

# Castletons' Spanish Wine Tasting

## **Wine 1: Freixenet Cordon Negro Cava**

The biggest name in Cava, and known for its iconic black bottle. Made with the same technique as Champagne, it's crisp with notes of apple, pear, lemon and ginger. The grapes are Macabeo along with: Xarel-lo and Parellada. £11.99

## **Wine 2: Marques Calado Macabeo**

The fresh, floral aroma is reminiscent of anise and fennel and the velvety palate is fruit driven with citrus and banana flavours. A refreshing and juicy wine, the grape is Macabeo. £7.99

## **Wine 3: Albarino Martin Codax**

Named after a Galician troubadour, whose medieval poems were love songs to the sea! The Albarino grapes are grown in terrifyingly steep amphitheatres overlooking the waves, providing peach & citrus flavours. £13.49

## **Wine 4: Canderuela Rioja Blanco**

This has been treated to 5 months in American oak and a further 6 months in bottle before released, enhancing the vanilla, clove, citrus, pear and apple aromas. The grape is Viura. £10.99

## **Wine 5: Muga Rioja Rosado**

Muga is one of the most respected Bodegas in Rioja. The grapes are predominantly Grenache with Viura and Tempranillo. More intense and fruity than French rosés, the flavours are red apple and tropical notes. £12.99

## **Wine 6: Bardos Roble**

Ribera del Duero now rivals Rioja as Spain's most celebrated region. The Tempranillo grapes are aged for 6 months in oak, bringing out the flavours of wild herbs and dark fruits. £12.99

## **Wine 7: Marques Riscal Reserva Tinto**

Having introduced the 'Bordeaux method' barrel ageing in 1858, Marques de Riscal made Rioja what it is today. The Tempranillo and Graciano grapes, provide the flavours of summer-berry, liquorice and vanilla. £16.99

## **Wine 8: Tarima Monastrell, Alicante**

Some of the vines at Bodegas Volver are 90 years old, providing a concentration of flavour from the Monastrell grapes. The powerful flavours are bramble fruit, dark cherry and chocolate. £8.99

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