

## **The Butcher's Pour**

### **May 2026**

#### ***Weinrieder Gruner Vetliner Klassik 2022 (Austria)***

A bright, fresh, and crisp white wine from Austria's Weinviertel region, characterized by vibrant aromas of green apple, citrus, white pepper, and mineral notes. It is known for its high acidity, juicy fruit character, and a long, savory finish. Medium-bodied and crisp, showcasing zippy acidity, citrus fruit (lemon/lime), and strong mineral elements. Pair with fish, seafood, poultry, asparagus, and Asian dishes.

#### ***Oliver Viticultors Oliver Cava Brut Nature Rose (Spain)***

It has a clean and bright appearance, with a pale pink color achieved by a very light skin maceration with the grape juice. Fresh and delicate aromas come out on the nose, being most noticeable those of red fruits like strawberries and blackberries. A fine and integrated bubble, thus making it an elegant and refreshing sparkling wine. It has a very silky entry, while leaving a greedy and sweet aftertaste. Perfect for being enjoyed by glass at any time of the day. It pairs very well with fresh and light starters such as appetizers, charcuterie, salads, rice, and pasta.

#### ***Thelema Mountain Vineyards Sutherland Grenache 2023 (South Africa)***

Bright red cherry and raspberry aromas, supported by subtle hints of white pepper and dried herbs. A clean, precise finish reflects the cool Elgin climate. Medium-bodied with fine tannins, fresh acidity, and a pure, linear fruit profile. Pairings: Perfect with herb-roasted lamb, grilled Mediterranean vegetables, or a mushroom and thyme risotto.

#### ***Bodegas Riojanas Vina Albina Crianza 2020 (Spain)***

Bright cherry red with subtle cherry rim. In the nose its varietal character invites you to take a walk through the Rioja Alta vineyards, with notes of fresh red berries, violets, and black pepper. In the mouth its languid silkiness explodes into black licorice and fresh fruit. Vibrant acidity, structured mid-palate with roasted and vanilla flavors. 80% Tempranillo, 15% Mazuelo, 5% Graciano. Pair with grilled or roasted red meats (lamb, steak), pork, cured sausages like chorizo, aged Manchego cheese, pasta Bolognese, and dishes with savory tomato-based sauces.