

# RIVERSIDE RED X WINE CLUB

June 2011  
Issue 4



## The Wines of Spain

This month we want to take our Red-X Wine Club members on a trip through Spain. Not figuratively, we don't want you to pack your bags and show up one morning outside our doors waiting on an airport shuttle. What we are talking about is a taste tour of Spain. You're going to find grapes of which you may have never heard: Monastrel, Garnacha and, the most famous Spanish grape, the Tempranillo.

Spanish Wines are some of the best values in the world. Unlike the other romance countries to the North and East, France and Italy, the Spanish have decided that they do not need fancy cars and large estates, and for the time being have kept their wine pricing rather low. Enjoy them now!

Congratulations to Wine Club Members Roger and Niki Shepherd! They won the gift set of Perrier Jouett Fleur Vintage Champagne complete with 2 hand painted crystal glasses.



What a great way for them to celebrate their 45th Wedding Anniversary this month!!

## Marquis de Caceres White

Of the most famous Bodegas in Spain, Caceres White is one of our favorites for the summer.

Very drinkable, with fresh flavors of pears and grapefruit as well as hints of mineral make a perfect companion to shellfish or light white cheeses. Serve it cold on a hot summer afternoon when you just want to chill out and relax.



Great with  
Bullfights!

## Campo Viejo Rioja

The true red wine of Spain. Rioja, (pronounced re-o-ha), is one of the largest wine growing regions in Spain. The wine is again a 100% tempranillo and very full bodied. Rich and lush, this may be the best example of a true Spanish red wine. Spain is the country of Tapas, the small plate appetizers, and this a great wine to pair with these delightful snacks. Anything from olives and cheeses to anchovies, this wine will thrill you and your guests. Love lamb? Then you will love this wine.

## Volteo Tempranillo

This is a terrific example of new age Spanish wine making. A brand-spanking new winery that is

stressing new packaging. Volteo translates into something to do with gymnastic moves while riding a horse, hence the label.



100%  
Tempranillo  
can have  
overtones of

# Don't Forget!

All wine club member promo wines are available for pick up in the store at anytime from the 1st day of the month to the last. Should you be unable to pickup your promotional wines, please contact a member of our wine department at [816-741-3377](tel:816-741-3377) or via e-mail at [RedXWineClub@gmail.com](mailto:RedXWineClub@gmail.com) We will be happy to hold them for you until you are available to pick them up.



leather, tobacco, and other musty elements and flavor, not just one. The fruit flavors in Volteo Tempranillo are bright and fresh. Best served at a temperature around 55 degrees, makes this wine perfect for a summertime barbecue. Try pairing with grilled flank steak served with grilled peppers and your guests will want to build a statue of you in your backyard.