

*featured flight of the month*

spain & portugal

\$35 wine flight

NV brut cava | *castellar* | penedès, catalan, spain

\$15|\$54



40% Macabeo, 40% Xarello, 20% Parellada

Unlike a lot of Cava these days, Casteller comes only from estate-grown native varieties, and spends 12 months on the lees in bottle. Clean, bright and dry, this is a textbook example of traditional Cava profile and sets a very high bar for those new to the style.

Meant to evoke all things Catalan, Casteller Cava is a bright, zesty expression of the traditional sparkling wine of Penedès. “Casteller,” or “Tower,” refers to the tradition of different clans and villages competing during holiday festivals to see who can build the tallest human tower.

In 2006, the Casteller tradition was named by UNESCO as an Intangible Heritage of Humanity, owing to its widespread practice in Catalonia over the course of many centuries. This lovely bubbly honors the tradition and conviviality of these festivals and the long tradition of sparkling winemaking in Catalonia. Winemaker Maria Galup has crafted a dry, beautiful textured Cava lent by 12 months on the lees.

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2021 albariño | *lagar de pintos* | rías baixas, spain  
\$23|\$83



Lagar de Pintos is a family estate currently run by its 4th generation, winemaker Marta Castro-Pintos. The family home and winery are in a traditional Galician pazo, or manor house, in the Val do Salnés town of Ribadumia. The estate was originally a farmstead for raising sheep and cows, and in the 1950's the family planted grapevines.

Located in Spain's upper northwest corner, Rías Baixas is just above the border with Portugal, and means 'low rivers', a reference to the area's many rivers that lead to the ocean. The vines average 40 years old and are grown in granitic and sandy soils from the estate's seven vineyards, sitting just 5 - 25 ft above sea level.

Each of the seven plots is vinified separately. The grapes are gently whole bunch pressed and fermented using indigenous yeasts in stainless steel tanks and old oak barrels called foudres, enhancing the wine's texture and aromatic complexity. The wine is then aged on the lees for 8 months in stainless steel tanks and used foudres with weekly batonnage. The finished wines from the different parcels are blended before bottling.

The wine is light golden in the glass, and offers a bold, aromatic nose full of juicy meyer lemon and citrus zest and a hint of white flowers backed up by a distinct Celtic Sea salt note. As the wine opens, the unripe peach stone fruit aromas give way to juicy green apple and herbs, making for an extremely complex Albariño profile. On the palate, the super bright green herbaceous flavors are matched only by a firm, extremely dry palate that shows off the granitic soil and even a tiny bit of tannic, mineral structure. Lemon verbena flavors blend with a cooling, fresh mineral water mouthfeel ending in a very long finish.

# featured flight of the month

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2021 white indigenous blend | *maçanita* | douro valley, portugal

\$19|\$68

70% Viosinho, 20% Codega do Larinho, 10% Gouveio

Joana Maçanita is a dynamo. Her energy, intense focus and passion for every facet of life are infectious—and nowhere is this more apparent than in the wines she makes. Her dedication to her craft is eclipsed only by her talent, and her project in the Douro Valley is a perfect showcase for her full-speed-ahead, accept-no-substitutes style. Working with her brother Antonio, Joana sources from old vineyards spread across the three subzones of the Douro Valley. In search of freshness and minerality above all else, Joana uses classic Douro grape varieties, sourced from plots planted at high altitudes. The wines that result are balanced, elegant, and a transparent expression of true Douro terroir.

Maçanita's Douro Branco exemplifies the confluence of richness and elegant minerality that is the hallmark of Douro whites. The indigenous Viosinho provides the backbone to this mineral driven wine, showcasing the slate soil and high-altitude plantings that fuel this project. Fermented and aged all in stainless steel, Antonio and Joana very capably maintain the freshness and acidity in this wine, yielding a wine of purity and balance. Hand harvested. Whole bunch press, cold fermentation using wild yeasts in stainless steel. Racked to stainless steel for 6 months aging before bottling.

Bright yellow-gold. On the nose, fresh floral aromas mingle with ripe yellow and green orchard fruit and a touch of slate. On the palate, bright and juicy, with mouthfilling concentration and refreshing acidity. A core of green and gold apple, pear and white pepper are wrapped with pleasant floral and mineral flavors on the long finish.



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\$35 wine flight

2019 red indigenous blend | *quinta de saes* | dão, portugal  
\$14|\$50

25% Touriga Nacional, 25% Alfrocheiro, 25% Jaen, 25% Tinta Pinheira



Dão is quickly becoming the most sought-after region for Portuguese winemakers to venture into; according to many, it's one of the world's most perfect microclimates: mountains protect it from continental heat to the east and Douro's heat to north, and cool Atlantic breezes come inland to keep the overall temperatures more regulated, making for wines with bright acidity, ethereal aromatics, and compelling complexity. The DO's granitic soils allow indigenous grapes to shine through in the wines, and provide firm, crunchy tannin against the bright fruit. Alvaro Castro has noted that "if God were to design a wine-growing region, what he would come up with would look a lot like the Dão." There is no modern Dão without one of the region's longtime legends, Alvaro Castro, whose estate encompasses two small properties (or "quintas") known as Pellada and Saes. Alvaro makes wine here with his daughter Maria, carrying on a tradition of winemaking on this property that dates to the 16th century! Together, they have resisted the internationalization push of the '80s and '90s, instead doubling down on their slow-wine approach, using local varieties grown and crafted in the true Dão "field blend" style.

Bright ruby-garnet. On the nose, bright fresh cherry, pomegranate, candied violet, rose petal and flint. On the palate, elegant and fresh, with floral and spice notes wrapped around a core of fresh cherry fruit. Finishes long, with mouthwatering acidity and a consistent beam of minerality through the finish.

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2018 red indigenous blend | DAC | dăo, portugal

\$16|\$58

30% Touriga Naçonal, 20% Jaen, 30% Tinta Roriz, 20% Alfrocheiro



Rui Abecassis, founder of Obrigado: “Alvaro Castro inherited Quinta da Pellada, his family estate, in 1980, replanted, and released his first vintage in 1989. Since then, oblivious to trends and fads, he has been making wines that please him and are true to his memories of old guard 1970/80’s Dăo wines. Quinta da Pellada is arguably the best producer in the Dăo. History shows that vines have been grown at Quinta da Pellada since at least the XVI century, when in 1527 the crown’s treasury taxed the property ‘80 barrels to the king.’ Although impossible to verify now what the king thought, let alone if the barrels ever got to him, it is clear that the taxes are an irrefutable certification of the wine’s existence!” DAC Tinto is an outstanding example of Dăo’s style, earthy and medium bodied, elegant and feminine with a ‘less is more’ winemaking approach. The estate is surrounded by pine trees on a 500-meter-high hill overlooking Serra da Estrela, Portugal’s tallest mountain (2,000 meters). Dăo is a region well-protected by mountains. To the east, Serra da Estrela protects from Spain’s continental heat, to the west, Bussaco is a wall to Atlantic winds and to the north Caramulo shields Dăo from the extreme Douro Valley temperatures.

Complex, earthy and bright, DAC Tinto has the unmistakable stamp of its provenance. The estate has a single location near Seia, central Dăo.

Dark ruby in color, it offers aromas of crushed herbs with hints of black pepper. Silky smooth mouth feel with concentrated smoky black fruit and earthy flavors, with silky tannins and a long finish.