



2011 Alonia Habeo Catalunya

	Variety Grenache		Style Smooth		Vintage 2011		Region / Country Catalunya, Spain
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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 renowned for its reds of its Priorat district, which are ranked among the world's greatest wines. In the lesser-known corners of this northeast district have become a hotbed for winemakers 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 stir with their construction of Clos Pons, a gorgeous, minimalist-rustic winery in their hometown of Garrigues, a town about 30 miles inland from the coast south of Barcelona. In addition to the boutique wines they produce under their Clos Pons label, they also offer this red wine, a blend of Grenache (aka Garnacha) and Syrah. Coastal breezes temper the region's Mediterranean climate 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 Clos Pons Spanish red offers more richness, meaning that it can stand up to richer fare. In addition to bold pork dishes, the Alonia Habeo will shine with lamb and beef, from 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 Ragù

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