



# Mediterranean Pack



Voyage to the cradle of wine-i-zation with this seabound six-pack for **\$93.45** (before tax and after a **25% discount!**)

It would normally sell for **\$125** (before tax)!!



**WINERY:** Casa Los Frailes  
**WINE:** Valencia Tinto "Rubificado"  
**GRAPE:** {biodynamic} Garnacha, Garnacha Tintoria (Alicante Bouchet)  
**REGION:** Southern Valencia  
**COUNTRY:** Spain  
**THE SKINNY:** Blackthorn Berry, Black Pepper, India Ink, Citrus

This single-parcel offering hails from a vineyard site called "La Casa de Aperos" (House of Tools), located 650 meters above sea level. Here, Garnacha & its red-fleshed offspring, Alicante Bouchet, are imparted with brightness and structure through calcareous soil reddened by oxidized iron deposits. In an additional nod to the monastery that planted the vineyard, this deeply pigmented vino is fermented in the friars' 13th century amphorae.

*Serving Suggestions:* Slow-roasted whole hog over a wood fire. Teriyaki grilled chicken thighs. Smoked seitan "ribs" w/ BBQ sauce.



**WINERY:** Mas Codina  
**WINE:** Penedès Blanc  
**GRAPE:** {organic} Macabeu, Xarel-lo, Chard, Muscat  
**REGION:** Penedès, Catalonia  
**COUNTRY:** Spain  
**THE SKINNY:** Bright & Floral, Pear & Pineapple, Balanced

This limited-production white is fun, fresh, and lively with lots of citrusy and floral aromas. Toni Garriga uses the same grapes here as he does in his signature white cava cuvées but adds a dash of Muscat to boost the aromatic expressiveness. Zesty, dry, and mouthwatering, this gem is grown on Toni's mountainside estate a half-hour south of Barcelona and is absolutely perfect with spicy seafood dishes.

*Serving Suggestions:* Seafood medley sautéed w/ olive oil, garlic, & red pepper flakes. Korean tofu soup (not too hot).



**WINERY:** Plantamura  
**WINE:** Primitivo Gioia Del Colle  
**GRAPE:** {biodynamic} Primitivo (Zinfandel)  
**REGION:** Puglia  
**COUNTRY:** Italy  
**THE SKINNY:** Brambly Raspberry & Pepper, Spicy Earth & Tar

The earliest records naming Primitivo in Puglia arise precisely from Gioia del Colle. Mariangela Plantamura's vines were planted by her grandfather from descendants of Don Indelicati's first cultivars, and her family practices biodynamic farming methods to create wines that are aromatic and structured, with bright fruit that settles into warm earthiness. Veramente squisito.

*Serving Suggestions:* Cavatelli w/ arugula & ricotta marzotica. Chicory flower and asparagus frittata w/ fried fava beans & potatoes.



**WINERY:** Castello di Torre in Pietra  
**WINE:** Lazio Bianco - Elephas<sup>®</sup>  
**GRAPE:** {organic} Trebbiano, Vermentino, Fiano  
**REGION:** Lazio  
**COUNTRY:** Italy  
**THE SKINNY:** Stonefruit & Lemon, Savory Saline Suggestion

This blend of Central Italian mainstays, Trebbiano and Vermentino, along with the more typically southern Fiano is begging for the beach. This estate can boast decades of forward-thinking, organic production of grapes, grains, and olives, all situated on a coast largely unchanged for the past six centuries. Labor-intensive methods in the vineyards and minimal intervention in the cellar result in strikingly sincere, surprisingly affordable wines.

*Serving Suggestions:* Spaghetti w/ clams & fish roe. Braised garlic & parsley-stuffed artichokes w/ white wine & lemon juice.



**WINERY:** Domaine Jubian  
**WINE:** Cairanne "La Vitalis"  
**GRAPE:** {organic} Grenache, Syrah, Carignan, Mourvèdre, Cinsault  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** Raspberry & Dark Chocolate, Pepper & Tarragon

Cairanne is one of the brightest points in the Southern Rhone and, despite its increasingly lofty reputation, somehow remains a source for some of the valley's best values. Forged predominantly from century-old Grenache vines and Syrah planted more than 50 years ago, this offering from Patrice Jubian layers concentrated black and purple fruit with the coveted garrigue-ish aromatics of the méridional countryside.

*Serving Suggestions:* Moroccan lamb stew w/ black lentils, onions, & tomato sauce w/ roti bread. Ratatouille w/ pappardelle.



**WINERY:** Borie La Vitarele  
**WINE:** Languedoc Blanc "Le Grand Mayol"  
**GRAPE:** {biodynamic} Bourboulenc, Clairette, Vermentino  
**REGION:** Languedoc  
**COUNTRY:** France  
**THE SKINNY:** Floral Notes & Citrus, Lush & Elegant

Borie la Vitarele, in the heart of the esteemed Saint Chinian region, benefits from the warm climate and clayey-limestone soil and has been organic and biodynamic since 1998. This white Rhone blend, a harder-to-find style, is fresh, dry, unoaked, and silky. Its balanced mineral, gentle white fruit, medium body, and peach notes are as refreshing as a Mediterranean breeze. A fantastic summer sipper on its own or with lighter fare or seafood.

*Serving Suggestions:* Steamed lobster w/ drawn butter. Panko-fried goat cheese on butter bibb lettuce w/ green apple & toasted almond.