

EGDC
Oct 16, 2023
Wine Pairings

Meal Preparation Wine:



**2022 Villa des Anges Sauvignon Blanc
(Languedoc-Roussillon, France)**

Wine - White \$17.99 (750mL)

Pure and bursting with a fine and precise acidity which gives just the right amount of tension and freshness, an expressive and limpid aroma. Goes well with anything from aperitifs to chicken curries, including refined goats cheeses and apple tarts.

ADD TO CART

S T A R T E R

*Beef Tounge Taco
with Fermented Tomatillo Sauce*



**2015 Marques del Silvo Gran Reserva (Rioja,
Spain)**

Wine - Red \$27.99 (750mL)

Mike DeSimone, Wine Enthusiast

Rating: 93

Estate grown and bottled. Bush vines. This complex, elegant and serious wine has been aged more than five years. Perfect pairing for a succulent Sirloin steak, Roasted lamb, on the bone rib-eye steak, beef wellington and all-important dishes.

Bright garnet. Perfumed, slightly high-toned aromas of blackberry, licorice, wild herbs and elegant vanilla. Extremely long, with resonating sweetness, gently tannic and very long finish. Aged in French medium toast and American oak barrels medium toast + during minimum 30 months plus at least 24 months in bottle.

S O U P

Sopa Azteca



2022 De Forville Barbera d'Alba (Piedmont, Italy)

Wine - Red \$27.99 (750mL)

Embracing Barbera's trademark high acidity, this is a perfect wine to pair with numerous traditional Piedmontese dishes. Its harmonious balance of deep color and anthocyanin, high acidity, and low tannin accompanies notes of red cherry, raspberry, and spice.

ADD TO CART

M A I N

Chile with Kefir fermented Nogada



2017 Spier 21 Gables Pinotage (Stellenbosch, South Africa)

Wine - Red \$44.99 (750mL)

The winery Spier is one of the biggest wineries in South Africa and is located in the famous region Stellenbosch. With the range 21 Gables, Spier wants to combine the elegance of the European wines with the uniqueness of the representatives from South Africa. This experiment is very successful as the Spier 21 Gables Pinotage impressively shows.

Opening with a crimson red colour, its scent is defined by the aromas of dark berries, moccha and cherries. On the palate, it surprises with its savory, caramelized orange, bitter chocolate and dark red berries. A balanced finish of fruit in an impressive package. Atypically, not much tar or barnyard in this Pinotage. Try with grilled red meats.

DESSERT

Flan Mexicano



2018 Domaine Huet Le Mont Moelleux (Vouvray, France)

Wine - Dessert \$62.99 (750mL)

Stephan Reinhardt, The Wine Advocate

Rating: 95

The 2018 Vouvray Le Mont Moelleux is clear, deep, pure and flinty on the intense but fine and coolish-mineral nose. Very distinctive! Lush and intense but also pure, vital and tensioned on the palate, this elegant and seductive Le Mont offers a straightforward drive and a highly complex and energetic finish with grip and great mineral tension. A gorgeous, crystalline, persistently salty and tightly woven Chenin with great complexity and energy. Very attractive already today! Tasted in May 2019.
