

EGDC Monday November 13, 2023
Chef: Fabricio Guerrero Daros (RNG RD)

Cooking Wine:

2021 Greedy Bird Chardonnay (South Australia, Australia)

Wine - White \$18.99 (750mL)

Light straw in colour, this Chardonnay shows delicate primary characteristics of apple and peach with hint of citrus fruits on the nose. A crisp and lively palate with balanced flavours of peach, melon and lingering apple on the finish.

Croquetas de Jamon:

2021 Rui Roboredo Madeira Vinhos S.A. Quinta da Pedra Escrita (Douro, Portugal)

Wine - White \$32.99 (750mL)

This blend of Alvarinho, Rabigato, Verdelho and Viognier offers arresting aromas of citrus, some minerality, grapefruit notes, discrete exotic fruits and flowers of the field. Nice complexity with some hints of smoke and granite. The palate is persistent and fresh with lively citrus notes and is rounded out by hints of oak. Very elegant.

Pairings: Ideal to accompany fatty and smoked fish, seafood, exceptional with semi-cured sheep cheeses, great gastronomic aptitude in general.

Empanadas Saltena

2020 Franck Balthazar Cotes-du-Rhone (Rhône Valley, France)

Wine - Red \$30.99 (750mL)

Franck Balthazar is the nephew of Noel Verset, and bought his 97-year-old parcel in Chaillot from him when Noel retired. He blends this old plot with his 46-year-old parcel, both of which are on the granitic and sunny slopes of Les Chaillots. Plowing is done with a horse, and in the tiny cellar the grapes are pressed without being destemmed.

60% Grenache, 40% Syrah. The grapes for this wine are sourced from three hectares next to Vinsobres dans la Drome, which will now be Franck's and is farmed organically. The winemaking occurs in stainless steel, fermentation with wild yeasts, no filtration and little SO₂. This is a delicious CdR to pair with a winter beef stew.

Stuffed Gnocchi

2019 Pere Ventura Merum Priorati Inici (Priorat, Spain)

Wine - Red \$41.99 (750mL)

Brilliant, clean, and cherry red in color with a cardinal-red rim. The nose is rich with red fruit, bringing raspberries and red currants to mind, with notes of aniseed. Fresh and fruity on entry, red fruit once again comes to the fore, this time blended with echoes of vanilla from its brief stint in oak. It is well balanced and its mature, velvety tannins usher in a long, elegant finish.

Its striking freshness and medium aromatic intensity make Inici the perfect wine to accompany partridge with truffles and wild mushrooms, duck breast with sweet potato and grape sauce, a selection of artisan cheeses, or dishes made with free-range eggs.

Alfajores:

NV Quinta do Portal Lagrima (Douro, Portugal)

Port - White \$34.99 (750mL)

Lagrima is a very sweet white port produced from Malvasia fina, Gouveio and Viosinho grapes. Golden in color, it has delicate fruity aromas and is deliciously sweet. Serve at 13-15C with cheeses or a sweet dessert.