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Silver Club July 2024

Bodegas Mugo 2023 Mugo Blanco Haro, Rio Alto, Rioja, Spain

About the wine: Mugo always uses the finest materials and opens its doors to new techniques that improve quality without losing authenticity. To make their wines, they continue to rely on traditional procedures as well! They make their own barrels with the best oak, giving them appropriate toasting to obtain wines with a unique character. This lovely white Rioja is a blend of the most important whites in the region: 70% Viura, 20% Malvasia, and 10% Garnacha Blanca.

About the Region: Like many of Europe's famous wine regions, Romans were the first here to start viticulture in Rioja wine region. Rioja boasts beautiful countryside dating back to medieval times, a breathtaking hilly landscape dotted with fortresses. Despite being Spain's second smallest region, Rioja holds the title as the country's most distinguished wine-producing area. Rioja wine region is best known for red wines made predominately from Tempranillo.

Tasting Notes: Mugo Blanco has a light straw yellow color. So many different notes on the nose... anise and citrus, such as: lemon, lemon cake; a white flower, and even vanilla! In the mouth, it brings acidity to balance its body. This is a complex wine where citrus, floral and stone fruit notes return with a very long finish.

Food Pairing: Perfect pairing with lighter grilled fish, seafood and rice dishes, charcuterie, among others. Ideal to enjoy by the glass... before dinner, during dinner, after dinner... well, you get the point! We think you'll love it!

Bodegas Casa Castillo 2021 Monastrell Jumilla, Spain

About the wine: José Maria Vicente is a third-generation owner and operator of Casa Castillo, a farm that began as a rosemary plantation but has evolved into the pre-eminent estate in Jumilla. While rosemary still lingers in the air, the rocky soils surrounding his house and cellar are now planted with vines and almond orchards. In selecting the grapes to grow on their land, they chose the indigenous Monastrell to be the primary variety. Native to the region, it was perfectly adapted to the hot, dry climate. This beautiful wine is 15% Garnacha as well!!

About the Region: With high-altitude vineyards and deep limestone soils imparting character and individual flavor to its wines, Jumilla boasts a unique terroir. Jumilla is

renowned for its Monastrell wines, whose depth and intense fruitiness convey the character of its land and history. The Phoenicians were early settlers, introducing grape cultivation. The Romans recognized Jumilla's potential, and later, the Moors fortified the region, leaving behind architectural marvels, such as Jumilla's iconic castle.

Tasting Notes: We always like to open with a professional review... "It opens with a bouquet of ripe blackberries, plums, and hints of violets. On the palate, it highlights robust flavors of dark fruits, complemented by subtle notes of earth and spice. The tannins are well-integrated, providing a smooth texture, while the acidity adds a refreshing lift." We say juicy dark fruit, with a hint of black pepper, and NUMMY!

Food Pairing: A perfect wine with smoked meats and barbecue where the wine's peppery and gamey flavors seem to vanish, revealing black fruits and chocolate. Think traditional Spanish dishes... tapas, Gazpacho, and our favorite... Paella!!!

Bodegas Peique 2021 Valle' del Cua Tinto Mencia Villafranca del Bierzo, Leon, Spain

About the wine: The owners have been cultivating vineyards for three generations in El Bierzo, saying that their grandparents and parents taught them to love the land and respect the nature that surrounds them. Most of the vineyards were planted in the first half of the 20th century! This wine is 100% Mencia (say it like Mike Tyson might say it), a grape most are not familiar with, and grows only on the Iberian Peninsula in Spain and Portugal.

About the region: Bierzo is in the northwest corner of Castilla y León, with mountains embracing the valley on all sides. Those geographical features make this something of a transition zone between the Atlantic climate to the north and the warmer, drier Spanish interior. Bierzo is a fascinating winemaking corner of Spain and one that's increasingly on wine lovers' maps as well as winemakers', because of two varieties: the red variety Mencía, and the white grape Godello.

Tasting notes: Deep purple color with ruby reflections. The wine has a delicate nose of leather and forest fruits. Light in body, this wine brings ripe, dark fruits: blackberry, plum, black cherry, then earthy notes. This is a beautifully balanced wine, with body, fruit, acidity, and finish. We hope you'll love what might be your first taste of Mencia!

Food pairing: We're going to Spain again!!! Barbeque, Pork & Beans (out of the jar if you must), Empanadas, Lamb with mint, steak with pepper sauce, herbed risotto... We're out! This makes us hungry!!!

