

featured flight of the week

‘sabor de españa’ \$18 per flight

2023 albariño | *xion* | rías baixas, galicia

\$15 per glass | \$54 per bottle



Spain produces some of the most iconic wines in the world, and at a fraction of the cost of some of its neighbors. This week we are featuring indigenous varietals, including an iconic Albariño alongside relatively unknown Trepát and its more famous counterpart, Garnacha.

Albariño wines are celebrated for their bright acidity, vibrant aromatics, and refreshing character. They typically feature flavors of lemon/lime citrus, green apple, peach, and sometimes a hint of salinity or minerality, reflecting their coastal origins.

The Xion is an intense yellow color with a green rim. Clean and brilliant palate with a bouquet of intense fresh white fruit on the nose and hints of citric fruit coming through. It is hand harvested and sorted, completely destemmed. Aged on lees in stainless steel tank for 4 months with ‘batonnage’, but no malolactic fermentation.

featured flight of the week

‘sabor de españa’ \$18 per flight

2022 trepat | *molí dels capellans* | catalonia

\$14 per glass | \$50 per bottle



Trepat wines are typically light-bodied, with bright red fruit flavors such as strawberry, raspberry, and cherry, and often feature subtle herbal or spicy notes. It's known for its fresh acidity and lower alcohol levels, making it a great choice for refreshing, easy-drinking wines. In recent years, some producers have been experimenting with making red wines from Trepat, offering more complex and structured expressions of the grape.

Set in the hills of the D.O. Conca de Barbera, just west of Barcelona and neighboring Priorat, Moli dels Capellans is making serious wines from indigenous Catalonian varieties. The Mediterranean climate here is moderated by altitude and coastal breezes, and the limestone and slate soils bring mineral depth to the wines. This Trepat is soft and elegant, with tart cherry, raspberry, spice, mineral, and a touch of white pepper. 100% Biodynamic.

featured flight of the week

‘sabor de españa’ \$18 per flight

2022 garnacha | *mas la mola ‘l’expressió del priorat’* | priorat, catalonia

\$15 per glass | \$54 per bottle



70% Garnacha/30% Carigñan

This Garnacha is from my favorite region of Priorat, which is a small but mighty region in Catalonia that is renowned for its old-vine wines [*viñas viejas*] and dramatic terraced vineyards. Wines from Priorat are intense, complex, and reflect the rugged slate soils of the region.

The fruit is sourced from various parts of the Poboleda district of Priorat, where the native Garnacha and Carigñan varieties thrive in the unique microclimate and Llicorella slate slopes. Long, warm, dry days and cool nights give perfect phenolic ripeness and good levels of natural acidity to balance the powerful character of the fruit. The average age of the vines is 20 years and they are farmed organically although they are not certified.

A rigorous selection of fruit took place in the vineyard, followed by a long cool maceration to extract fine tannins. Post fermentation, 30% of the wine was aged for a short period in oak, in order to round out the texture rather than add oak flavors. The rest of the wine remained in stainless steel tanks for a few months prior to blending and bottling.

A true expression of the Priorat region, powerful and seductive with blueberry fruit on the nose and the classic flinty mineral character of the wines from this region. Juicy and fruit driven with tender tannins and plenty of acidity. Smooth and luscious on the palate with a grippy texture, hints of herbs and spices and a long, fleshy berry and black cherry finish.