

A taste of Spain

Spain has had a variety of different culinary influences over the centuries, introducing foods such as olive oil (Greeks), meat and fish dishes (Celts), wine (Romans), and citrus fruits, honey and a number of spices (Moors), to name a few. It's Atlantic and Mediterranean coastlines provide seafood, it's mountains are perfect for cultivating grapes and olives, and it's inland plateaus are great for growing crops and livestock.

Today, Spain boasts a number of culinary specialties in each region. Northern Basque areas are known for fish, eel and squid, while northeastern Catalonia combines seafood and meats with fruit. Gazpacho soup is famed in southern regions and fabada, bean stew, is common in the west. Inland regions tend to have more meat and potato dishes. However, Spain may be best known for its paella, a stew of meats or seafoods, vegetables, and rice simmered in a broth of onion, garlic, saffron, wine and pimiento (sweet red pepper).

A typical day in Spain starts around 8am with desayuno (breakfast), the smallest meal of the day, usually consisting of café con leche (espresso with milk) and a small roll or pastry followed by a mid-morning snack of more coffee and perhaps a ham sandwich around 10am. A three-course comida (lunch) is the largest meal of the day, usually served around 2pm. In the afternoon many people enjoy tea and a snack at 5pm before evening tapas at 8pm. Dinner, or cena, is smaller than lunch and is eaten around 10pm. Each meal is usually enjoyed in the company of friends and family.

Enjoy these three featured recipes with your Spanish wines and some of the items in your Adventure Package!

¡Qué Aproveche!



Spanish Paella
Pairs well with the Bodegas Pinna Fidelis Reserva 2011 Tempranillo.



Spanish Tortilla
Pairs well with the Bodegas Pinna Fidelis 2015 Verdejo (White)



Asturias Beef Tenderloin
Pairs well with the Bodegas Pinna Fidelis 2009 Vendimia Seleccionada (Red)

1-800-266-8888



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Taste the Adventure!



Spain



GOLD MEDAL WINE CLUB
The Best Wine Club on the Planet. Period.



Artisans of Spain



■ **Vianóleo ~ Bon Benito, Spain**
 This innovative company is dedicated to the care of their olives and tomatoes and has been passed down from father to son for more than three generations. Their most popular products include olive oils, vinegars, olive juice, and gazpacho soup, which have led to numerous awards for excellence and dedication to sustainable agriculture.



■ **Tapasito ~ Barcelona, Spain**
 The Torres Family, who has been in the wine industry for over 300 years, has recently created Tapasito. This new brand is a passion project which focuses on delivering the best Spanish delicatessen products while keeping family traditions alive and preservation of the environment a top priority.



■ **Mykés Gourmet ~ Soria, Spain**
 Mykés produces high-end food products with their regional delicacies: truffles and mushrooms. The name Mykés comes from an Ancient Greek term for 'mushroom' and is the inspiration for their motto, "The Pleasure of the Exquisite". Their innovation and premium quality raw materials yield stunning flavors in each product.



■ **Pimentón las Colmenillas ~ Cáceres, Spain**
 Las Colmenillas produces genuine, handmade smoked paprika, made in the traditional drying manner using an oak wood fire. The production of paprika peppers has expanded across Europe and is especially prominent in La Vera, where Las Colmenillas has continued this artisan process for over three generations.



■ **Torróns Vicens ~ Agramunt, Spain**
 A family company situated in Agramunt, who has had a long standing nougat-crafting business since 1775. It is now recognized under a Geographic Protected Indication Seal and, even now, upholds their legacy and quality through original recipes passed down from generation to generation.

International Gourmet Adventure Package

These gourmet selections are exclusively imported for our members.



■ Olive Oil with Boletus

Mykés Gourmet

Mykés Gourmet's Olive Oil with Boletus (mushroom) is an excellent accompaniment to salads, roasts, pastas, and mixed vegetables. The fresh taste and scent will lift your meals to the next level and enhance the flavor of any dish. Try a few drops on toasted bread, too!

■ Balsamic Vinegar with Black Truffles

Mykés Gourmet

The sweetness of Balsamic Vinegar blends with an intense aroma of Black Truffle to produce a winning combination in this stylish bottle. Suitable for any occasion, try it with salads, marinades, meats, and fish - or even blend it with another type of vinegar (red wine, apple, etc.) for a completely unique flavor.

■ iO Gazpacho

Vianóleo

The iO Gazpacho Tomato Soup is a light and refreshing recipe made with Vianóleo's estate-grown tomatoes and premium Extra Virgin Olive Oil. It is healthy, nutrient dense, gluten-free and delicious - making it an ideal snack or appetizer to any meal! Refrigeration is recommended before consuming.

■ Pimentón de la Vera (Dulce)

Pimentón las Colmenillas

This smokey-sweet paprika is a unique, traditional and versatile product that provides flavor, aroma and color - the perfect touch in any recipe. It is increasingly appreciated and praised worldwide.

■ Manzanilla Olives

Tapasito

These Tapasito Manzanilla Olives are harvested by hand and carefully sorted before they are naturally fermented in brine. They are medium in size, golden green in color and have a fruity flavor. These olives are exceptional on their own as a snack, accompanying a glass of wine, or a delicious addition to pastas or salads.

■ Raspberry Nougat

Torróns Vicens

The Albert Adria nougat series was crafted by Chef Albert Adria who combines a high standard of chef skills with the Agramunt nougat tradition. A delicious specialty treat of the highest quality, the Raspberry Nougat has delicate and delicious flavors of raspberry marzipan with sugar and violet flower.