



Presents

***The Wines of Rías Baixas
and Ribera del Duero***

with guest winemaker

José Touriño Jr.

Thursday, May 22, 2008

Reception at 7:00 PM - Seating at 7:30 PM

\$95.00 tax and tip included

Menu

Langostino *with lobster cream sauce and lemon zest*

Paired with

Adegas d'Altamira Albarino "Brandal," Rias Baixas 2005

Halibut *with braised endive and herb pesto*

Paired with

Adegas d'Altamira Albarino "Selección," Rias Baixas 2005

Breast of Guinea Fowl *with spring vegetables and brown sauce*

Paired with

Tinto Figuro Joven, Ribera del Duero 2005

Venison Backstrap *with wild mushrooms in Sherry sauce*

Paired with

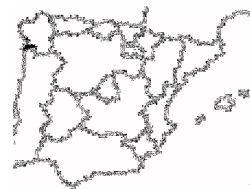
Tinto Figuro Crianza, Ribera del Duero 2003

Lamb Chop *with carrot purée and mint sauce*

Paired with

Tinto Figuro Reserva, Ribera del Duero 2003

Region: **Rias Baixas**
Producer: **Adegas d' Altamira**
Grape Variety: **Albariño**
Wine Style: **Dry White**



Rias Baixas is located in the northwest of Spain, borders the border with Portugal and faces the Atlantic Ocean. The local cuisine is dominated by seafood, so naturally Langostino and Halibut will pair well. The coast is rugged, strewn with "Rias," waterways similar to the Fjords of Norway. The climate is cool and humid. The cool climate allows the grapes to keep their acid levels high through out the growing season. The vines are trained to climb up along a trellising system made of stone pillars, (Parras,) and create a canopy that is approximately 6 feet high. This allows the grapes clusters to form high above the ground where it's not as humid and the air circulation is better, thus reducing the possibility of fungus infections. The grapes are harvested from beneath.

The most elementary fact known to most wine lovers is that wine is a fermented grape juice, but less know is that most wines go through a secondary fermentation which converts malic acid, (green apple,) into lactic acid, (milk.) It is also called Malo-lactic fermentation. It provides a fuller body and a rounder mouth feel. Adegas d'Altamira suppresses the secondary fermentation by lowering the temperature in the vat for an extended period of time, 6 months in this case, a practice known as cold-stabilization. This produces a wine that shows acidity in a bright and crisp style.

The Albarino "Selección" is allowed to macerate, (allowing the grapes skins to remain in contact with the juice before pressing,) for 16 hours. Then it is stored in cold temperature for 6 months, the first 3 of those months undisturbed and on its "Lees," all the yeasty, sediment stuff in the juice. This adds fascinating flavors to the wine. After the initial 3 months, the wine is raked, which means that it is transferred to another container, while leaving the yeasty, sediment stuff behind. The "Brandal" is handled in a similar fashion, except that the grape selection is second tier, maceration time is a bit less, and the wine is separated from its lees at the start. Finally, the vines are for the most part about 35 years old, which is pretty old for white wine varieties.

Region: **Ribera del Duero**
Producer: **Tinto Figuro**
Grape Variety: **Tinto Fino (aka Tempranillo)**
Wine Style: **Dry Red**



Ribera del Duero is located in central northern, high plains of Spain. The average altitude is about 2,000 feet above sea level. The climate is continental, which means cold winters and hot summers. However, the night time temperatures in the summer drop considerably, from about 90 in the day to 50 at night, allowing the vines to "sleep" at night. This prolongs the ripening process and allows the grapes to develop all the other ingredients necessary to a fine, complex red wine. In winemaker speak, this is called "phenolic maturity." Tinto Fino thrives on this.

Joven is aged for 4 months in new oak barrels, of which 85% is American and 15% is French. The vines are 10 to 20 years old and the maceration time is 5 to 6 days.

Crianza is aged for 12 months in used oak barrels, 90% American and 10% French. The vines are 20 to 40 years old, some even older. The grapes are cold soaked for 2 days, grape skins are allowed to remain in contact with the juice at a low temperature before the fermentation process begins. The maceration period is 12 days there after.

Reserva is aged for 15 months in new oak barrels, 95% American and 5% French. The vines are over 50 years old. The grapes are cold soaked for 2 days, and the maceration period is 14 days there after.

Guinea Fowl, Venison and Lamb are appropriate for the progression red wines which increase in body, ageing and vine maturity. Enjoy.