



June 2020

Unusual Times; Unusual Wines

Joseph Amsel Pinot Blanc 2019

\$18

Special Reorder Price \$15.30 (15% off)

Felső-Magyarország, Hungary

100% Pinot Blanc

A gentle bouquet with hints of apples and apricots combined with a very soft and fine acidity that underlines its elegance.

Hungary could be the best-kept secret of the European wine world; offering high quality wines at reasonable prices. Pinot Blanc is the white grape mutation of Pinot Noir. It's found mostly in Germany and Northern Italy where wines are refreshing, peachy, and dry.

Marques de Montejos Mencia 2015

\$19

Special Reorder Price \$16.15 (15% off)

Bierzo, Castillo y León, Spain

100% Mencia

Energetic purple red with a deep core. Lovely aromas of red cherries and black currants along with violets, cedar and cocoa. Broad and juicy on the palate showcasing creamy black and red cherries, blueberries, cassis and subtle toasted oak. 90 Points Wine Enthusiast. Great with tapas, ribs and Manchego.

Bierzo is located in a sheltered mountain valley in north-west Spain, adjacent to the province of León. The area is known for its distinctive red wines from the Mencia grape, which is best compared to the Cabernet Franc, because it also produces purple-colored wines full of juicy red fruit and a pleasant acidity.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special by-the-glass and on-site bottle pricing on the purchase of additional club wines during pick-up weekends.

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SPANISH RIBS

Ingredients

Chile Glaze

1 large shallot, thinly sliced
1 teaspoon oil
1 cup honey
3/4 cup corn syrup
2 tablespoons sherry vinegar
2 tablespoons hot smoked paprika
1 1/2 teaspoons hot pepper sauce

Ribs

1 rack Pork Back Ribs, membrane removed
1 1/2 tablespoons brown sugar
2 1/2 teaspoons sweet smoked paprika
2 teaspoons mustard powder
1 1/2 teaspoons ground coriander
3/4 teaspoon ground fennel seeds
3/4 teaspoon fresh ground black pepper
1/4 teaspoon red chile flakes
Crushed Marcona almonds or sliced, blanched almonds

Cooking Instructions

1. Heat oven to 325°F. Combine brown sugar, sweet smoked paprika, mustard, coriander, fennel, black pepper and 1/4 teaspoon red chile flakes. Rub rib rack with seasoning and wrap in aluminum foil. Place on baking sheet and roast 4 hours until tender. Remove from oven and let stand, wrapped, for 1 hour.
2. Meanwhile, make Chile Glaze by sweating shallot in oil over medium heat until soft but not browned. Stir in remaining ingredients; simmer 10 minutes until glaze consistency.
3. Heat oven to 400°F. Remove ribs from foil and place on baking sheet; coat with Chile Glaze. Bake for 5 minutes to set glaze. Garnish ribs with crushed Marcona almonds

*** Pair with Marques de Montejos Mencia 2015**