



# UNCORKED BY THE SEA



## Everyday Club April 2023

### 2021 Conde Valdemar Tempranillo Blanco- Rioja, Spain

Valdemar Tempranillo Blanco is a young white wine from the D.O La Rioja produced by Bodegas Valdemar in Oyón (Álava). This is a famous family run centenary winery that was founded in 1889. This wine is a monovarietal from Tempranillo Blanco. A unique varietal resulting from a natural mutation from Tempranillo. The grape originates from the estate Alto Cantabria, in La Rioja Alta. The winery owns 12.5 hectares. Valdemar Tempranillo Blanco is the first wine produced from this varietal ever in the world. It is straw yellow color with greenish tones and very clean and bright. It has intense notes of tropical fruits such as pineapple and mango, also melon, with a background of lime and almond blossoms. There is a tasty entry, with vibrant passage through the mouth, that is balanced with a fresh and very persistent finish.

Pairings: Ideal for aperitifs. It is also perfect for scallops, cod, soused mussel, marinated anchovies and grilled sardine. It is also perfect with sophisticated starters, such as black rice with squid, red prawn carpaccio, scampi salad and oysters among others.

### 2019 Tandem Immacula White Blend- Yerri Valley, Navarra Spain

The Yerri Valley enjoys a continental climate with cold winters and hot, dry summers. Temperatures during the growing season are tempered by cooling breezes off the nearby Bay of Biscay. This local microclimate gives cooler nights and encourages the unirrigated grapes to ripen gracefully, retaining acidity and freshness. Bodegas Tandem is a boutique winery, run by two close friends, in the cool-climate Yerri Valley region of Navarra in northern Spain. Winemaker, Alicia Eyaralar, focuses on achieving balance and freshness in her wines. She uses traditional, minimum intervention winemaking techniques in the modern boutique winery. A different white fermented in French oak and kept on its fine lees for five months so that it acquires greater texture and complexity, Immaculate has a beautiful golden yellow color. It has a very fine nose in which aromas of apricot, pear, white flowers and an elegant mineral touch appear. It has a soft entry on the palate, and it has an expressive, long and persistent finish.

Pairings: Great with herbaceous, punchy flavors like Korean and Vietnamese food, where the acidity can shine. This wine can handle roast meats, grilled chicken and pork, and herby soups and stews that most other whites typically would shy away from.