

## La Tortilla Asesina – Winning Wines & Tapas Complimentary Tasting

This is a fabulous opportunity for you to enjoy learning a little about food and wine matching, with some world class Wines and Tapas. The wines are labelled light, medium and heavy. The heavier the wine the richer the food it should accompany.

**Tickets £10**

### **White Wine – Vino Blanco**

Castillo De San Diego Palamino Fino, Barbadillo, Cadiz, Spain (light) with Camerones / shrimp

Nautilus Sauvignon Blanc, Marlborough, New Zealand with Boquerones en tempura / anchovies in tempura

**International Wine Challenge 2009 Gold Medalist**

Y Series Viognier, Yalumba, Australia with Croquetas de Jamon Y Queso / Ham and Cheese Croquettes.

**Decanter Magazine Five Star Wine**

### **Rose Wine – Vino Rosado**

Monte Clavijo Rosado Garnacha, Rioja, Spain with Calamares Fritos / Battered Squid

### **Red Wine - Vino Tinto**

Finca Antigua Tempranillo, La Mancha, Spain with Jamon Barrano / Serrano Ham

Gibalbin Tempranillo, Syrah, Merlot, Cabernet Sauvignon, Cadiz, Spain with Pinchito Moruno / Moorish Pork

Lodge Hill Shiraz, Clare Valley, Australia with Albondigas Classics / Steak Mince Balls

**Decanter Wine Awards 2009 Silver Medalist**

“The Last bottle of wine was so good my husband was struck dumb”  
“Le ultima botella de vino fue ta Buena, mi esposo se quedó sin habia”