TRELLIS BEVERAGE

Spanish Wine & Tapas Evening

EST. 1923

HAMMEKEN CELLARS

BODEGAS TRENZA

1. Gran Castillo Rocio, Cava

This traditional sparkling wine is Spain's answer to Champagne. It's fermented in bottle, which many inexpensive alternatives (Prosecco) are not. This is real sparkling wine at a value price. Great for weddings and large parties. Made from three white grapes from the Cava region.

2. Tosalet, Montsant

The Montsant region creates soft and luscious wines using Grenache as the base. For the Tosalet, the grapes are the same as the Priorat, but intentionally the style is meant to be lighter, and easier to drink. This is the embodiment of wine that is great with cheese and Charcuterie. You could even serve it chilled like a Beaujolais.

3. Acentuado Rosé, Castilla

This wine is made specifically for the SE states. Made from Organic Grenache, first press juice only, and fermented all the way dry. The fruits character in the wine is derived from the rocky soils. This is a fantastic knock off of much more expensive Provencal Rosés.

4. Astobiza Txakoli, Txakoli de Alava

This crisp, light summer wine is made in Basque region of Spain. It's pronounced like "Chac-O-Lee". Look for zesty lime, peach, and apple flavors. This is what Spaniards drink in the summer.

5. Marzal Albariño, Ribeiras de Morado

Albariño is one of the current popular wines, and for good reason. Marzal is an elegant expression of this cold coastal region. It's bright, citrus character are off-set by aging in large 500L French barrels that create a mouth-filling richness.

6. Gotas de Mar, Barrel Fermented Godello, Ribeiras

Godello has similarities to Chardonnay, and we make this Reserve production is a style similar to the best Burgundy. We only create four barrels per vintage, and the wine is fermented and aged is large Burgundy barrels for richness and length on the pallet.

7. Bodegas Zinio, Rioja Reserva, Rioja

Zinio is producing modern style Rioja from low yielding, super-old vineyards in the highest altitudes of Rioja. The vines used for the Reserva Rioja are a minimum of 75 years old Tempranillo. Zinio uses a high percentage of toasted small French barrels for richness and finish.

8. Tosalet Priorat, Priorat

The Priorat region is know for black slate soils that impart a distinctive minerality to the wines. This is blend is predominantly Garnacha (medium body, low tannins, supple) and Carignan (dark, tannic, powerful and acidic). It's aged only in stainless steel and really shows off the vineyards.

9. Rizado Monattrell, Yecla

Arguably the best wine of the tasting. This tiny production wine will give Napa Cabernet a run for the money. It's big, rich and powerful with lots of aging potenial. Fermented in open top French oak barrels. It's generous with toasty oak and woven layers of dark fruit and tannins and textures.

10. Oraculo, Ribera del Duero

Oraculo (the Oracle) is a Tempranillo wine, made from 100 year old bush vines at the top of the mountain in central Spain. We age the wine in small French barrels, and it definitely shows off the more powerful and tannic expression of Tempranillo.

11. Piquitos Moscato, Valencia

Our Moscato borrows from the Italian style with less sugar and slightly higher alcohol. We make it in the *Frizante* style, and the bright effervescent style really completes the wine. The sweeter components are reminiscent of apricots and summer peaches.

12. Gran Pasas Monastrell, Yecla

This fascinating wine is similar to the Italian appassimento style where the grapes are dried before crushing. In our Spanish version Mother Nature dries the berries on vine creating natural richness, and the wine makers deftly balance wine by keeping acidity and layers of flavor.