

Divine Wines, Inc.

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EDUCATIONAL WINE TASTING CLASS:

“Pairing Wine & Cheese From Spain”

Led By Mike Summerlin, Choice Specialty Wines

Tuesday July 19, 2011 @ 7:15 PM

MAJOREO (\$13.75/8 Oz)

Majorero, a large cheese with a beautifully decorated rind, is made from unpasteurized goat's milk, and can be sold fresh or cured. The Majorero that we will use in our tasting is cured. It has a lively acidity and a slight piquancy on the palate. It is creamy with a mouth-watering, long-lasting flavor. The beautiful island of Fuerteventura, a Spanish island and one of the Canary Islands, is the home of Majorero.

Pair With: Evodia Old Vine Grenache (\$10.29/Bottle)

MAHON (\$9.25/8 Oz)

Mahon is produced on the Mediterranean island of Menorca in the Balearics. Although it is a small island, Menorca produces enough cheese to make Mahon Spain's second most popular cheese next to Manchego. A 100% cow's milk cheese, Mahon comes in large squares of about six pounds. Ripened in underground caves for at least 60 days, Mahon has a bold, magnificent flavor that could never be called mild. The yellowish-orange rind conceals a soft, slightly salty and decidedly spicy interior.

Pair With: Excavio Blanco (\$12.99/Bottle) - Made from 100% Airan which produces a light wine. the nose is pears, a little floral, and some green apple. the palate is crisp and light citrus wine with aromas and flavors of granny smith apples and pears along with some nice mineral notes and a slight tropical note as well. Good with salads, light fish and seafood, or as a patio wine all by itself.

RONCAL (\$12.50/8 Oz)

In the Navarra region of the Spanish Pyrenees, lies the Roncal Valley. Seven villages make up this valley and control the production and marketing of the first Spanish name-controlled cheese, Roncal. Record of this cheese's production dates back as far as the thirteenth century, when the citizens of these towns worked together to raise sheep and to tend horses and the forests of the Pyrenees. Each year they would herd their flocks up the mountains to the high pastures in the spring, and each fall they would lead them back down and take their products to market. Roncal is still a product of the fresh mountain air, and it still made from raw sheep's milk. It is ripened slowly over the course of several months to develop a rustic, nutty and olivey flavor and a moist, smooth texture.

Pair With: Tikala Alba Liza (\$9.59/Bottle)

ROSY GOAT (\$13.75/8 Oz)

For some, the tangy bite of goat cheese can be too strong, but for others the unique flavor of goat cheese has an irresistible allure and that tang is the best part. For those fans, Rosy Goat, was created. Rubbed with chopped rosemary and aged for 45 days, Rosy Goat (known as Caprillice in Spain) maintains a soft texture with a full goaty flavor that is wonderfully accented by the resinous rosemary.

Pair With: Capeanes Mas Donis Rosado (\$12.49/Bottle)

San Simon (\$11.50/8 Oz)

Surrounded in the west and north by the Atlantic Ocean and mountains from the Atlantic to the Mediterranean, Galicia has always been a remote region of Spain. This isolation fostered an ancient cheese culture. Here, the Galicia cows graze on the lush green pastures and bear milk that its people have been making into cheese for generations in the town of Villalba. San Simon is aged two to four weeks, lightly pressed, and then gently smoked for two weeks after leaving the mold. Inside its red, polished brown rind, San Simon has a creamy, buttery, smoky flavor that ranges from mild to piquant. San Simon can be enjoyed with fruit and raw vegetables and is also excellent served with fruity desserts like pies and tarts.

Pair With: Conde De Sabrats Cava (\$14.29/Bottle)

IBERICO (\$10.25/8 Oz)

Iberico is a Manchego-style cheese made from a blend of cow, goat and sheep's milk. It is made in the same type of mold as Manchego, and therefore has the same hatched pattern imprinted into its rind. One of the most popular cheeses in Spain, this firm, oily cheese is mild, yet tasty and aromatic. The blend of milks allows it to obtain the grassy, herbaceous flavors of the goat and sheep's milk while maintaining the smoothness of cow's milk. It is typically served as a table cheese, but is also good for cooking. Iberico pairs well with Spanish red wines and cured meats, such as Chorizo and Jamon Serrano.

Pair With: Marina Alta (\$14.29/Bottle)

IBORES (\$11.50/8 Oz)

Queso Ibores is made in Extremadura, which is the most rugged, least developed, and most economically distressed region in Spain. This raw goat's milk cheese reflects its homeland with its full, simple flavor. It is hard and dense and becomes sharper with age. During its two-month aging period, the rustic cheese is rubbed with a mixture of olive oil and sweet paprika. It is hard enough to shave over salads and hot dishes and delicious as a table cheese when served with fresh fruits and vegetables.

Pair With: Bod Thomas Vilosell (\$18.29/Bottle)

Tuesday, June 28, 2011 –Educational Wine Tasting Class

“Pairing Spanish Wine & Cheese”

\$15/Person – 7pm, Reservations Required – Call for Details