

# bon appétit

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WINE & SPIRITS

## give thanks, drink spanish

Old World earthiness meets New World fruitiness with Spanish reds from Rioja and whites from Rías Baixas. Or, in other words, world peace in your wineglass at the Thanksgiving table. BY HEATHER JOHN



the holiday meal. Two of my favorites are German Gilbert Cava Reserva, with toasty notes, and the new Elysia Pinot Noir Brut from Freixenet, which is made from earthy Pinot Noir and features bright raspberry flavors.

In particular, the two regions that best represent the convergence of classic and modern winemaking techniques are Rías Baixas in the Galicia region and the Rioja in northern Spain. The former is known for whites made from Albariño, while the latter particularly shines with Tempranillo-based reds, both of which are complex, balanced, and—thanks to a continental climate—beautifully structured with crisp acid. And when it comes to a dinner as rich as Thanksgiving, believe me, a wine with good acid is *muy bueno*, indeed.

It was while tasting Lusco do Mino winery's 2005 Pazo Piñeiro de Lusco Albariño that it hit me: Albariño is

## hot bottles

### VIONTA 2008 ALBARIÑO

Tropical fruit with hints of oregano and pears.



Part of the Heredad Collection of ultrapremium wines from Spain, Vionta Albariño is the new vanguard of Rías Baixas and an outstanding example of Spain's most exciting white wine.