

4 Course Tapas & Vino Pairing

Here you will find some recommendations for pairing a Spanish wine with the appropriate course of *tapas*, beautifully prepared by *Solera Restaurant* in NYC.

1) Appetizers: Olives, Almonds, Idiazabal cheese, Spanish cured ham (*Jamon Serrano*) and sausage (*Chorizo Cantimpalo*)

Sherry: Tio Pepe Fino, 100% Palomino, DO Jerez
"Nutty" and savory found in both the Sherry and food creating a complementary match.

Or as an alternative...

Rosé: Viña de Casta, Rosé 80% Garnacha, 20% Carineña, DO Penedés
Contrasting fruit from the Garnacha and Carineña grapes nicely complements the savory flavors.

2) Vegetable/Salad: Pimientos de Piquillo with goat cheese and ham

Rosé: Vina de Casta, 80% Garnacha, 20% Carineña, DO Penedés
Fruit forward palate complements the tangy/saltiness from the goat's cheese and ham.

Or as an alternative...

White: Viña Esmeralda, 85% Moscatel, 15% Gewürztraminer, DO Penedés
The wine acts as a nice foil for the goat cheese in a contrasting manner

3) Main course: Paella

White: Txomin Etxaniz, 85% Hondarrabi Zuri, 15% Hondarrabi Beltza, DO Getariako Txakolina
Rich flavors from the saffron and "sofrito" blend well with the acidity from Txakoli.

Or as an alternative...

Red: Montecillo, 100% Tempranillo, DO Rioja
As an alternative, the nicely aged red wine complements the earthy flavors in the paella.

4) Desert: Monte Nebro Cheese with Moscatel fortified wine

Desert Wine: Molino Real, 100% Moscatel, DO Malaga
The concept is similar to pairing a Port with a Stilton cheese but this contrast is less extreme. The spicy, pungent, softened goat's cheese nicely complements the sweet, floral and slightly citric desert wine.