

**Los 7 vinos
que no pueden
faltar en tu
mesa estas
navidades**



Speaking
of **Wine**

Los 7 vinos que no pueden faltar en tu mesa estas navidades

Gracias por haberte descargado este recurso gratuito de Speaking of Wine.

A continuación encontrarás las notas de cata de los 7 vinos en inglés.

Espero que te sirvan para practicar el lenguaje de cata con tus invitados, clientes o quien sea!

Lorna

Fundadora de Speaking of Wine

NORA ALBARIÑO

Bodegas Nora

DO Rías Baixas



The aroma reminds us of tropical fruits like passion fruit or mango. There are hints of white flowers like Jasmine on a subtle backnote of lemon peel. En boca es seco, ácido con sabores a limón y las flores blancas.



In the mouth, the wine is dry and acidic with flavours of lemon and white flowers.



It pairs perfectly well with aperitifs (cream cheese and smoked salmon on toast or voulevants filled with cheese and baby prawns for example). With seafood such as grilled muscles, grilled prawns, cuttlefish in garlic sauce or scallops. It will also go very well with fish dishes.

GRAN CAUS BLANC

Can Ráfols dels Caus

DO Penedès



The aroma is intense, with hints of smoke, toast, hay and almonds (from the long period of bottle ageing - 2 years). There is also a subtle, floral freshness to the wine.



On the palate the wine is soft and elegant, leaving a flavour of smoke and white flowers.



The perfect pairing would be with tiger muscles, cod and prawn croquetas, or any other type of seafood of course! Surprise your guests with a wild mushroom risotto and see how well it goes down.

NOTES DE NEGRE

Mas Geli DO Empordà



An intense aroma that reminds us of red fruits like cherries or plums. There is a floral note, like red roses and subtle hints of spices like black pepper.



In the mouth, this wine has medium-high acidity and flavours of red fruits as well as hints of herbaceousness like tomato leaf and cut grass.



To start with, it pairs well with semi-cured cheeses and caramelised onion marmalade or quince jelly; dates wrapped in bacon and any type of cured meats (an excellent Iberic jam for example). For main courses, it goes well with the traditional "mar and montaña" dishes (dishes that contain both fish and meat) such as chicken stew with prawns.

HABLA DEL SILENCIO

Bodegas Habla Extremadura



On the nose, the aroma is all about black fruits like black cherries and blackberries. There is a hint of menthol and spicy, black pepper too.



On the palate, the wine is fresh and full-bodied. The black fruits are most prominent and according to the sommelier of the winery there is also a hint of "cherry licquor".

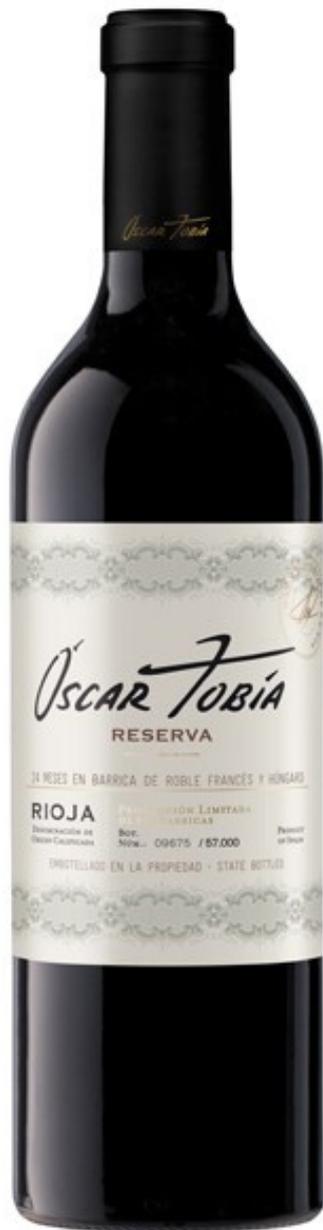


Pair it with any type of cured meats and semi or cured cheeses. It also goes really well with main courses like beef or lamb. And if you aren't a fan of meat, grilled vegetables either on the barbeque or a grill inside will go down a treat with the wine!

ÓSCAR TOBÍA RESERVA

Bodegas Tobía

DO Rioja



The aroma is full of black fruits like blackberries, black plum and black cherries. There are hints of liquorice and spicy, black pepper, nutmeg and cloves. From the time spent in barrels (24 months) there are aromas of toffee, smoke and tobacco leaves.



On the palate, it's velvety and spicy, with hints of the black fruit coming through towards the end, giving it a fruity and lasting finish.



It pairs well with cured meats - how about some deer chorizo or Iberic salami? With main courses like roast lamb or duck it's ideal. And for dessert... a chocolate strudel with red fruits and a raspberry coulis.

CAVA BERTHA BRUT NATURE RESERVA

Cava Bertha
DO Cava



Apple and pear dominate the fruity aromas, followed by the aromas produced during the ageing process like toast and brioche, as well as a subtle smokiness.



On the palate the bubbles are soft and well integrated. The lactic flavours are most obvious from the time ageing with lees (15 months).



This cava goes well with aperitifs like stuffed eggs, cream cheeses with fig marmalade for example or grilled prawns. A chicken salad with fresh pineapple as a starter would go nicely with it too. You could accompany it with fish dishes like baked salmon, cod or hake.

CAN BUFÍ BRUT NATURE

Can Bufí

DO Cava



The aroma is amazing, displaying hints of apple, tropical fruit like grapefruit and stone fruit like peaches.



On the palate the bubbles are soft and well integrated. The lactic flavours are most obvious from the time ageing with lees (15 months).



This cava goes well with aperitifs like stuffed eggs, cream cheeses with fig marmalade for example or grilled prawns. A chicken salad with fresh pineapple as a starter would go nicely with it too. You could accompany it with fish dishes like baked salmon, cod or hake.

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Y hasta aquí!

Ahora ya puedes ir corriendo a comprar vinos y empezar a planificar tus menús de navidad.

Seguro que con estas sugerencias, sorprendes hasta el invitado más "experto" en vinos!

Te invito a seguirme en las redes sociales para estar al día de más consejos y vocabulario para mejorar tu inglés técnico.



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