



**Friday 26 October 2018**

**Spanish Wine Pairing Dinner**

**Tasting Notes**

**CASTEL LLORD CLASSIC BRUT CAVA NV CATALUNYA**

Fresh and bright, with toasty aromas and delightful fruity citrus flavours culminating in a refreshing, lingering dry finish.

**XASTRA GODELLO 2016 BIERZO**

Complex aromas of stone fruits and white flowers on the nose. Hints of citrus and fennel on the palate. Elegant and fruity with a touch of minerality on the fresh and persistent finish.

**PRIOS MAXIMUS ROBLE 2016 RIBERA DEL DUERO**

Powerful bouquet of cherries, blackberries and blueberries, with hints of brioche, mocha, toasted almonds and hazelnuts. These rich red fruits and chocolate notes transfer to the palate with an elegant, juicy finish, complimented by rounded soft tannins.

**TORRES FLORALIS MOSCATEL ORO VINO DE LICOR NV**

Gorgeous amber in colour, this is an intense wine but not cloying thanks to a refreshing swirl of fresh citrus. Aromas of orange blossom, rosy Turkish delight and honeyed fruit, accompanied by delicious spicy notes of tobacco leaf and clove, with a voluptuous candied finish.