

SOUTH LONDON WINE SCHOOL FOOD & WINE MATCHING EVENT

Exploring different wine and food combinations

BARCELONA TAPAS BAR, 481 LORDSHIP LANE, DULWICH SE22 8JY



CONDE DE CARALT BLANC DE BLANCS BRUT - *Grape:* *Macabeo (30%), Xarel (40%), Parellada (30%)*
Lively and light character. The nose is dominated by intense aromas of white fleshy fruits combined with caramel and hints of dried fruits. The palate is soft and silky, with a mellow sweet taste and a fruity aftertaste

Served with Pa Torrat de Escalivada

Toasted Catalan bread, rubbed with raw tomato & topped with a medley of flamed peppers, onions & aubergines, drizzled with extra virgin olive oil, seasoned with sea salt.

VIONTA 2013 ALBARIÑO RIAS BAIXAS - *Grape:* *Albariño*

Yellow-hued with a golden-green iridescence and bright, crystalline appearance. Fruity on the nose, with a mix of tropical, green apple, banana, kiwi and melon aromas. Smooth and pleasantly acidic on the palate, giving way to a blend of ripe fruit flavours enhanced by the peach. A lingering aftertaste, very aromatic and slightly bitter.

Served with Pimientos de Padrón

Small fresh baby green Padron peppers fried in extra virgin olive oil & sprinkled with sea salt

GARBO 2014 MONTSANT - *Grape:* *Merlot, Tempranillo*

Deep morello cherry red, hints of wild bramble, subtle mineral and balsamic notes on the nose. Light touches of licorice create a lovely complexity. Good acidity on the palate, refreshing mouth feel. Soft rich, ripe tannins.

Served with Pincho de Tortilla Española

Spanish omelette made with egg, potatoes & onions, served on a skewer

SOLAR VIEJO TINTO TEMPRANILLO RIOJA - *Grape:* *Tempranillo*

Ruby, blackcurrants and coffee, dry, juicy, fruity, direct. Few tannins, concentrating on well structured fruitiness.

Served with Croquetas de Champiñones

Mushroom croquettes, bread-crumbed & fried to perfection

SUSANA 2013 ROBLE DE MALLORCA - *Grape:* *Manto Negro (55%), Cabernet Sauvignon (30%), Merlot (15%)*
Packed full of sunripened red and black fruit, but with backbone and body. On the palate elegant, complex, ripe tannins and balanced. Good structure and a long finish.

Served with Queso Los Cameros Etiqueta Verde y Roja

Los Cameros Rioja blended (cow, sheep & goat milk) cheese (green- semi cured & red label cured)