

**PORTO:** The vessel **National Geographic Endeavor** touched shore in Portugal three times on our cruise, first in Portimão, a sardine fishing village on the Algarve, then in Lisbon and Porto. As we sailed into Porto, buses were waiting for us on the dock to take us on a scenic drive around the city and then down to the river mouth of the Douro to the Sandeman Port Lodge. After our tour of Sandeman, Claudia Soares, an ex-Spanish Table employee now living in Porto, met us outside to escort us on a more personal tour including the modern apartment building where she now lives and the fisherman's neighborhood on the beach where her mother, Angela do Mar, was born, an area now gentrified. Then we reminisced over dinner about the years when she and her mother worked for The Spanish Table. Just after sunset, our ship set sail for Spain.

### FEATURED PORTUGUESE WINES

**2002 Casa de Cello Espumante (Vinho Verde Region) \$24.99:** We have a new Portuguese sparkling wine in stock! From the Vinho Verde region of Portugal, this crisp bubbly combines dried floral and crisp pear notes with an earthiness that has a distinct Portuguese accent.

**2006 Vale de Raposa Rosé (Douro) \$11.99:** Another new arrival! Vintner Alves de Sousa was named "Producer of the Year" in 2006 by Revista de Vinhos. This rosé wine comes from their Vale de Raposa quinta. Made from 85% Touriga Nacional and 15% Tinta Roriz, the fresh fruitiness is backed up with crisp acidity. Enjoy it with grilled prawns, rich cow's milk cheese or just a Memorial Day weekend sunset.

**2003 Chryseia (Douro) \$75.00:** At our dinner in Porto, we treated Claudia and her boyfriend to this lush red wine. Intensely complex, the flavors just kept rolling in. Ripe blackberry, nutmeg, licorice, mint and chocolate wraps up with a 3 minute tobacco/tar finish. Very drinkable now or hold through 2011. 92 points Wine Spectator

### PORK & CLAMS MADEIRA

Here is a version of the dish I savored at lunch in Lisbon the day our shipped stopped there. The flavor of the Madeira combines with the flavor of the caramelized pork to make a rich and heady sauce for the clams.

Serves 6

¼ cup	Portuguese Extra Virgin Olive Oil
1 lb	Lean Pork cut in small cubes
4 cloves	Garlic, minced
½ cup	Madeira Wine (Rainwater or Bual)
2 lbs	Small clams

You will need a pan or cazuela with a lid large enough to hold all the clams after they have opened.

Heat the olive oil then add the pork cubes. When very brown on one side, turn and add the garlic. Continue cooking, tossing occasionally so ingredients cook evenly until the garlic is golden. Do not allow the garlic to blacken. Add the Madeira, toss, and add clams, toss again and cover. Cook for 7-9 minutes.

### WORLD FLAVORS

Expand your horizons by cooking with world flavors. In search of the unique, we stock Tunisian couscous, Oaxacan Mole, Turkish pepper sauces, Bulgarian eggplant Ajvar sauce, olives from Israel, pickles from the West Bank, Argentine Chimi Churri and Dulce De Leche and a wide selection of cookbooks featuring cuisines from around the world to stimulate you.

### WORLD WINE

**Rimon Pomegranate Dessert Wine, Israel, \$29.99:** Paul Gregutt wrote in the Seattle Times that this barrel aged, slightly tart, fruit wine from Israel is “truly excellent” in spite of his misgivings about a making a wine from pomegranate juice. And best of all, as he notes, it pairs beautifully with chocolate. It also makes a fancy sparkler mixed one part Rimon to three parts Cava.

**2006 Fantelli Torrontés (Mendoza, Argentina) \$7.99:** Our newest value discovery, this Torront es will not disappoint! A crisp, elegant nose of white peach, citrus and melon moves on to a round body with layers of tropical fruit and soft minerals. The finish is smooth and creamy, with beautiful acidity framing the palate throughout. Serve with a light pasta dish or with seafood. At this price, a great bottle to have both on the table and in the kitchen!

### FEATURED SPANISH WINES

**2005 Mad Dogs & Englishmen (Jumilla) \$9.99:** Our Mill Valley partners turned us onto this tasty blend of shiraz, cabernet sauvignon and monastrell. Ripe fruitiness, full body with a spicy edge and smooth finish, it delivers lip smacking goodness. Great picnic or barbeque wine, come rain or shine on Memorial Day!

**2006 Burgans Albarino (Rias Baixas) \$12.99:** A delicious Albarino for fans of rounder, richer whites. Orange marmalade, honeysuckle, peach and lemon just are kept in check by subtle floral and mineral notes. Serve with a glazed salmon fillet for a succulent summer treat!

***We just received our allocation of some very limited availability wines.***

These highly sought after wines won't last long! If you'd like any of these wines but aren't able to stop by the shop in the next few days, please contact us by e-mail at

[seattlewine@spanishtable.com](mailto:seattlewine@spanishtable.com) or call us with your credit card information.

**2000 Muga Prado Enea Gran Reserva (Haro, Rioja) \$65.00:** This is *the* wine to warm the heart of a traditional Spanish wine lover. 9 bottles in stock. 92 points Wine Advocate.

*We get weekly requests for Clio and El Nido so we are so happy to have them back in stock!*

**2005 Bodegas El Nido Clio (Jumilla) \$50.00:** 19 bottles in stock. 95 points Wine Advocate; 90 points Wine Spectator.

**2005 Bodegas El Nido El Nido (Jumilla) \$150.00:** Only 5 bottles available. 98 points Wine Advocate; 90 points Wine Spectator.

**2005 Bodegas Atteca Armas (Calatayud) \$42.00:** 100% garnacha old vines, sourced from a single vineyard planted in 1909. 6 bottles in stock. 93 points Wine Advocate.

**2005 Emilio Moro Malleolus de Valderramiro (Ribera del Duero) \$160.00:** 100% tempranillo sourced from a low yielding, 85 year old vineyard. Only 2 bottles allocated! 97 points Wine Advocate; 93 points Wine Spectator.

**2004 Merum Priorati Osmín (Priorat) \$85.00:** A blend of old vine garnacha and cariñena with syrah, cabernet and merlot. 3 bottles ins stock. 97 points Wine Advocate.

#### Links To:

Paul Gregutt's flattering review of local wine importer, Casa Ventura's portfolio of Spanish wines:

[http://seattletimes.nwsourc.com/html/wineadviser/2004427527\\_winecol21.html](http://seattletimes.nwsourc.com/html/wineadviser/2004427527_winecol21.html)

Melissa Clark's ode to Spanish spring onions with romesco:

[http://www.nytimes.com/2008/05/21/dining/21appe.html?\\_r=1&scp=2&sq=romesco&st=nyt&oref=slogin](http://www.nytimes.com/2008/05/21/dining/21appe.html?_r=1&scp=2&sq=romesco&st=nyt&oref=slogin)