

2011 Alonia Habeo Catalunya





The Pons family run an international olive oil company in Spain's Catalonia region, but have expanded successfully into wine—as this red shows.

\$15.00 / each

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Inside Story

Besides cava, Spain's Catalonia—or Catalunya, as it's called in Spanish—is meds of its Priorat district, which are ranked among the world's greatest wines. the lesser-known corners of this northeast district have become a hotbed for a hoping to prove that their local districts are capable of similar greatness.

The Pons family, who are responsible for this affordable red, have caused a stheir construction of Clos Pons, a gorgeous, minimalist-rustic winery in their higher Garrigues, a town about 30 miles inland from the coast south of Barcelona. In boutique wines they produce under their Clos Pons label, they also offer this r Grenache (aka Garnacha) and Syrah. Coastal breezes temper the region's M and help give this red surprising complexity for the price.

In the Glass

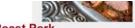
Generous and richly fruity, this bold, polished red delivers supple boysenberry flavors, along with espresso and vanilla notes. The hint of vanilla comes from French and American oak barrels.

At the Table

Although it's made from a similar blend of grapes as the Domaine Boudau Clc Spanish red offers more richness, meaning that it can stand up to richer fare addition to bold pork dishes, the Alonia Habeo will shine with lamb and beef, f chops to intensely flavored stews and roasts.

Recipe Pairing





Cuban Roast Pork

Chef David Guas inserts whole garlic cloves under the skin of a brined pork shoulder. As the meat cooks, the garlic softens and perfumes the meat, and the skin gets crispy.

Additional Pairings

Make Ahead: Flank Steak Spirals With Spinach, Figs and

Fontina

Make Ahead: Braised Lamb Ragu

Safra 2011. Salada César. Jantar em 12/10/2014.