

## 2023 Ramirez de la Piscina Blanco

Rioja, Spain

The Ramirez de la Piscina family of San Vicente have been farming grapes in this historic village since the 13th century. Their family name is shared with the hermitage of Santa María de la Piscina, a 12th-century Romanesque hermitage, a historic landmark site that is engraved with the Ramirez family crest, speaking to the family's long history in Rioja. Today, they produce small quantities of classical Rioja wines from estate and long-term contracted vineyards. The region's top white-wine grape was once Malvasia, which was used to create flavorful, high-alcohol wines, often with significant oak influence. Today, the emphasis has shifted to Viura (aka Macabeo), and the ubiquitous Chardonnay, to give a slightly lighter, fresher, and more international white-wine style.

Malvasia is an ancient family of grapes that includes a diverse collection of noble varieties. These grapes are capable of producing wine of any feasible color in dry, sparkling, and sweet styles. Believed to be of Greek origin, the Malvasia family has been commercially important to the Mediterranean for more than 2000 years. Throughout the Middle Ages, Malvasia wine became so ubiquitous among Venetian merchants that they started naming their wine stores "malvasie". The strength of the ancient Malvasia brand may well be the first example of international wine marketing.

Viura is a versatile white grape that is often blended. Viura is fresh, floral, and aromatic when harvested sufficiently early and aged in stainless steel.

The 2023 Ramirez de la Piscina Blanco is a young, refreshing, entirely stainless steel-produced white wine from 70% Viura, 15% Chardonnay, and 15% Malvasía. Aromas of stone fruits lead to a refreshing palate of white peaches, lemons, and apples layered with notes of ginger, wet stone, and white pepper. Vibrant acidity brings it to a long finish and begs you to take another sip. Think light dishes and white meats such as green mango salad and grilled shrimp. Drink now.

Notes from [www.jorgeordonezselecciones.com](http://www.jorgeordonezselecciones.com) & [www.wine-searcher.com](http://www.wine-searcher.com)



## Easy Mango Shrimp Ceviche

*Perfect on those hot summer days when you're looking for a light & fresh bite! Filled with tender shrimp, tomatoes, cucumber, jalapeno, mango, avocado and lime juice. It's the ultimate appetizer or main dish.*

### Ingredients:

1 lb. small raw shrimp, peeled & deveined	1/3 cup cilantro, diced
1 cup fresh lime juice	1 cup fresh mango, diced
1 cup english cucumber, diced	2 garlic cloves, minced
1/2 cup diced roma tomato	1 teaspoon cumin
1 jalapeno, diced	salt & pepper
1/4 cup red onion, diced	2 avocado, diced

### Directions:

Dice prepared shrimp up into smaller bite size pieces. (about 1/4"-1/2")  
 Add shrimp to a large bowl and pour lime juice over the shrimp. Toss to coat the shrimp and let sit for 5 to 10 minutes. The acid from the lime juice will cook the shrimp and turn it opaque in color. That's how you know it's done.  
 Next, add cucumber, tomato, jalapeno, red onion, mango, cilantro, garlic cloves, cumin, salt and pepper to the bowl with the shrimp. Toss to mix. Cover and place in the refrigerator for at least 1 hour to allow the flavors to meld together.  
 When ready to serve, add in the avocado. Gently toss to mix everything together.  
 Serve as is or with tortilla chips.

Serves 8-10 | Recipe <https://www.joyfulhealthyeats.com/easy-mango-shrimp-ceviche-with-avocado/>



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## 2021 Masciarelli Montepulciano d'Abruzzo Abruzzo, Italy

Founded by Abruzzo native Gianni Masciarelli in 1981, Masciarelli and its wines have become the standard-bearer for the Abruzzo region and an inspiration to all emerging Italian wine regions. After a summer in Champagne in his youth, Gianni Masciarelli returned home convinced that world-class wines could be produced in Abruzzo. Through tremendous vision and endless innovation, Masciarelli became one of the most admired wineries in Italy. Gianni first brought a strong focus on vineyard sites and management, which wasn't typical at that time. Reducing yields, working sustainably, and bringing vineyard planting and management techniques new to the region, he greatly increased fruit quality. In the winery he broke the mold by gently and precisely handling fruit, and introducing the high-quality substance he had to extend aging, adding depth and complexity to his wines and resulting in better integration of tannin.

The innovation that Gianni and his wife, Marina Cvetic, brought to the vineyards and the winery has been rewarded with 29 Tre Bicchieri, the prestigious award of the most renowned wine guide in Italy, and recognition as a groundbreaking and iconic winery in Italy. Above all, Gianni Masciarelli brought attention to the extraordinary region of Abruzzo, where 30 miles separate snow-capped mountains from the sea. The rich, diverse, and proud culture is reflected in the wines, which have fantastically singular and seductive characteristics.

Abruzzo is a warm Mediterranean vine-growing paradise where the distance from mountains to seaside is relatively short. The Apennines, which runs through the center of Italy, rises on its western side while the Adriatic Sea defines its eastern border. Two varieties are grown here: Abruzzo's red grape, Montepulciano, and its white, Trebbiano. Montepulciano d'Abruzzo can come in a quaffable, rustic, and fruity style. Montepulciano wines are globally appreciated for their soft flavors and strong color pigments. Gentle tannins and a low acidity create a medium bodied wine that generally drinks best young.

Rich and ripe dark cherry fruit, along with attractive spicy, smoky notes. Fleshy and full, with surprising depth and length. This wine is intended to be consumed in its youth and is a terrific complement to roasted meats, all kinds of pasta, and pizza. Drink now.

Notes from [www.wine.com](http://www.wine.com)



## Grilled Naan Pizzas

*These grilled naan pizzas are topped with caramelized eggplant, roasted red peppers, and creamy ricotta for a delicious pizza the whole family will love!*

### Ingredients:

4 large pieces of naan  
1 small eggplant, sliced into 1/4" thick coins  
2 tablespoons olive oil  
1 cup ricotta cheese  
1/4 teaspoon salt

1/4 teaspoon pepper  
1/4 teaspoon oregano  
1/4 teaspoon crushed red pepper  
1/2 cup jarred roasted red pepper slices  
1/2 cup shredded mozzarella  
1/4 cup pesto

### Directions:

Preheat grill for direct grilling over medium-high heat. Place the eggplant slices on a paper towel, in a single layer. Sprinkle with salt and let sit for 5 minutes, then pat dry with a paper towel.  
Brush the naan with 1 tablespoon of olive oil. Grill the naan for 1 minute on each side.  
Grill the eggplant slices for 4-5 minutes until softened.  
Combine the ricotta cheese with salt, pepper, oregano, and crushed red pepper.  
Spread a thin layer of ricotta on each flatbread.  
Top with eggplant slices, roasted red peppers, and mozzarella.  
Grill for 6-8 minutes or until the cheese has melted.  
Top with pesto and serve.

Serves 4 | Recipe <https://iheartvegetables.com/grilled-naan-pizzas/#tasty-recipes-26784>



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