

Wine & Cheese by TCC's December 2017 Wine Club

What better way to celebrate this holiday season than to share two sparkling wines with your friends and family? Our first selection is a Cava created by the long tenured California winemaker, Russell Smith for Celler Barcelòna. The Cava is produced in D.O. Penedès, Spain, the world famous Cava region, using traditional methods and represents the true character of wine from this area. The fruit is harvested from low-yielding, thirty to forty-year-old vines planted in vineyards that are nestled near the Mediterranean Sea. This location allows them to enjoy cool ocean breezes throughout the growing season and the mild climate brings extra freshness and brightness to the wine. Our second selection is the Mercat Brut Cava Rosé from the town of Sant Sadurní d'Anoia which is the unofficial Cava capital of Penedès. Mercat is a selection of plots with vines ranging from fifteen to forty years old, planted on calcareous and clay soils. In addition to the traditional varietals of the Penedès (Macabeo, Xarel-lo and Parellada), Mercat Rosé includes a small amount of Monastrell to give the wine its pale, pink color and hint of red fruits.

Celler Barcelona Brut Cava

Type: Cava
Varietal composition: Macabeo, Parellada, and Pansa Blanca (Xarel-lo)
Vineyard Location: D.O. Penedès, Spain
Vintage: NV
Alcohol: 11.5%
Tasting Notes: Fruity and intense nose with fresh flavors of green apple and citrus with a hint of vanilla
Food Pairings: Pair with our Bavarian Pretzel Bites, Baked Brie or Lobster Ravioli.
Cheese Club Pairing: For this month's cheese club, pair with the Frisian Farms Sneek 1000 Day Old Gouda. The vanilla notes in the cava become more pronounced with the sweet butterscotch notes in the cheese.

Mercat Brut Cava Rosé

Type: Cava
Varietal composition: 40% Macabeu, 40% Xarel-lo, 15% Parellada & 5% Monastrell
Vineyard Location: Sant Sadurní d'Anoia, Penedès, Spain
Vintage: NV
Alcohol: 11.5%
Tasting Notes: Pale salmon-pink in color with zesty aromas of citrus, wild strawberry and fennel followed by flavors of crisp apple, berry and brioche.
Food Pairings: Pair with our BLTCC, Oven Roasted Beef & Pork Meatballs, or Chef's Cheese & Charcuterie Board.
Cheese Club Pairing: For this month's cheese club pair with the Harmony Cranberry Stilton. The berry and brioche notes in the cava complement the creamy, cranberry notes in the cheese.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



24104 W. Lockport Street Plainfield, IL 60544
(815) 436-3449
www.wcbytcc.com



CELLER BARCELÒNA DRINK IT IN!



THE PASSION AND EXCITEMENT OF THIS VIBRANT CITY COME ALIVE WITH CELLER BARCELONA!

BRUT CAVA

CELLER BARCELONA was created by long tenured California Winemaker, Russell Smith. Our Cava is produced in D.O. Penedés, Spain's World Famous Cava region, made in the traditional method, representing the true character of wine from this area. It exhibits the artistry, history and culture of the magnificent city of it's namesake, **CELLER BARCELONA** is truly an international, modern brand, perfectly suited to today's wine drinker in search of quality, new discoveries and excitement.

FLAVOR:

Celler Barcelona has a full, fruity and intense nose with fresh flavors of green apple and citrus with a hint of vanilla all in a shower of tiny bubbles.

PAIR AND ENJOY:

Barcelona CAVA makes it a PARTY!

VINEYARD NOTES:

The fruit is harvested from low yielding thirty to forty year old vines. The vineyards are nestled near the Mediterranean sea allowing them to enjoy cool ocean breezes throughout the growing season. The mild climate brings extra freshness and vivacity to the wine.

Our grapes are hand-harvested and whole-cluster pressed. The traditional varieties of Macabeo, Parellada and Pansa Blanca are fermented separately and then blended for finesse and balance. Four generations of winemaking expertise are embraced in each bottle. After bottling, the Cava rests in our cool, quiet underground cellars where it develops additional character. Our Cava is monitored weekly and shipped at the peak of perfection!

VARIETALS: Macabeo, Parellada,
and Pansa Blanca (Xarel-lo)

ORIGIN: D.O. Penedés, Spain

ALCOHOL CONTENT: 11.5%



CELLERBARCELONAWINE.COM



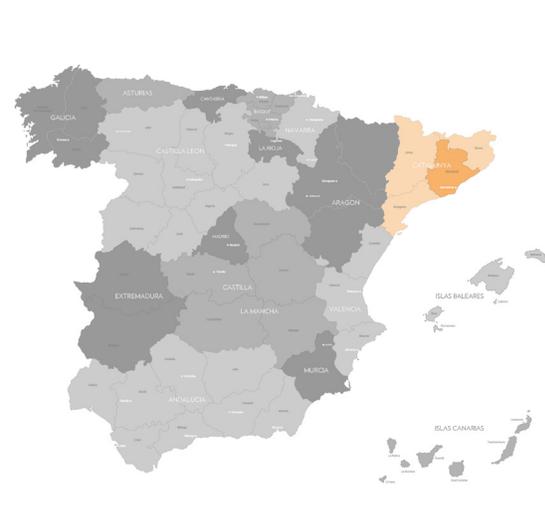


VALKYRIE

SELECTIONS



MERCAT



BRUT ROSÉ NV

MERCAT || Inspired by Barcelona's Mercat de Sant Josep de la Boqueria – the quintessentially Catalan market destination where locals and tourists alike gather to eat, shop and gossip. Mercat Cava aims to evoke the same spirit of community, liveliness, and tradition. The Cavas are made in the traditional method in the cellars of Moli Parellada in Sant Sadurní d'Anoia, led by winemaker Francisco Dominguez. Made from old vines of indigenous varietals, Mercat sees extended lees aging, low dosage, and is disgorged to order - all tenets of quality rarely seen in value sparkling wine.

CAVA - PENEDES || The first Cava was made in 1872 by Josep Raventós who experimented with wines using indigenous Spanish grapes made in the Champagne method. Unlike most classifications, the DO Cava is defined by a specific method of winemaking, rather than a geographical reference. There are over six regions with the DO Cava designation, though over 90% is from the Penedès, which is also generally regarded as the best in terms of quality. The town of Sant Sadurní d'Anoia is the unofficial Cava capital in the heart of Penedès.

BRUT ROSÉ NV ||

BLEND | 40% Macabeu, 40% Xarel.lo, 15% Parellada & 5% Monastrell

VINEYARDS | Mercat is a selection of plots with vines ranging from 15-40 years old, planted on calcerous and clay soils. In addition to the traditional varietals of the Penedès, Mercat Rosé includes a small amount of Monastrell to give the wine its pale color and hint of red fruits.

WINEMAKING | The wine is vinified in the traditional method, aged for 18 months (twice the minimum for the DO) and disgorged to order.

Dosage: 7.5gr/l.

ALCOHOL | 11.5%

BAR CODE | 853868006345

TASTING NOTES | Pale salmon-pink in color with zesty aromas of citrus, wild strawberry and fennel. Apple, berry and brioche flavors are balanced on a firm structure of mineral acidity and fine bubbles.

