



### Peak Perfect

Vega Sicilia Wines reach their Peak— if the Winemaker is Satisfied – but that tends to be Decades later

Fewer than seven thousand cases of wine are produced by **Vega Sicilia** each year of its top cuvée, Unico, and just about seven hundred cases arrive in the United States. Few wines have a history as powerful as Vega Sicilia, which is regarded as not only a top producer in Spain, but globally. The coveted **Unico wine** is among the producer's most sought-after bottles to be featured alongside other notable vintages at the exclusive **Vega Sicilia Wine Dinner** on **February 10, 2020**, at the award-winning, fine dining establishment, **Bas Rouge**, in Easton, Maryland. The Eastern Shore of Maryland may not be on everyone's radar – with less than 40,000 inhabitants – but don't underestimate the sophisticated palates of the gastronomes that gather at this exclusive 54-seat luxe restaurant in the heart of this historic town, on a weekly basis.

In the prestigious wine growing region of Spain, Ribera del Duero, surrounded by the Mediterranean Sea and the Atlantic Ocean, the climate leans to extreme intensity – winters are long and cold, and summers are hot and dry. These unusual, fuller-bodied wines produce some of the most exceptional varietals in the world with lower acidity and higher alcohol, possessing riper tannins and powerful black fruit character. Many of Vega Sicilia's 250 acres are planted with more than 100-year-old vines, thus producing a very low yield, which is the very essence of why it is considered one of the most notable wines in Spain. Vega Sicilia is noted for its patience in winemaking, and its high quality distinguishes these wines from others around the world.

**Natalie Tapken, Wine & Beverage Director of Bluepoint Hospitality** – a collection of eight epicurean enterprises and two retail shops in Maryland, including its premier restaurant, **Bas Rouge** – is elated for her first ever collaboration with Vega Sicilia. For Tapken, it was wonderful to come together with **Executive Chef Harley Peet and Chef de Cuisine Phil Lind**, who both understand the flavor profile of these exceptional wines, and curate a memorable five-course tasting menu. Joining the Bas Rouge team on this special evening to unveil these distinctive bottles are long-term associates of Vega Sicilia – Technical Director Gonzalo Iturriaga and Global Director of Sales and Marketing, Ignacio de Saralegui.

*Marcona Almond Custard*

#### **Oremus "Madolas" Dry Furmint 2018**

*Hake Tartare, Black Truffle Vinaigrette, White Anchovies, Marcona Almonds*

#### **Oremus "Petras" Single Vineyard Dry Furmint 2017**

*Jamón Ibérico Roasted Honey Squash, Fig & Sherry Gastrique, Pine Nuts*

#### **Alion 2014**

*Cherry Glazed Grilled Octopus, Crispy Pimenton de la Vera Garbanzo Beans and Chorizo*

#### **Valbuena 2012 (Magnum) and Valbuena 2015**

*Herb Blend Rib Cap Roulade, Confit Potatoes, Chimichurri, Broccoli Rabe*

#### **Unico 2005 (Jeroboam) and 2009 (Magnum)**

*Postre*

#### **Oremus "Late Harvest" 2018**

*The five-course Vega Sicilia Dinner is priced at \$495 per person, exclusive of tax and gratuity. Reservations are required in advance and can be made by calling Bas Rouge at 410-822-1637*

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