

# Wines of Spain

Join us as we explore the wines of Spain with  
accompanying tapas.

We'll finish with a Portuguese  
Madeira, Blandy's Rainwater.

Tuesday, August 23, 2011

6:30pm



## The Wines

### *Balnea Verdejo Rueda*

100% Verdejo from 25-year-old vines hand harvested. Bright lime and pink grapefruit aromas. Dry and crisp with a creamy finish.

### *Licia Albariño*

Straw yellow with greenish hues, the Licia Albariño has strong varietal characteristics with hints of citrus, such as grapefruit, candied fruit and quince jelly, along with notes of fresh herbs, green apples and minerals. It is full-bodied and well-balanced, highlighting the aromas of citrus and green apple.

### *Merum Monastrell, Jumilla*

Monastrell is an indigenous Spanish grape variety that is richly fruity and well balanced with smooth tannins and a pleasant finish. It is deep purplish red with ripe cherries and blackberries.

### *Ludovicus, Red, Terra Alta*

Ludovicus is an estate-bottled wine made by Celler Vinos Piñol. People who like Cab, Syrah, Malbec and Zinfandel love Ludovicus. With organically grown grapes, the wine has a glass-coating deep crimson hue with an expressive nose of cherry, blueberry, and blackberry.

### *Blandy's Rainwater, Portuguese Madeira*

Nutty aromas and a light flavour, but firm acidity and medium length.

## The Tapas

*Shrimp Ceviche*

*Meatballs in Tomato Sauce*

*Pinchitos Morunos or Pork Kabobs*

*Patatas Bravas with Chorizo*

*Bread with Mushrooms and Aioli*

*Garlic Marinated Black Olives*

*Red Onion and Orange Salad*

*Spanish Lemon Crème*

All Wines and Tapas for \$55 per person.

Call 330.483.9900 for reservations.

Wines available for sale at minimum state retail.