

ALPANA WINE CLUB



VIVA ESPAÑA!



FEATURED WINE CLUB SELECTIONS

The Alpana Wine Club is taking a tour through Spain this month. With more than 135 official wine regions and more acres under vine than any other country in Europe, Spain offers a diverse range of wine styles and an impressive array of indigenous grape varieties, many of which are not found elsewhere. We searched high and low and are excited to offer the following pours that showcase the magical spirit of Spanish wines.



EIDO DA SALGOSA, ALBARIÑO, RIAS BAIXAS 2022 \$16 | \$60

Albariño, hailing from the coastal region of Galicia in northwestern Spain, is renowned for its vibrant acidity and refreshing citrus notes. Sourced from the Sobrada vineyard, in the O Rosal zone of Rias Baixas, noted for yielding floral aromas of white flowers and honeysuckle. A further 4 months aging on the lees contributes a mineral undertone. Eido da Salgosa is considered a 'microbodega' with less than 1700 cases produced.

VENUS LA UNIVERSAL 'DIDO' GRENACHE BLEND, MONTSANT 2020 \$18 | \$70

Blend of 70% Grenache, 20% Syrah and a combined 10% Carignan, Merlot and Cabernet Sauvignon. This is an exciting project that represents the next generation of Spanish wines from husband and wife team (and wine family scions) Sarah Perez and Rene Barbier. Notes of savory dried herbs, black cherries, licorice and spice.

REMELLURI 'RESERVA' RIOJA 2015 \$28 | \$90

This is mountain Rioja! Classic expression of Tempranillo and old school Rioja with a splash of modernity. Remelluri's Reserva ferments with native yeasts in steel tanks and ages for 20 months in barrel. Notes of tobacco, cherry and cassis wrapped in a velvety texture.

TASTING FLIGHT OF ALL THREE \$35

Upgrade your experience & add the Featured Reserve Selection for + \$15



FEATURED RESERVE SELECTION

CLOS I TERRASSES 'LAUREL' PRIORAT 2021 \$33 | \$140

If Daphne Glorian had not already established herself as one of the most talented winemakers in Priorat with Clos Erasmus, she would be a leading contender with Laurel. Based largely on younger vines used for Erasmus, the final blend is roughly 75% Grenache, 20% Syrah and 5% Cabernet Sauvignon. Certain vintages can reach up to 15% alcohol but the wine remains fresh, ethereal and aromatic.