



The Brewhouse Restaurant
With Northeast Wine Brokers and Merritt Wines
Presents
Spanish Wine Tasting Dinner
February 24th 2010, 7:00PM

Nevat Goat Cheese and Roasted Beet Salad

Loxarel Cava Saniger Brut (D.O. Cava)

40% Macabeo, 15% Parellada, 45% Xarello

Straw yellow color with fine beading and small bubbles. The bouquet is delicate with subtle notes of green almond on a background of ripe pear. It's beautifully creamy on the palate with soft candied citrus flavors, a hint of bitter almond and a trace of toasty brioche from the aging on the lees.

Grilled Monkfish amb Samfaina

Robalino Albariño (D.O. Rias Baixas)

100% Albarino

This wine has a seductive perfume of citrus, grapefruit, lemon peel and white peach, with pronounced floral and almond notes. Rounds out nicely with a long finish.

Paella ala Valenciana

Cerro Añon Reserva (D.O.C. Rioja)

Tempranillo, Garnacha, Graciano, Mazuelo

Bouquet that hints of damp earth, crushed flowers, raspberry truffle, and black spices. In the mouth, this medium-to-full-bodied has good weight, soft, integrated tannins and flavors of elderberry, coffee, and red fruits, racy acidity, and an almost chewy, meaty texture. This excellent wine should age gracefully for a decade or more.

Grilled Duck Breast with a Chorizo & Fig Compote

Vega Escal (D.O.C. Priorat)

60% Carineña, 30% Garnacha, 10% Syrah

Aged for six months in French and American oak. Deep crimson-colored, it offers up a spicy bouquet of cedar, mineral, plum, black cherry, and blueberry. This leads to a smooth-textured, layered wine with enough structure to evolve for 2-3 years. This lengthy effort will drink well from 2010 to 2018.

Roasted Pork Arepas

Elias Mora (D.O. Toro)

100% Tinta de Toro

The 2006 Elias Mora was aged for 6 months in American oak and bottled without filtration. Deep crimson-colored, it has an attractive nose of cedar, spice box, mineral, and blackberry. Supple-textured, forward, and richly flavored, this lengthy wine can be enjoyed now and over the next 6-8 years

Flan

Flare Sparkling Moscatel (D.O. Valencia)

The non-vintage Flare is Spain's answer to Moscato d'Asti. Light-bodied, with only 7.5% alcohol, this moderately sweet bubbly is the ideal breakfast wine or guzzle it with gusto on a hot summer day.

Price per person \$75.00 does not include tax or gratuity