



January 2021

Argentina

Jelu Tarrantes 2016

\$17

Special Reorder Price \$14.45 (15% off)

San Juan, Argentina

A dry style, spicy, with notes of white peach, tarragon and dried mango. Jelu Estate was founded in 2002 and is located in the Zonda Valley of San Juan, which is approximately 100 miles north of Mendoza. The high-elevation glacial valley produces distinctive wines that are bright and lively.

Laderas del Valle Malbec 2018

\$18

Special Reorder Price \$15.30 (15% off)

Uco Valley, Mendoza, Argentina

The nose is full of bright, fruity and floral aromas that express its vibrant youth. Earthy notes of violets and black pepper complement rustic plum and delicate blackberry to create an almost French-style Malbec. Laderas comes from Tupungato, a premium subzone of Mendoza's Uco Valley.

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. Members are encouraged to pick-up the 1st of each month to receive 10% off their entire restaurant check or anytime during the month for the usual 10% off wines by the glass and \$5 off bottles while dining.

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PROVOLETA

In Argentina, a thick slice of provoleta, a provolone-type cheese, is cooked over coals until browned and bubbling, then served as an appetizer with bread. It's like fondue or queso fundido but not quite as molten and melty.

Ingredients

14 ounces provolone cheese; cut 1-inch thick
1 tsp fresh oregano leaves
½ tsp red pepper flakes
Sourdough bread toasted

Instructions

Scatter some oregano and red pepper flakes onto the top of the provolone, pressing down gently so they stick.

Heat a 5-7 inch cast iron skillet over medium-high flame. Lay the cheese in the skillet, unseasoned side down. Cook for a couple of minutes, or until it gets nice and golden on the bottom.

Flip the cheese over with a spatula and cook the other side as well, until it all melts and fills the skillet.

To serve, garnish with more oregano leaves and red pepper flakes.

Dip the toasted sourdough bread in the cheese and ENJOY!

*** Pair w/ Laderas del Valle Malbec 2018**