

Dusk 2019 Malbec

This young Malbec comes from the most famous wine region in Argentina, Mendoza. Our Dusk 2019 Malbec has good extraction in color and aroma. Behind a very dark robe, this wine showcases powerful dark fruit, like black currant, blackberry and blueberry. The structure and toasted oak also give us smoky and meaty characters. This Malbec has a rich mouthfeel with young tannins which will develop and soften for quite a few years. The finish is fruity with a medium intensity.

This fleshy wine will pair well with dishes like meat lasagna, pork chops, beef stew or meatloaf. Enjoy it with the featured recipe: "Spice Rubbed Grilled Steak with Chimichurri Potato Salad."



Tolerant Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 100% Malbec
- **APPELLATION:** Mendoza, Argentina
- **ALCOHOL:** 13.5%
- **AGEING POTENTIAL:** 3 - 4 years
- **SERVE:** room temperature
- **SMALL BITES:** Cheddar, Swiss or cocktail meatballs

tidbit: Argentina is the top wine producer in South America and the world's sixth-largest. Argentina also grows the most Malbec in the world.

WINE SHOP AT HOME

\$24.00

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RECIPE PAIRING : Spice Rubbed Grilled Steak with Chimichurri Potato Salad

INGREDIENTS

CHIMICHURRI SAUCE

- 1 cup packed flat leaf parsley
- 1/3 cup olive oil
- 1/4 cup red wine vinegar
- 3 cloves garlic
- 1/2 teaspoon salt
- 1/2 teaspoon McCormick Gourmet™ Organic Thyme
- 1/4 teaspoon McCormick Gourmet™ Organic Red Pepper, Crushed

POTATO SALAD

- 2 pounds all-purpose potatoes, cut into 1-inch cubes
- 1/2 cup chopped celery
- 1/2 cup finely chopped red bell pepper

SPICE-RUBBED FLANK STEAK

- 2 pounds flank steak
- 2 tablespoons olive oil
- 1 teaspoon McCormick Gourmet™ Chile Pepper, Ancho
- 1 teaspoon McCormick Gourmet™ Organic Black Pepper, Cracked
- 1 teaspoon McCormick Gourmet™ Organic Thyme
- 1/2 teaspoon salt

DIRECTIONS

For the Chimichurri, place all ingredients in food processor; cover. Process until parsley is coarsely chopped.

Cook potatoes in lightly salted boiling water 8 to 10 minutes or until tender. Drain well. Refrigerate 1 hour. Just before serving, add celery and red bell pepper. Toss with 1/2 cup of chimichurri sauce.

Rub flank steak with oil. Mix ancho chile pepper, pepper, thyme and salt in small bowl. Sprinkle the spice mixture evenly over both sides of the steak. Refrigerate 1 hour.

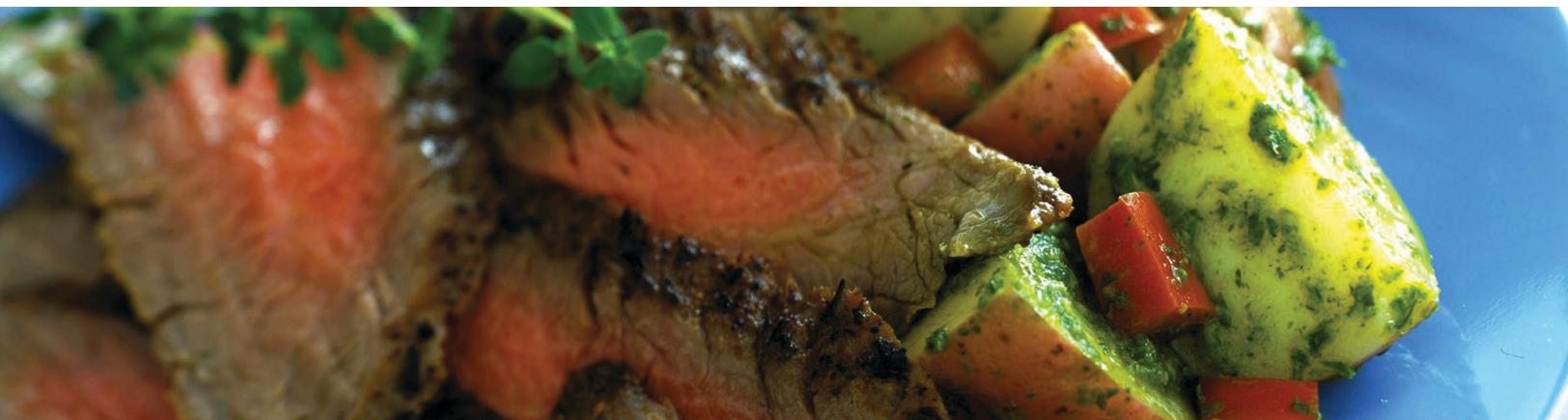
Grill over medium-high heat 6 minutes per side or to desired doneness. Serve with remaining chimichurri sauce and potato salad.

Makes 8 servings.

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WINESHOP AT HOME

Recipe & photo courtesy of McCormick & Company, Inc.



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