (meaning "ladder to god") in Priorat; bringing their winemaking techniques with them. They tended to the land for nearly 700 years; while increasing their holdings until 1835, when lands were claimed by the state and redistributed. The wines varieties here were heavily influenced by the French; growing primarily Grenache and Carignan with some Merlot and Cabernet Sauvignon.

Next we will look to Rioja; known for bold, lush wines made from the most widely planted red variety in Rioja: Tempranillo. These wines are usually exceptional alternatives to more expensive Cabernet Sauvignon from regions like California. The region is also known for Garnacha and Carignan. In my opinion the most important thing to know about Rioja is their aging requirements; they are very strict guidelines set for winemakers to ensure that wines are properly classified.



Photo credit: <https://winetourismspain.com/wine-regions/catalonia/priorat-wine-region/>