

# The Catamarcan

## Monthly Newsletter

Here we are in June already. It's time to get the grill cranking and bring out the salads. It's getting a little warm for red, so we have the next best thing in this edition...sparkling red wine that you drink cold. It goes with everything still red pairs well with, but it's consumed at white wine temperatures. So refreshing! Our website [www.catamarcaimports.com](http://www.catamarcaimports.com) is under construction, but it is getting better. So feel free to check it out every now and again. We are trying to update it quickly.

## Upcoming Events

### June 11<sup>th</sup>

A Taste of Life - The Living Room  
8-10pm

Holy Cross Catholic Church Parish Hall  
3773 Chamblee Tucker Road  
\$35/person in advance  
\$40/person at the door

Come taste a variety of wines from Atlanta distributors and foods from restaurants and caterers.

For tickets:

<http://www.livingroomatl.org/newsandevents.php>

## Sparkling Reds

by Christi Azurmendi Moon

Ok, we all remember Riunite, maybe the most famous of sparkling reds, but not all sparkling reds are created equal. While Riunite may have been the first well known sparkling red, it's not the only one. It's just the one with the largest marketing campaign. There are many other sparkling reds on the market that are worthy of your table this summer.

So why drink a sparkling red? Let me count the reasons. They pair easily with the salty meat and veggies of antipasto, strong, salty cheeses, steak, chicken or pork off the grill, burgers, and even blackened fish. They typically have light, berry flavors that

make them wonderful to drink in the summer. They've got light fizz, very refreshing in the heat. And it is something different, so why not try one?

Italy is most famous for sparkling reds to include Lambrusco and Brachetto di Acqui. Both have a slight sweetness, and a bright acidity (which is what makes your mouth water) and a light fizziness. The French make a dark Rose in the Jura region made from Gamay. The Aussies create a sparkling Shiraz. And of course the Argentines have their own version. Our **strip tease tinto** is a sparkling Tempranillo. With a touch of berry sweetness and a light fizz. The color is a deep purple. The wine itself is refreshing and perfect for this hot time of year.

## Wine and Recipe Pairing



### Pork Chops with Spinach, Shitake and Gorgonzola

By Becky Guillory

*This recipe is perfect for grilling, but can also be finished in the oven if necessary.*

4 Bone in thick cut pork chops (or 1-2 lb. Pork loin)  
8 oz. fresh spinach  
8 oz fresh sliced Shitake mushrooms, stems removed (or other favorite shroom)  
2 cloves garlic, crushed in a garlic press  
Gorgonzola cheese, crumbled  
Salt  
Fresh ground pepper  
1 tbsp fresh rosemary  
Extra virgin olive oil

1. Wash spinach thoroughly, drain, and pat dry to remove moisture. Chop the spinach.
2. In a bowl, combine the spinach, mushrooms, garlic, Gorgonzola and 1 tbsp olive oil. Mix thoroughly and set aside.

3. Wash the pork chops and pat dry. Insert the sharpening steel or dowel into the center of one end, carefully slicing and opening lengthways across the chops or loin.
4. Using your fingers to open up the cavity, being careful not to tear a hole in the outside of the pork.
5. Spoon the mixture into each chop or into the loin, stuffing thoroughly as stuffing will shrink greatly when cooking.
6. Use toothpicks or twine to close the opening and keep stuffing from falling out.
7. Brush the outside of the chops or loin with olive oil.
8. Mix the rosemary and pepper together and season the outside of the chops or loin. Season lightly with salt.
9. Sear each side of pork chops directly over fire on a grill for one minute. Then move away from heat, using the indirect method. The pork should not be directly over the heat source. You can either turn off one section of your burner, or if using charcoal, move the coals to one side of the grill. Close the cover. On a green egg, close and slow smoke.

*Cooking times vary with grills, so to be safe, test with a thermometer in the middle. It should read 150-155 degrees when finished. Remove from the heat and let it rest for 5 minutes before serving.*

**Pairing:** The strip tease sparkling Tempranillo will pair perfectly with this dish off the grill. The char from the grill will be contrasted by the berry fizziness of the wine. The richness of the cheese and the mushrooms will be balanced by the slight sweetness and the acidity.



## ***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!

Mozzarella and Feta cheese could not be more different, but both are great for the summer and will pair well with a sparkling red wine :

Actually any type of mozzarella works with a sparkling red or a rosé. This light cheese is a perfect background for wine with a hint of sweetness and acidity.

Feta, can pretty much be paired with any wine red or white, sparkling or flat. What makes it a perfect pair to a sparkling red is the foods that feta is typically served along side. A salad with basil and tomato or pasta with olive oil and fresh veggies, or as an accent to a goat or lamb dish. Last but not least put feta on crackers and pair it with a glass of sparkling red and call it dessert!

## **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

### **Australian Wines**

#### ***Woody Nook***

Kelly's Farewell Semillon/Sauvignon Blanc  
Killdog Creek Shiraz

### **French Wines**

#### ***Languedoc***

#### **Val de Salis**

Chardonnay  
Malbec

Marselan  
Pinot Noir  
Sauvignon Blanc  
Viognier

### **Italian Wines**

#### ***Lenotti***

Amarone  
Bardolino  
Rosso Passo  
Valpolicella

#### ***Cantone***

Frascotti

### **Spanish Wines**

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

Reinares Blanco  
Reinares Rosado  
Reinares Tempranillo  
Mercedes Cabernet  
Mercedes Cabernet Rosado  
Mercedes Sauvignon Blanc  
Mercedes Shyras-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 Alabama, Delaware, Florida, Georgia, Illinois, Kentucky, Massachusetts, New Jersey, North and South Carolina, Tennessee and Virginia. 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.

Cheers!

Christi