



October 2020 REDS

Lisboa, Portugal

One of the most dynamic and varied wine regions in Portugal is a strip that runs from Lisbon northward along the Atlantic coast. The wines of Lisboa tend to

be high quality, affordable and great for everyday drinking.

Casa Santos Lima Portugal Red Blend 2018

\$18

Special Reorder Price \$15.30 (15% off)

Extremely aromatic with flavors of ripe and vibrant black fruits, balanced acidity, and notes of oak. A sprinkle of pepper and soft tannins highlight the finish. Blend of Castelão, Touriga Nacional, Touriga Franca and Trincadeira.

Casa Santos Lima Reserva do Monte Tinto 2016

\$18

Special Reorder Price \$15.30 (15% off)

Complex aromas of red fruits, vanilla and jam. With initial smooth velvety notes of red ripe fruits, the tasting evolves to hints of chocolate, spices, prunes and some oak. Fine tannins, well balanced and persistent aftertaste. Blend of Castelao, Trincadeira, Tinta Roriz and Touriga Nacional.

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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PORK RAGU

Ingredients

3 Tablespoons butter (divided)
1/2 medium onion (peeled and chopped)
1/2 teaspoon fine sea salt (plus more to taste)
1 carrot (peeled and chopped)
1 stalk celery (chopped)
1 clove garlic (finely chopped)
8 ounces ground pork
1/2 cup red wine
1 can (28 ounces) whole peeled tomatoes
1/4 teaspoon black pepper

Instructions

In a large sauté pan over medium high heat, melt 2 Tbsp. of the butter. When the butter is melted and stops foaming, add the onion and sprinkle with the salt. Cook, stirring the onions once in awhile to keep them from sticking, until the onions turn a bit translucent, about 2 minutes. Add the carrot, celery, and garlic and cook, stirring most of the time, until the garlic is fragrant, about a minute.

Add ground pork, increase the heat to high, and cook, stirring and breaking up the meat, until it is cooked through, 3 to 5 minutes.

Add the wine, stirring and scraping up any brown bits from the pan into the sauce. Add the tomatoes and bring to a light boil, crushing the tomatoes into smaller pieces with the back of a spoon, then reduce the heat to maintain a steady simmer. Cook undisturbed, at a gentle simmer without stirring until the fat separates out from the sauce, 30 to 40 minutes. Stir to combine the sauce again, add the remaining tablespoon of butter and stir to melt it. Add the pepper and taste the sauce, adding more salt to taste. Serve the sauce tossed with hot pasta or use in a lasagna.

*** Pair w/ Casa Santos Lima Reserva do Monte Tinto 2016**