

Juan Gil Spanish Wine Dinner

Sunday, April 23, 2023, 5pm | \$125 per person

Menu

Reception Wine

2021 O Fillo da Condese Albarino, Rias Baixas, Spain

First Plate

Crispy salt cod fritters, grilled marinated artichokes, romesco sauce

2021 Bodegas Shaya Verdejo, Rueda, Spain

Second Plate

Salad of piquillo peppers, heirloom tomatoes, manzanilla olives, olive oil crostini, parsley vinaigrette

2020 Cellars Can Blau, Montsant, Spain

Third Plate

Rioja-braised pork shanks, white bean puree, sauteed garlic spinach, fried Spanish chorizo

2019 Tridente Tempranillo, Castilla y Leon, Spain

Fourth Plate

Aged manchego cheese, Marcona almonds, fresh honeycomb

2020 Bodegas El Nido Clio, Jumilla, Spain

Fifth Plate

Hazelnut pear torte, dulce de leche, vanilla gelato

Bodegas Barbadillo Cream Sherry, Andalucia, Spain

Wine Notes

2021 O Fillo da Condese Albarino

Grape Variety: 100% Albarino

Appearance: bright gold

On the nose: quince, nectarine, green apple, herbs

On the palate: tangy acidity, textured

2021 Bodegas Shaya Verdejo, Rueda, Spain

Grape Variety: 100% Verdejo

Appearance: pale yellow-green

On the nose: baking spices, nutmeg, marzipan, floral

On the palate: fresh, young, elegant, dry

2020 Cellars Can Blau, Montsant, Spain

Grape Variety: 40% Carinena, 20% Garnacha Tinta, 40% Syrah

Appearance: deep reddish purple

On the nose: smoke, spice lavender, black cherry, plum

On the palate: mouthwatering, dense, gripping

2019 Tridente Tempranillo, Castilla y Leon, Spain

Grape Variety: 100% Tempranillo

Appearance: deep violet

On the nose: spice, leather, cedar

On the palate: rich, juicy, black fruit, long finish

2020 Bodegas El Nido Clio, Jumilla, Spain

Grape Variety: 70% Monastrell, 30% Cabernet Sauvignon

Appearance: dark ruby red

On the nose: raspberry, blackberry

On the palate: blueberry, boysenberry, well-balanced, graceful

Bodegas Barbadillo Cream Sherry, Andalucia, Spain

Grape Variety: Palomino Fino, Pedro Ximenez

Appearance: brilliant mahogany

On the nose: nougat, caramel

On the palate: silky, sweet finish