



UNCORKED BY THE SEA



Everyday Club April 2023

2018 Conde Valdemar Crianza- Rioja, Spain

In 1889 the first generation of Conde de Valdemar were already cultivating their own vineyards in Oyón (Rioja Alta). Then in the 80s, Jesús Martínez Bujanda, 4th generation, set up Bodegas Valdemar to produce unique wines with a classic style like the first barrel-fermented white and the first single-variety Maturana and Tempranillo Blanco wines. This Crianza comes their own vineyards spread across the three sub-zones of the Denominación de Origen Rioja. They use traditional agriculture and the harvest is carried out at the optimum point of ripeness. Conde de Valdemar Crianza, 100% Rioja, is made with the Tempranillo and Graciano varieties. It has a balanced combination of the grape's fruit notes and the flavors from the barrel. It displays a medium layer red cherry color, clean and bright. On the nose, intense aromas of forest fruits (blackcurrants and blueberries) dominate, well integrated with the hints of oak and the notes of sweet spices. Tasty on the palate, with a pleasant, lively entry. It has a long and persistent finish with nuances of black fruit.

Pairings: It pairs perfectly with platters of cheeses, pepperoni and breads. It is fantastic for stews, roast meats and game. It goes great with grilled veggies, pastas with pesto, salmon and tacos.

2019 Muxagat Tinta Barroca Douro Valley, Portugal

The Douro Valley has wind in its winemaking sails these days. Enter Muxagat, with its Atlantic influence and high altitude freshness. Owned and operated by Susana Lopes and her family at her remote and rugged property, these are truly artisanal wines, made in an old barn with a very light touch. A variety from the Douro region, Tinta Barroca, was used. The idea came about through wine tasting by winemakers who bottle the wine earlier. In this way it is possible to maintain the freshness and aroma of the fruit, the vivacity of the vintage. The grapes come from a parcel in Mêda (Douro Superior) at 600 meters facing North on transition of schist soils to granite. Matures in cement vats during 9 months. Ruby red color with fresh aroma, notes of dry spices, red fruits and wild berries. This is an easy drinking wine, highly versatile and enjoyable with or without food. Soft tannins and roundness in the mouth but with a long and persistent finish displaying fresh fruits and spices.

Pairings: Pairs well with steak and grilled vegetables, it is also frequently paired with Churrasco beef skewered and grilled