



**Friday 27 July, Spanish Wine Tasting,
Da Vinci Hotel, Eastbourne**

Cordoniu 1872 Cava Brut 2016 Sant Sadurni D'Anoia 11.5%

A dry, fresh, crisp and elegant sparkling wine with attractive flavours of citrus and apple with fine, persistent bubbles. Great aperitif.

Served with sourdough spread with almond and anchovy paste.

Valle de Oron Verdejo 2016 Rueda 12.5%

Pale greenish-yellow in colour. Clean and fresh aromas of green grass and flowers, this wine is expressive and mineral. The fruity palate has prevailing lemon, green apple, kiwi and pear.

Easy to drink, finishing with bright and fresh acidity.

Served with Cod brandade and radish with bread sippet.

Cune Barrel Fermented White Rioja 2015 13%

Pale yellow with green-gold hints. Elegant aromatic intensity, with aromas of pineapple, apples and banana, harmoniously blending with the notes of oak. A marvelously rich and creamy, soft fruit style white Rioja.

Served with traditional Spanish tortilla.

The Wine Atlas Bobal 2015 Utiel-Requena 13%

Purple-ruby in colour, with a fruity nose of ripe blueberries and blackberries, which carry through to the palate – they say this dense and aromatic red is popular in the bars of Barcelona. A medium-bodied, chewy, jammy wine, with chocolatey hints and a slight smokiness.

Served with baked chorizo with sticky tomato and honey glaze.

Beronia Rioja Reserva 2012 14%

An elegant wine of a deep garnet colour with a cherry rim. Intense flavours of black fruits, liquorice, chocolate and cloves with a touch of minerality. Good keeping potential.

Served with seared beef and grilled pepper skewer.

Araya Moscatel de Valencia NV 15%

Pale golden colour, and sweet aromatic flavours of peaches and honey with hints of grapefruit. A delightful fragrant and floral wine.

Served with miniature vanilla cheesecake topped with strawberry compote.

