



THE EDUCATED GRAPE

Your Personal Guide to Wine Appreciation

Gems from the Iberian Peninsula... Portugal and Spain

Thursday, September 24, 2020

The Theme

These two amazing countries share a border and more importantly, a passion for making wines that are distinctive and memorable at all price points! No other country in the last 15 years has elevated their quality and diversity of table wine than Portugal, both white and red. As more and more attention is paid to grape growing techniques and yields, quality has elevated resulting in wines that often taste like twice the price. For Spain, we will focus on the growing trend in white wine from Rioja, and the wonderfully expressive reds from Priorat, known for their world-class Grenache. We will explore regions and indigenous varietals from Portugal and Spain that are not as known and are making the biggest impact. I promise these wines will become part of your regular list of wines to drink more often.

Wine List Suggestions/Recommendations

The wines below are recommendations from some of my favorite Burgundy producers that represent the unique attributes of their terroir. All wines are available at Central Wine Merchants in Flemington and can be ordered at a dedicated page on their website labeled [The Educated Grape Virtual Wine Classes](#). If you are not able to access these wine selections, open a wine from Burgundy from your wine cellar and we will explore together.

Featured wines in the class	Price
2018 Bhilar Viura, Rioja	\$20
2018 Anselmo Mendes Alvarinho Contacto	\$18
2016 Paulo Laureano Vinhas Velhas Private Selection Tinto Red	\$24
2018 Alvaro Palacios Camins del Priorat	\$25

Food pairings and recipes:

Salt Cod Croquettes to pair with *2018 Anselmo Mendes Alvarinho Contacto*

Roast Chicken with Plums to pair with *2018 Alvaro Palacios Camins del Priorat*

Curated Cheese Plate – Mild Cheddar, Burrata, Manchego, Monte Enebro

For more information and to register, visit TheEducatedGrape.com

Recipe to pair with
2018 Anselmo Mendes Alvarinho Contacto
Salt Cod Croquettes from *Food & Wine*

Ingredients

½ lb skinless, boneless salt cod, rinsed
1 cup milk
2 thyme sprigs
1 bay leaf
8 garlic cloves – 3 smashed, 5 minced
1 lb Yukon Gold potatoes, peeled and cut into
2 inch chunks
1 Tbsp extra-virgin olive oil
1 large shallot, minced
1 tsp piment d'Espelette
3 Tbsp chopped cilantro
1 cup all-purpose flour
1½ cups fine breadcrumbs
3 large eggs
1 large egg yolk
Vegetable oil, for frying
Lemon wedges, for serving



Preparation

In a medium bowl, cover the salt cod with cold water and soak in the refrigerator for 24 hours or for up to 2 days. Change the water at least three times.

Drain the salt cod; transfer to a large saucepan. Add the milk, thyme, bay leaf and smashed garlic. Pour in enough water to cover the fish by 2 inches. Simmer over low heat for 20 minutes, until the fish flakes with a fork. Using a slotted spoon, transfer the fish to a plate and let cool. Flake the fish.

Add the potatoes to the saucepan and simmer until tender, 10 minutes. Using a slotted spoon, transfer the potatoes to a large bowl along with 2 tablespoons of the cooking liquid; mash to a coarse puree.

In a small skillet, heat the olive oil. Add the shallot and minced garlic and cook over moderate heat until softened, about 4 minutes. Scrape the mixture into the bowl with the potatoes. Add the salt cod, cilantro, piment d'Espelette and egg yolk and stir until blended. Refrigerate the mixture until chilled, at least 30 minutes.

In a shallow bowl, beat the eggs with 1 teaspoon of water. Put the flour and bread crumbs in shallow bowls. Line a baking sheet with wax paper. Form the salt cod mixture into 1-tablespoon-size balls. Dredge the balls in flour, dip them in the beaten eggs and coat with the bread crumbs. Arrange the croquettes on the prepared baking sheet and refrigerate until chilled, about 10 minutes.

Fill a large, deep skillet with 1/2 inch of vegetable oil and heat until shimmering. Working in 2 batches, fry the croquettes over high heat, turning once or twice, until golden all over, about 4 minutes; drain on paper towels. Transfer the croquettes to a platter and serve with lemon wedges.

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Recipe to pair with

2018 Alvaro Palacios Camins del Priorat

Roast Chicken with Plums from *New York Times*

Ingredients

For the chicken

2 large lemons
2 Tbsp ground sumac
4 tsp kosher salt
1 tablespoon black pepper
1 teaspoon cinnamon
1 teaspoon allspice
4 tablespoons extra-virgin olive oil
4 garlic cloves, grated or minced
2 chickens, 4 to 4 1/2 pounds each
1 bunch thyme, more for garnish

For the plums

2 1/4 pounds plums, halved or quartered if large
4 shallots, sliced into 1/4-inch-thick rounds
2 tablespoons honey
1 tablespoon extra-virgin olive oil
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon allspice
1 bay leaf, torn in half



Preparation

Grate the zest from the lemons and place in a small bowl. Set aside the zested lemons. Stir sumac, salt, pepper, cinnamon and allspice into the lemon zest. Stir in 3 tablespoons of the olive oil and the garlic. The mixture should feel like wet sand. Rub it all over the chickens, including inside the cavity.

Divide thyme bunch in half and place in the chicken cavities. Place chickens on a roasting rack set over a rimmed baking sheet, and let marinate, uncovered, in the refrigerator for at least 1 hour or up to 24 hours.

When ready to roast, let chickens come to room temperature for 30 minutes. Heat oven to 450 degrees. In a large roasting pan, toss together plums, shallots, honey, oil, salt, cinnamon, allspice, bay leaf and 2 tablespoons water. Spread out plum mixture evenly over the bottom of the pan. Place chickens on the rack over the plums in the pan. Roast for 30 minutes.

Meanwhile, squeeze 1 tablespoon juice from reserved lemon and mix it with remaining 1 tablespoon olive oil. Drizzle this over the chicken, then continue to roast until the birds are golden-skinned and cooked through, about 30 to 45 minutes longer.

Let chickens rest, covered lightly with foil, for 10 minutes. Carve and serve with the plums and more thyme for garnish.

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