



Spanish Wine Pairing



July 24th | Thursday | 6pm - 7:30 pm

\$60 per person, all inclusive
By Reservation 609-397-8300 Ext. 500
The Wine Cellar at the Lambertville Station

Tasting Discussion At The Wine Cellar at the Lambertville Station

Presenter: Alan Levinson | Spanish Wine Pairing

Spain's diverse climate ranges from Mediterranean warmth to continental extremes, influencing the wide variety of wines produced across the country.

The hot, dry regions like Rioja and Ribera del Duero are known for their robust reds, particularly Tempranillo, which thrives in the warm conditions. In contrast, cooler areas such as Galicia and the Basque Country are famous for fresh, aromatic whites like Albariño. Spain's varied typography, from mountainous regions to flat plateaus, creates unique terroirs, contributing to the distinct character of its wines, which include sparkling Cava, rich Sherry, and an array of regional specialties.

Course 1

Bernon Albarino

zucchini and starfruit salad

Course 2

Vega Sindoa Tempranillo

crostini, serrano, manchego

Course 3

Bodegas Valderiz Ribera del Duero

natillas, blueberries



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