

PAELLA PARTY OCTOBER 17TH 2021



SANTIAGO GUTIÉRREZ *MAESTRO PAELLERO*

The venue was a little different, being not a restaurant, but a spacious and comfortable private lounge, that had to be transformed into a Spanish-themed dining room. Not a problem. Add a Spanish flag over the mantelpiece, six white draped tables, accented alternatively with Spain's national red and yellow coloured place mats and little stands, each holding a miniature Spanish flag, and Voila!

The covered billiard table also disappeared under our red, blanket-sized Chaine flag, becoming a huge serving table, tying the themes of *Chaine* and *Spain* together beautifully, as well as becoming a central gathering point for 20 excited Bailliage Members quaffing their welcoming glass of a delicious Pink Cava.

French doors opened out onto the patio, where our Spanish *paellero*, Santiago Gutierrez, set up his portable stove, topped with the largest paella pan anyone had ever seen, at least three feet in diameter



and needing two to carry it. This sized pan normally cooks paella for sixty people This allowed the members to enjoy the visual preparation of the paella on a grand scale. And this they did, from the beginning

as the oil was first scented with onion and garlic, which was then removed and reserved, through to cooking the chicken, adding the broth, rice, seafood and vegetables.



The reserved onion and garlic became a delicious topping on rounds of crusty bread, joining the traditional tapa plates of Manchego, Tortilla di Patate, Olivada on crostini and the most delicious marinated anchovies that one Member said he could dine on all night! As well as the Cava, a Lustau Paolo Cortado Sherry from our cellar was on hand and is traditionally partnered with Manchego Tapas. (See menu at the end of this review).

A new twist for serving other wines during a Chaine event, was introduced with a Spanish Wine Bar. Six reds and one white, carefully selected wines, all 90 Points and above (of course, sampled weeks earlier to ensure acceptability) were available during the

entire evening for Members to wander up and serve themselves their choices from the Carte du Vin where each wine and its character was very conveniently described. There was quite a deal of friendly chatting as to who preferred which wines. The various Tempranillo blends were very popular. (See wine list at the end of this review)



However, the real star wine of the evening, a **Pesquera Reserve Ribera del Duero 2008** (91 Points), came from our cellar and was served with the Paella. Yum! Deliciously smooth tannins with balanced acidity, cherry red appearance, vanilla and coffee nose, aged in oak 24 months and 12 more months in bottles before release. One of our best cellar buys and we have another dozen laid down which might just appear again at Christmas!

The Paella was magnificent, and Santiago served each member with giant, fat and juicy prawns, scallops, chorizo sausage, chicken, and green beans topping mounds of fragrant, saffron and roasted paprika scented rice. Many went back for seconds.



The accompanying salad of baby greens, tossed in a delicate rhubarb vinaigrette, garnished with spiced almonds, cranberries and goat cheese was a particular favourite of mine and along with the Olivada and anchovy tapas was prepared by **Maître Rotisseur, Daryl Pope, from Artisan Bistro.**

Dessert was also Daryl's creation and his Frixuelos de Asturias, rolled crepes served with Chantilly cream and a salted caramel drizzle were a chocolate lover's delight. The Bailli gifted the event with three vintage dessert wines from her cellar. These wines are lovingly called "Stickies" in Australia. Her favourite, was a 2010 Australian De Bortoli "Noble One" Botrytis Semillon and two were French wines, a 2013 Chateau La Rame, Sainte-Croix-du-Mont and a 2003 Sauternes Grand Bordeaux. That wasn't quite the end of the evening, as the wine bar continued to receive

visitors eager to try another Spanish label.

The Bailliage was delighted to welcome Camosun College Student Chef, **Rebecca Marshall**, who assisted with plating and serving the Tapas, salad and dessert. The Bailli introduced Rebecca and presented her with a Chaine Certificate, recognizing her participation in the event. **Santiago Guiterrez**, our Spanish Paella Chef was also presented with a certificate in appreciation for sharing and preparing his family's traditional Spanish recipes. The Bailli closed the wine bar and Members said their farewells with a hope to see each other on December 5th at our Chapitre when we will be inducting five new Chaine Members, three of whom enjoyed tonight's event, as did a new Bailliage Member who has transferred from Edmonton Bailliage.

Gail Gabel, Bailli of Victoria





Bailliage de Victoria October 17, 2021

Memories of Spain Menu

Tapas:

Tortilla de Patatas Española, a traditional and signature egg and potato dish from Spanish cuisine, served at room temperature.

Olivada, a traditional olive spread, toasted crostini

Boquerones en Vinagre, marinated anchovies, saffron aioli, sunflower sprouts

Manchego, a cheese made in the La Mancha region of Spain from the milk of sheep of the Manchega breed.

Main Course

An authentic Spanish Paella: The Guiterrez Family Recepte, traditionally prepared outside over an open flame, chock full of seafood, chicken, Spanish sausage, vegetables, saffron and rice.

and

Bistro Salad: a selection of baby greens tossed in a delicate vinaigrette, garnished with dried cranberries, goat cheese & spiced almonds.

Dessert

Frixuelos de Asturias, Salted Caramel, Chantilly

A typical crepe-like dessert often found in areas of northwestern Spain, such as León, and especially typical during the Antroxu; the Asturian Carnival.





La Chaîne des Rotisseurs, Paella Party, 17 October, 2021.

Carte du Vin

The Welcome Bubbles: *Segura Vuidas Brut Rosé Cava*

A lively, sparkling rosé, made mostly with Trepát, a rare red grape, found in north-eastern Spain. This Cava has crisp acidity, strawberry, redcurrant, peach and floral notes. It's medium-bodied and flavourful, with a crisp finish. Great for quaffing and enjoying with tasty Tapas!

From our Cellar: *Lustau Paolo Cortado Peninsula Sherry*

Try a drop with the Manchego cheese!

This exceptional sherry brings together the finesse and delicacy of the Amontillado with the richness and body of an Oloroso. An extremely versatile wine, aged for 12 years at Bodega la Emperatriz Eugenia in Jerez de la Frontera.

Light amber in colour, nutty, with nuances of vanilla, mocha and dark chocolate.

Dry and concentrated, this wine has a long and elegant finish. 19% alc./vol.

Our Dinner Wine Selection

From our Cellar: *Pesquera Reserva Ribera del Duero 2008. (91 Points)*

Tasting notes:

- Appearance: a ripe cherry red, opaque with purple edges.
- Nose: Ripe, leather, vanilla and coffee, well integrated wood.
- Palate: Full-bodied, tasty, marked but smooth tannins, good acidity.

Cellar: Ribera del Duero

Vineyard: Tinto Pesquera

Grape: Tempranillo

Aging: 24 months in American oak barrels and 12 months in bottle before release.

Preparation: The estate has about 200 hectares of Tempranillo, located in a microclimate that favors the advancement of ripening grapes needed to provide the development of almost all their wines. 13.5% alc./vol.



THE SPANISH WINE BAR

THE RED WINES

Reds are popular and typical with Spanish food; here are some of Spain's favourite selections:

1. Honoro Vera Garnacha 2017 Catalayud (90 Points)

Winemaker Notes

Honoro Vera Garnacha is produced by Bodegas Ateca, located in the region of Calatayud and cultivates old-vine Garnacha on slate-based vineyards at about 3,000 feet above sea level, some of the highest vineyards in the region. Clay loam deep below the rocky slate allows the vines to obtain moisture and the vineyards to be dry-farmed, lending to low-yields, intensity and structure. Large rocky slate top-soil retains the heat of the day which it later gives way at night when the temperatures drop drastically, especially during the ripening period.

Production: Fermented in stainless steel tanks, then aged for 2 months in French oak barrels. It shows bright aromas and flavors of redcurrant, cherry, and raspberry with a touch of toasted oak, spice and silky tannins.

Dry-farmed, no pesticides or herbicides, hand-harvested, Vegan.

Critical Acclaim from James Suckling:

“A generous and meaty red with lively but discreet acidity lifting, which keeps the full body light on its feet on the long, clean finish.”

2. Campo Veijo 2018 Rioja Tempranillo 89 Points

Winemaker Notes

The nose is rich in aromas and pronounced in intensity. There is striking ripe red fruit, later we get the wood nuances with gently sweet notes of vanilla to finish with other sweet spices. On the palate it is perfumed, soft and fresh with a long finish that leaves memories of red fruit, vanilla and cocoa. Pairs well with pasta, seafood, poultry, grilled vegetables and fresh light cheeses,

Critical Acclaim: Wine Spectator:

“This plump red offers black cherry, red plum, licorice and leafy flavors, with light tannins and citrusy acidity. Fresh, juicy and clean. Drink now through 2026.”



3. Antano 2016 Rioja Tempranillo Reserva

Rich cherry red in colour with clear and brilliant violet tones. A complex nose displaying enticing aromas of raspberry and blackberry with just a hint of spice. Full-bodied with a lingering finish. **Rioja at its finest!**

4. Eturnum Viti 2016 Tinto di Toro (90 Points)

WineScores' Review

“Brooding, savoury, and muscular...” hmmm?

“This Tempranillo is smoky and brooding with espresso, black fruits, iodine and bittersweet chocolate and roasted spices, a hint of patchouli rounds it out. It is fresh with a chabby character; it is restrained yet muscular with notable bitterness, which makes it a good food pairing wine.”

Toro has been making headlines in recent years, mostly due to a small group of winemakers who have rediscovered the stunning old vines of this venerable region. Thankfully, their interest has reinvigorated the area and many of these gnarled old bush (gobelet) vineyards are being saved.

5. Vina Real Crianza 2017 Rioja (91 Points)

Full berry aromas are complete as they lead to a racy palate with lively acidity and spirit. Cherry, plum and a dusting of cocoa are lead players on the flavor profile, while this Crianza finishes long and fresh.

Grapes: Tempranillo Blend, Tempranillo.

Appellation: Rioja, Northern Spain.

Critical acclaim from Michael Schnacher: “This is everything you want from Rioja Crianza”.



6. Anciano Grand Reserve Tempranillo 10 Years Vintage 2008. (92 Points)

Intense dark red shading to brick red at the rim. A range of different characteristics can be identified on the nose – black cherry, spicy notes of leather, musk, tobacco and vanilla oak. Medium to full bodied with some finesse, concentrated red fruit compote flavours and smooth mellow tannins on the finish.

Grapes hand-picked from 30-year-old vines in the stony vineyards of Bodegas Navalón in the Valdepeñas region. Controlled fermentation in stainless steel tanks for 8-10 days then matured for at least 18 months in oak barrels of varying toasting levels.

THE WHITE WINE

7. El Petit Bonhomme, 2019.

While red wines are generally preferred in Spain, this is a naughty little white wine, made from 100% Verdejo, reputed to be Spain's most seductive white grape! Fresh, crisp and fruity, pairs with everything from tapas to seafood and can be enjoyed by all, whether dining with family or dancing with friends at a Fiesta. 13% alc./vol.