



The Ladies Wine and Food Society of Melbourne (Inc.)
REG. No. A0022942F

Brunswick Kitchen Function Report

Tuesday 25th October 2022

Food Master – Julee Andersen

Wine Master – Janet Harper

Guest Wine Master – Jenny Pullar

We had nine enthusiastic members attend the Brunswick Kitchen owned by Tracey Lister – This time we indulged in a Spanish Cooking Class.

Unfortunately, Janet couldn't join us however she managed to select some very interesting wines from The Spanish Acquisition along with some wine from our cellar which would complement the Spanish theme.

Tracey Lister prepared a delicious menu starting with Manchego cheese, guava and quince paste skewers. These tiny morsels went very well with the sparkling wine – 2020 Raventos i Blanc "de Nit" Rosado Espumoso (more details below).

Following this we all made our own Cured Sardines with radish and green chilli while Tracey prepared Mojo Picon - spicy red pepper sauce served with Papas Arrugadas, or "wrinkly potatoes". Janet had selected a sherry – Callejuela "Blanquito" Manzanilla Pasada which is aged for 12 years. This along with the 2018 Pieropan Soave Classico (Veneto, Italy) complemented the tapas beautifully.

Kristina had a special bowl of Gazpacho made to her liking. Tracey served a small portion of the gazpacho over ice to everyone else.

The main course was Zarzuela de Marisco which is an amazing shellfish and seafood stew from the Catalan coastal region of Spain. This stew bears a resemblance to France's bouillabaisse. This shouldn't come as a surprise at all as the Catalan coast of Spain borders the Mediterranean coast of France.



But there are important differences. Bouillabaisse is clean and refined, with strong notes of saffron, anise, and citrus. Zarzuela de Mariscos isn't like that. First, it's more rustic. It's got ground almonds in it, which gives the broth a coarse, grainy texture. Second, the flavours are bolder. Instead of fennel and orange, you've got cured pork and tomatoes, and peppers. You guessed it we cleaned all the seafood. For those who wanted could add some of the Mojo Picon to complement.

Janet chose three white wines from the cellar to try with the tapas and/or the main course – 2018 Pieropan Soave Classico, 2015 Kumeu River Estate Chardonnay (West Auckland, NZ) and 2004 Tyrells Stevens Semillon (Hunter Valley, NSW). These wines were chosen due to their likely flavour profiles which somewhat match the profile of dry white Spanish wines such as Albarino or Palamino – high acidity, texture, minerality, salty/savoury.

For main Kristina was serviced Baked Chicken with Chorizo and Orange segments. This casserole had similar ingredients to a bouillabaisse with the introduction of orange segments.

Dessert was a delicious Leche Frita Spanish sweet typical of northern Spain. It is made by cooking flour with milk and sugar until it thickens to a firm dough which is then portioned, fried and served dusted with cinnamon powder. Janet provided a moscatel which is a traditional match to Leche Frita. 2020 Telmo Rodriguez MR Moscatel was slightly sweet to accompany the dessert.



During the evening Tracey provided suggestions on the easy way to clean calamari, prawns and mussels. The fine art of roasting peppers and the best shops to buy the ingredients. - Casa Iberica Deli - 25 Johnston St, Fitzroy and Basa Foods – 419 Victoria Street, Brunswick.

It was another successful cooking class and evening at the Brunswick Kitchen.

Special thankyou to Jenny Pullar, who was able to stand in at late notice for Janet.

Wine notes for Brunswick Kitchen

2020 Raventos i Blanc "de Nit" Rosado Espumoso (Conca del Riu de Anoia, Catalonia, Spain)

55% Macabeo/20% Xarel.lo (char-rell-low)/20% Parellada (pa-rey-yada)/5% Monastrell

This small 90 hectare vineyard has been in the family since 1659, and a wine growing estate since 1497. Josef Raventos Fatjo produced Spain's first in-bottle fermentation in 1872. They ceased calling their wines Cava from 2012, to distance the wine from the variable quality that occurs in Cava. Made as for Champagne.

Callejuela "Blanquito" Manzanilla Pasada 500mL (San Lucar, Andalusia, Spain)

100% Palamino - Manzanilla Pasada is a Manzanilla aged longer than usual which softens the flor/yeast character – this one is aged 12 years.

Callejuela is owned by 2 brothers who have a strong focus on vineyard and terroir. They grow primarily Palamino which is made into white wines (Palamino Blanco) and fortified wines (Manzanilla due to the location of the bodega), with or without flor.

2018 Pieropan Soave Classico (Veneto, Italy)

85% Garganega, 15% Trebbiano di Soave

2015 Kumeu River Estate Chardonnay (West Auckland, NZ)

Compared by the winemaker and reviewers to white Burgundy or Chablis.

2004 Tyrells Stevens Semillon (Hunter Valley, NSW)

The above 3 wines were chosen from our cellar due to their likely flavour profiles which somewhat match the profile of dry white Spanish wines such as Albarino or Palamino – high acidity, texture, minerality, salty/savoury. Chosen to match Zarzuela de Mariscos (Seafood in a tomato sauce with cured ham and almonds), or to try with other tapas.

2020 Telmo Rodriguez MR Moscatel 500mL (Malaga, Spain)

Muscat grapes grown on very steep schist (brown slate) slopes between 350m and 1000m altitude. Picked ripe (no rot) and dried in the sun for a week before pressing. Fermented in stainless steel and bottled without further intervention to retain fruit freshness and spicy-earthy acidity.

Sweet style chosen to accompany Leche Frita (fried milk pudding).

Janet Harper

Extra information about Spanish Wine

Cava

What is Cava?

Cava is Spanish sparkling wine made the same way that champagne is produced, but with different grapes. It is far closer to champagne (in terms of taste) than Prosecco.

Cava Grapes

Macabeu (aka called *Viura in Rioja*) is the primary grape used in Cava production. Despite its importance, Macabeu tastes somewhat simple. It has faint floral aromatics, a lemony flavour with a slightly bitter finish that tastes similar to green almonds. Xarel-lo (sounds like 'Cheryl-oooh') on the other hand, is much more aromatic with rich floral aromas and pear/melon-like notes. The last grape, Paralleda, is blended for its ripping high acidity and zesty citrus flavours. Together the three Spanish grapes create a balanced fruity sparkling wine that's less sweet than Prosecco but not as nutty as Vintage Champagne.

Is Cava sweet? No, not usually. Cava is far closer to a non-vintage Champagne or a new world sparkling wine than Prosecco

Cava Rosé

Pink! To make Cava have pink in it, winemakers must add other grapes to the mix. It's common to see Spanish Garnacha (aka Grenache) blended in for its strawberry and raspberry aromas and Monastrell (aka Mourvedre) added for its antique pink hue and peachy-floral smells. Also, Pinot Noir is growing in popularity even though it's not a traditional grape.

Vintage and Aged Cava

Nutty and toasty

Most people know Cava as a simple aperitif with zesty aromatics, but more producers are ageing their wines. Vintage and Cava aged on the lees have incredible body with baked notes of apple and almond. Many of these prestige bottling use Pinot Noir and Chardonnay grapes.

Manzanilla Sherry

Manzanilla is a dry white wine, almost identical to Fino sherry. The main difference is the location: Manzanilla can only be produced and matured around Sanlúcar de Barrameda, a town closer to the sea than Jerez. The climatic differences make it lighter than Fino wines. The wine is controlled by its own D.O. Manzanilla de Sanlúcar.

It is made from the Palomino grape and biologically aged, entirely under a layer of flor yeast. The specific climatic conditions of Sanlúcar are responsible for a higher humidity and cooler, more constant temperatures than those found in inland bodegas, which contribute to a higher yield of flor all year round.

Like Fino, Manzanilla is produced in a Solera system, but it typically has more scales than their Fino counterparts. Barbadillo's Solear has ten criaderas for example, and the Solera that produces La Gitana has fourteen. It is typically released at a younger age than Fino, but the best Manzanilla examples are still between three to seven years of age.

Manzanilla wine character

The thicker layer of flor protects the wine even more from air contact, resulting in a slightly lighter variety of Fino, containing virtually no glycerol and combining dry, saline notes with a fresh, zesty liveliness. Manzanilla typically displays more coastal aromas than a Fino, like sea spray, salty touches or even a hint of iodine.

In Spanish, manzanilla means chamomile, which is an aroma typically found in this type of sherry. Nonetheless the name of the wine supposedly comes from the eponymous village in the D.O. Huelva, a neighbouring winemaking area, on the other side of the Parque Nacional Doñana.

Manzanilla Fina / Manzanilla Pasada

The flor in Manzanilla barrels will usually live for about 6 to 8 years. At that point there is not enough material left in the wine to survive (the sugar content of the wine will be below 5 grams per litre), and the flor gradually fades, slowly exposing the wine to oxygen. Depending on the stage of the flor, there are different classifications of Manzanilla:

- Manzanilla (sometimes Manzanilla Fina to differentiate from the Manzanilla Pasada) is the traditional Manzanilla sherry, typically bottled around 3 to 5 years. Maturation of at least 2 years is prescribed by law.
- Manzanilla Pasada is a richer, older Manzanilla in which the flor starts to fade. Until recently, some of the popular Manzanillas like La Gitana or La Guita were released as a Manzanilla Pasada, but due to their popularity and the consumer's preference for a lighter style, nowadays they are bottled as younger wines. Since 2021 the minimum age for a Manzanilla Pasada is defined at 7 years of age.

Appreciation

Manzanilla is a perfect aperitif or accompaniment to a wide variety of foods. It is best served chilled – depending on the producer, a temperature of between 4°C and 9°C will be suggested. It goes particularly well with olives, (fried) fish, seafood and Jamón Serrano. Manzanilla is also an excellent combo with sushi.

What is the difference between Manzanilla and fino sherry?

The differences between Finos and Manzanillas can be ascribed to the locations in which the wines are aged. **Fino is matured slightly inland, in cellars in Jerez and El Puerto de Santa Maria, while Manzanilla is made only in the coastal town of Sanlúcar de Barrameda.**

What is Flor yeast?

Flor is the veil or thin layer of indigenous yeast cells that forms on top of biologically aged sherry wines. It is a kind of Ivory coloured, wrinkled, waxy foam, up to two centimetres thick, that protects the wine from air contact and that grows naturally in the specific microclimate of Southern Spain.

What is Solera?

Solera is the process of ageing wine by a fractional blending in such a way that the finished product is a mixture of ages, with the average age gradually increasing as the process continues over many years.

A solera system is a collection of barrels, traditionally stacked (with the bottom row containing the oldest vintage), for the purpose of fractional blending across vintages. Solera systems are not specific to Sherry—they can be used on non-vintage bubbly, Port, rum and balsamic vinegar.

Most Sherries go through the solera system. It's a way to create a house style, and to keep a historic thread running through a beverage that is made year after year. It is helpful to picture a tower of barrels from multiple vintages, with the youngest barrels on the top of the pile and the oldest at the bottom. You start by removing some wine from the oldest barrel on the bottom, but then you replace that missing portion with wine from the next oldest barrel, and that portion is then replaced with the next oldest barrel, and so on down the line so that the missing amount is always replaced by the next-oldest available wine. Because you never entirely empty the barrels, the barrel on the bottom will always have at least a small amount of the oldest vintage.