

SCREWTOP TRADITIONAL CLUB
AUGUST 2016

PRIORAT & MALLORCA



UPCOMING PICKUP PARTIES

SEPTEMBER
WASHINGTON STATE

Saturday
September 3rd 1-3pm

Tuesday
September 6th 6-8pm



NOUNAT

APPELLATION Terra Mallorca
VARIETY Prensall, Chardonnay (up to 50%)

Always roughly equal parts Prensall and Chardonnay the Nounat is hard to characterize. There is a certain Burgundian quality but with a more saline and volcanic minerality. The Prensall is aged for 7 months in stainless steel, and concrete egg while the Chardonnay spends the same amount of time in French oak. Bottled unfiltered. \$26.99



LO PETIT

APPELLATION D.O Priorat
VARIETY Grenache, Cabernet Sauvignon

Red cherry color of medium intensity. The aroma is clean, with ripe black fruit notes, black spices, sweets, wild herbs, and a note of incense. In the mouth, the first impression is fresh, has a good follow through, with intensity and fruity notes. Tannins are ripe, elegant, and subtle. Long aftertaste with notes again of wild herbs. \$18.99



GARROTXA

Pasteurized Goat's Milk Cheese

Garrotxa is a traditional Catalan goat's milk cheese. Almost extinct by the early 1980s, it has been revived by a young cheesemakers' and goat farmers' cooperative in the Garrotxa area of Catalonia. The revival began in 1981, and the cheese has since become widespread in artisanal production. Firm and ivory colored, it has an earthy flavor unusual for a goat's milk cheese. \$16.99/lb.

SCREWTOP CLUB RED
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PAM DE NAS

APPELLATION D.O Priorat
VARIETY Grenache, Carignan

Dark red in color. On the nose, complex, and intense aromas of dark fruit with spicy, and balsamic notes, continuing to the palate with mineral and herbaceous flavors of thyme, and rosemary. Delicate, mature, and fresh, with velvety and elegant tannins. \$54.99



ANIMA NEGRA ÀN / 2

APPELLATION Terra Mallorca
VARIETY Callet, Manto Negro, Syrah

Deep ruby-red in color, ÀN/2 has complex aromas of savory spices, wild raspberries, dark cherry fruit and a hint of violets and smokiness. On the palate, the wine is silky and elegant with intense flavors of mature fruit. Well-balanced with a long finish. \$26.99



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