

## June Pairing of Spanish Wines and Cheese

1. Marques de Monistrol and Arzua Ulloa – Galicia, Cow's milk  
D.O. Cava Xarel.lo, Macabeo, Parellada
2. Ponte da Barca '03 and De la Serena – Extremadura, Sheep's milk  
D.O. Rias Baixas, Albariño
3. Blanco Nieva '03 and Grazalema – Cádiz, Sheep and Goat's milk  
D.O. Rueda, Verdejo
4. Viña Vilano '04 and Ibores – Extremadura , Goat's milk  
D.O. Ribera del Duero, 100% Tempranillo
5. Torremorón '03 and Garrotxa – Cataluña, Pasteurized Goat's milk  
D.O. Ribera del Duero, 100% Tempranillo
6. Castaño de Solanera '02 and Manchego – Castilla – Sheep's milk  
D.O. Yecla, Monastrell 85%, Cabernet Sauv. 15%, 10 months oak
7. Viña Bosconia Reserva '96 and Roncal – Navarra, Sheep's milk  
D.O. Rioja, Tempranillo 90%, Graciano 3%, Garnacha 2%, 2 years oak
8. Pata Negra Gran Reserva '97 and Serrat del Triado – Cataluña, Cow's milk  
D.O. Valdepeñas, Tempranillo 90%, Cab. Sauv. 15%, 3 years oak
9. Lustau, Los Arcos Amontillado and Cabrales – Asturias, Blue cheese  
D.O. Jerez, Palomino Fino 100%

*Wines available at Sea Grape, 512 Hudson Street  
Cheeses available at Murray's Cheese, 257 Bleecker Street*