**The Butcher's Pour**
**October 2026**
**Portuguese & Spanish Wines**

**Quinta de S. Sebastião Lisa Bona White Blend 2024**
Crafted in Portugal's Lisboa region from indigenous grape varieties, this bright white offers fresh citrus and floral aromas, lively acidity, and a crisp, elegant finish. Fernão Pires brings freshness and structure while Moscatel adds an aromatic lift.

Tasting Notes: Delicate apple aromas and subtle tropical fruit notes. Bright, fresh, and easy-drinking, with a balanced, refreshing palate.

Pairs Well With: Seafood and light pasta dishes.

**Rippa Dorii Verdejo 2023**
From Rueda, this Verdejo is harvested at night to preserve the grapes' natural freshness. Careful cold-temperature winemaking and a long maceration produce a clean, expressive wine with a lively, elegant character.

Tasting Notes: Fresh and aromatic, with a bright, crisp palate, gentle texture, and a lively, clean finish.

Pairs Well With: Seafood, salads, grilled vegetables, and light pasta dishes.

**Quinta de S. Sebastião Lisa Bona Red Blend 2024**
From Portugal's Lisboa region, this approachable red is built around two of the country's classic varieties. It shows ripe fruit and a subtle spicy character, with soft tannins and a fresh, balanced finish.

Tasting Notes: Garnet in color, with ripe fruit and a touch of spice. Fresh, elegant, and versatile, with a smooth, easy-drinking palate.

Pairs Well With: Grilled meats, roasted poultry, pasta, and aged cheeses.

**Abadía de Acon Roble 2024**
From Ribera del Duero, this Roble spends approximately five months in French and American oak. It delivers more complexity than a young Joven while remaining accessible and ready to enjoy.

Tasting Notes: Dark purple in color, with black cherry, herbs, and toffee. Rich blackberry and raspberry fruit are framed by spice, toast, coffee, vanilla, and cocoa.

Pairs Well With: Pasta, Iberian cold cuts, poultry, and grilled or roasted meats.