

**DAY OF THE DEAD:** Unmistakably, autumn is upon us, which in the U.S. brings Presidential debates, Halloween, hearty foods and big red wines. In Mexico, it brings Day of the Dead, a pre-Columbia ritual that we'll be celebrating this year in Oaxaca. On the nights of November 1<sup>st</sup> and 2<sup>nd</sup>, families gather at the cemetery to clean and decorate relatives' graves with altars of sugar skulls, skeletons and flowers. Here at The Spanish Table we have folding paper altars, greeting cards, books, *papel picado* banners, paper-mache skulls and plastic molds for making sugar skulls so that you can have your own Day of the Dead celebration.

### **NEW WINES AND OLD FAVORITES BACK IN STOCK THIS WEEK**

**2007 Naia** (Rueda) \$13.99

With inviting aromas of dried leaf and flowers, Naia has lush stone fruit flavors with notes of lime, grapefruit and kiwi. Smooth, fruity and rich, it has a touch of herbaceousness which accents the crisp acidity on the long, dry finish. Pairs wonderfully with ceviche.

**2007 Lagar de Castelo Albariño** (Rias Baixas) \$14.99

2007 was an excellent vintage in Galicia and all varieties ripened to perfection. This delightful white has intense flavors of lychee and fleshy orchard fruit backed up by apple and citrus notes. Rich with a dry minerality, it finishes pure and clean. Stellar with any type of seafood.

**2005 Alaia** (Castilla y Leon) \$11.99

A Spanish Table favorite has returned! A blend of the rare Preto Pecudo grape which brings bright red fruity character, Tempranillo and Merlot, Alaia is the ultimate easy drinking wine. Deep black cherry and boysenberry flavors balance the red fruit. Earthy, it has great acidity and a persistent, clean finish. Very tasty!

**2004 Pinuaga Tempranillo** (Toledo) \$24.99

The Pinuaga family makes only three wines from their sustainably farmed estate. Produced outside of the D.O., they are free of its' restrictions and can vinify as they wish to create singular, expressive wines. The 100% tempranillo grapes are hand picked from 45 year old vines. Full bodied and plush, the flavors of cassis and Bing cherry meld with notes of plum and licorice. Aged in large oak barrels, it is well structured with mineral notes and pairs wonderfully with hearty fall roasts or rich cheeses.

**2004 Muga Seleccion Especial** (Rioja) \$45.00

"Ripe black fruit flavors mingle with espresso, anise, and mint notes in this bold red. Firm tannins support a thick texture; there's plenty of oak and alcohol, but enough acidity for balance. Best from 2009 through 2020. 2000 cases made." -92 points *Wine Spectator* -94 points *Jay Miller*

### **NEW SPECIALTY BEERS**

**Jerome Andean Red Ale** (Argentina) 660 ml bottle \$6.99

**Sagres white label** (Portugal) \$7.99 per six-pack

**Sagres Bohemia** (Portugal) \$7.99 per six-pack

## **NEW CHEESES**

**Serra da Estrela** This sheep's milk cheese has been handmade in Portugal since the 12th century and only two or three wheels are made per day. Characteristic to Portuguese cheeses, thistle is used as rennet. It can be consumed in two styles—when young, it oozes with buttery and rich flavors with fresh herbal undertones; as it matures, it becomes more cohesive with a sharper flavor, developing sweet, soft caramel notes.

**Queijo Sao Jorge** This pungent cow's milk cheese from the Azores is piquant, intense and creamy, yet firm in texture. It is the perfect compliment to a fruit platter or paired with your favorite Portuguese linguica.

## **POPULAR FOODS BACK IN STOCK**

**Perdiz Bomba rice** A unique variety of short grained rice, bomba absorbs 3 cups liquid to 1 cup of rice. It is the preferred rice for specialty restaurants in Spain.

1 kg bag \$8.99, 5 kg bag \$39.99

**Delaviuda Mazapan** \$5.99 - soft figurines made of almonds and sugar.

**Turrón Blando and Duro - Delaviuda brand** \$6.99

**Simon Coll Desayuno de Chocolate** 7 oz, \$4.99 The famous Barcelona chocolatier's hot chocolate mix. Just add milk, simmer, and enjoy!

**Les Moulins Mahjous hand rolled couscous** 17.35 oz jar "Hand-rolled couscous from Tunisia is somewhat uneven and coarse-grained, and that's part of its appeal. It cooks quickly to a beautiful texture and has a flavor that hints of nuttiness, features that make it worth the expense. \$12.00 at Dean & DeLuca" (NY Times 10/1/08) Currently only \$7.99 at the *Spanish Table*

**Salaoio Portuguese olive oil** 1 quart tin \$18.99

**Victor Guedes Olive Oil** 750 ml bottle with the red rooster \$13.99