

# The Catamarcan

February 2011

## Monthly Newsletter

Can you believe it is February??? I thought we'd celebrate the month with some French wine, a new varietal to the US and some red meat. Enjoy!

Currently our website [www.catamarcaimports.com](http://www.catamarcaimports.com) is under construction. We hope to have it back up and even better very soon.

## Upcoming Events

### February 13<sup>th</sup>

Love on the Rocks  
5-9pm

Cantoni Furniture  
1011 Monroe Drive  
Atlanta, GA

VIP tickets \$50, General Admission \$25  
Purchase tickets at

[www.joininghearts.org](http://www.joininghearts.org)

*There will be cocktails, food, and of course wine donated by Catamarca Imports. All proceeds go to Aid Atlanta and the Jerusalem House.*



## New French Varietal

by Christi Azurmendi Moon

Well "new" is relative. New to the United States is more accurate. In the mid-1960s French researchers created a cross between Cabernet Sauvignon and Grenache. The grape is called Marselan named after Marseillan, a small town in France where it was originally grown.

In June 2010, Marselan was added to the list of varietals approved to be listed on the labels of imported wines and started arriving in the United States soon after that. Catamarca Imports began importing the Val de Salis Marselan from Languedoc into Georgia and Tennessee in September of 2010.

We have had an extremely positive response to this easy drinking medium bodied red wine.

Why the French do what they do, we may never know. But one thought for why cross Grenache and Cabernet to create another varietal is this: Until 2007, irrigation was looked down upon in French wine making, which is why 99% of French wines are a blend. Some varietals do better in dry, hot years; others do better with more rain and a cooler season. Crossing these two grapes created a varietal that can handle the hot, dry seasons and the cooler rainy ones. So, just like in different vintage's, blends will use more of one grape and less of another, the Marselan will have more Grenache qualities in some years and more Cabernet in others.

So why try the Marselan? It's new, it's got an easy to drink medium bodied style that pairs well with meat, cheeses, and pastas, it is an excellent red year round and it isn't on everyone's table....yet!

## Wine and Recipe Pairing

We thought we'd do something a little more romantic for Valentine's Day. And what could be more romantic than Prime Rib and French wine.



## Salt Domed Prime Rib

By Becky Guillory

1 Bone In Standing Rib Roast (Prime Rib)  
Extra-virgin olive oil  
Ground black pepper  
4 egg whites  
3 cloves garlic, peeled  
3 sprigs fresh rosemary, leaves only  
4 sprigs thyme, leaves only  
3 stems fresh sage (optional)  
1 cup kosher salt  
Meat Thermometer

Preheat oven to 400°F

Bring Prime Rib out of the fridge for at least one half hour before cooking. Drizzle with a little olive oil and a few turns of black pepper.

- Put egg whites in a large mixing bowl and using a mixer, blend until stiff and foamy.
- Using a blender, or food processor, add the garlic, rosemary, thyme and sage and bring to a coarse grind.
- Add to egg whites with salt and combine well until it holds together like a paste.

If Cooking in an Oven: Have Oven Preheated to 400:

Take a large cast iron (or 2 smaller ones) and set Prime Rib in the center of the skillet – meat side down and mold salt past on top of and around the sides of the steak. Bake in the oven for 15 minutes on 400, then lower temperature to 290 and cook until Medium Rare (125 degrees). Remove and crack shell open. Let rest 7-8 minutes.

If Cooking on a Grill:

Place prime rib directly over hot coals meat side down and mold salt paste on top of and around the sides of the steak. Leave on 3-4 minutes so that exposed meat side is nicely caramelized. Move Prime Rib off coals, add smoking chips and slow smoke until Medium Rare (125 degrees). Remove from heat and break salt dome before letting rest 7-8 minutes.

\*\*Do not cut until rested as juices will leave the meat. Slice and serve with Au jus or Horseradish cream as desired.\*\*

**Pairing:** This dish can go with any medium to full bodied red wine. But try it with the Marselan if you can. The bright fruit from the Grenache will go beautifully with the saltiness of the dish and the rich Cabernet qualities will be a perfect complement to the juicy quality of the red meat. Plus a nice French Marselan is the perfect way to round out this romantic Valentine's main course.



## *Wine and Cheese Pairing*

People laugh at me when I tell them that if they buy a bottle of wine and then aren't that excited about it, bring out the cheese. There is just something about cheese that makes wine delicious. So imagine how good it is when you pair the right cheeses with the wine you are drinking. In a word, YUM!

The Val de Salis Marselan has a lot of red and black fruit along with a little bit of spice, that makes it perfect for pairing with slightly salty and nutty cheeses. Here are two to enjoy:

Edam from Holland has a light color and is usually in a red paraffin wax for shipping. It has a mild flavor and is just slightly salty and nutty.

Fontina typically either comes from Denmark or Italy. The Danes tend to make a less aged, milder, softer cheese. The Italian version is a bit saltier and more pungent.

Enjoy either with a glass of Val de Salis Marselan. Yum!

**Have a question about one of our products or just wine in general?**

Send me an email and I'll try to answer it: [christi44@comcast.net](mailto:christi44@comcast.net).

### **In home wine tastings**

We are now offering personal wine tastings in your home. If you are having a get together, bridal shower, reunion, etc. you may want to consider hosting a wine tasting in your home. It also makes a great gift (one size fits all!!!) To find out more please contact Christi Azurmendi at 404-422-0808 or [christi44@comcast.net](mailto:christi44@comcast.net).

## **Our Wines:**

### **Argentine Wines**

#### ***Bodegas Crotta***

Strip tease sparkling white

Strip tease sparkling red

#### ***Bodegas Los Cerrillos***

##### **El Peral:**

Cabernet Sauvignon

Chardonnay

Malbec

Merlot

Reserva

Sauvignon Blanc

##### **Uruco:**

Malbec

Blend

##### ***Novus Ordo***

Malbec

##### ***Serrera***

Malbec

Syrah

##### ***Simona Moenart***

Malbec

Malbec Reserve

### **Brazilian Wines**

#### ***Panceri***

Cabernet Reserve

Cabernet

Chardonnay

Merlot

Merlot Nouveau

Nilo Teroldego

### **French Wines**

#### ***Languedoc***

#### **Val de Salis**

Chardonnay

Malbec

Marselan

Viognier

### **Italian Wines**

#### ***Lenotti***

Amarone

Bardolino

Rosso Passo

Valpolicella

### **Spanish Wines**

#### ***Heredad Ugarte***

Reinares Blanco

Reinares Rosado

Reinares Tempranillo

Mercedes Cabernet

Mercedes Cabernet Rosado

Mercedes Sauvignon Blanc

Mercedes Shyraz-Tempranillo

#### ***From Rioja***

Ugarte Cosecha

Heredad Ugarte Crianza

Dominio de Ugarte Reserva

Martin Cendoya Reserva

#### ***Navarra Challenge***

Tempranillo-Granache Blend

#### ***Vinicola Tomelloso***

Portales Blanco

Portales Tinto

## **Where to find us:**

As we are in the process of updating our website with restaurants and retailers that are selling our wines, if you are interested in purchasing any of our wines please contact me at [christi44@comcast.net](mailto:christi44@comcast.net).

We are currently selling in Georgia, Florida, Tennessee, North and South Carolina, Kentucky, Alabama and Illinois. Not everything is sold in every state, but if you want to purchase one of our wines, I will help you find a place to buy it.

Happy Valentine's Day!

Christi