

Adagio 2016 Minuet

Our Adagio 2016 Minuet was produced in the Spanish wine region of La Mancha. This young 2016 Sauvignon Blanc has a seductive, tropical nose atypical of the Californian style. This aromatic-packed wine displays orange blossom and lychee characters. Fragrances of acacia and some minerality come forward in the nose. The attack has a good kick of acidity with lemon flavors that linger in the mouth. This dry wine has a lovely and clean finish.

This crisp palate-pleaser will pair well with seafood, curry-based dishes or spicy Chinese recipes. Try it with the featured recipe: "Skillet Paella."



Hypersensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2016
- **VARIETAL(S):** 100% Sauvignon Blanc
- **APPELLATION:** La Mancha, Spain
- **ALCOHOL:** 12%
- **AGEING POTENTIAL:** 2 years
- **SERVE:** cold; open right before serving
- **PAIRINGS:** cheeses such as sharp Cheddar, mozzarella or Provolone

tidbit: Incredible aromas of lychee, passionfruit and mango are formed during fermentation by compounds called *thiols*. They are the natural, volatile sulphur compounds responsible for all this yummy fruitiness.

WINE SHOP AT HOME

\$25.00

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RECIPE PAIRING : Skillet Paella

INGREDIENTS

2 cups water
1/2 pound smoked sausage, halved lengthwise and sliced 1/4-inch thick
1 can (14 1/2 ounces) diced tomatoes, undrained
1/2 cup chopped onion
1 teaspoon dried parsley flakes
1 package ZATARAIN'S® Yellow Rice
1 pound large shrimp, peeled and deveined
1 cup frozen peas

DIRECTIONS

Bring water, sausage, tomatoes, onion and parsley to a boil in a large skillet. Stir in Rice Mix. Return to boil. Reduce heat to low; cover and simmer 15 minutes.

Stir in shrimp and peas. Cover and cook 10 to 15 minutes longer or just until shrimp turns pink and rice is tender, stirring occasionally. Remove from heat. Let stand 5 minutes.

Makes 8 (1 cup) servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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