



HEREDEROS DEL MARQUÉS DE RISCAL VERDEJO

\$24.95 per bottle

Tasting Notes:

Bright, straw yellow colour. As you would expect from the Verdejo variety, this wine shows high aromatic intensity on the nose, with aromas of fennel, white flowers and hints of aniseed and fresh grass. Smooth and fresh on the palate, with a persistent finish, typical of the variety, long and pleasant. Altogether, this is a fresh and balanced wine.

Best served chilled between 8° and 10°C.

Region of Origin	Variety	Alcohol	Vintage
D.O. Rueda. Spain	100% Verdejo	13%	2024

Special Notes: 100% Organic

From the 2018 vintage onwards, all our estate owned vineyards have been certified as organic. Marqués de Riscal are committed to making a wine with minimal intervention, with the aim of enhancing the varietal purity and reflecting the character of the terroir in this area of the Duero.

AWARDS:

Premios Ecovino 2025 – Great Gold

Tim Atkin Rueda Report 2025 – 90 points

Mundus Vini Spring Tasting 2025 – Gold

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Pairs beautifully with grilled or roasted poultry.
Also, Jamón ibérico or other cold cuts enhance
its flavors.
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LA POSTA PAULUCCI MALBEC

\$22.95 per bottle

Tasting Notes:

Aromas of red cherries, raspberries, and violets along with notes of toasty oak. On the palate, fresh berries with spice and a hint of soft caramel on the finish. It goes great with everything from meats, to pasta, to mild cheeses.

Region of Origin	Variety	Alcohol
Mendoza, Argentina	100% Malbec	13.5%

Vineyard Notes:

It originates from the Angel Paulucci Vineyard, known for its 43-year-old vines grown at 3,050 feet of elevation. La Posta translates to “the tavern,” where the farmers meet to discuss their soils, their vines, their quest for superior flavors, and their passions for life. In collaboration with wine pioneer Laura Catena and esteemed winemaker Luis Reginato, the hard work and skill of the people behind the wines are expressed in La Posta. All La Posta wines are certified sustainable through Bodegas de Argentina.

Cheese Pairings:

- **Manchego** – Aged Manchego’s nutty flavor pairs well with Malbec’s fruitiness.
- **Gouda** – Its creamy texture and subtle caramelized notes contrast beautifully with the wine’s bright acidity.
- **Blue Cheese** – The salty, bold character of blue cheese creates a delicious contrast with Malbec’s ripe fruit flavors.



BODEGAS SALENTEIN RESERVE CABERNET SAUVIGNON

\$34.95 per bottle

Tasting Notes:

The Salentein Reserve Cabernet Sauvignon has a deep ruby red color and offers aromas of blackcurrant, plum, black pepper, red bell pepper, and eucalyptus. The palate is well-structured with fruity notes and a pleasant lingering finish. The wine is made from 100% Cabernet Sauvignon grapes, sourced from vineyards planted at high elevations. It undergoes cold maceration, controlled fermentation, and malolactic fermentation, with 70% of the wine aged in oak barrels (mostly French oak) for 12 months.

Region of Origin	Variety	Vintage	Alcohol
Valle de Uco, Mendoza, Argentina	100 Cabernet Sauvignon	2022	14.5%

Special Notes:

Grapes were sourced from selected parcels of the El Oasis estate vineyards, planted in 2003 and situated at 1,100 metres above sea level. VINTAGE

The wine's bold tannins complement the richness of a well-seasoned steak and the fruity and spicy notes enhance the flavors of roasted or grilled lamb.