

2024 Streghe Falanghina Benevento

Campania, Italy

Campania is the wine region that forms the “shin” of Italy’s boot, and whose largest city is Naples. Its name comes from Campania felix, a Latin phrase roughly meaning “happy land”. The region has strong historical links to wine and vine, dating back to the 12th Century BC, and is one of Italy’s very oldest wine regions. The considerable influence of ancient empires, including the Greeks, Romans, and Byzantines, means some of this area’s varieties have historical legends attached.

Falanghina is an ancient Italian white-wine grape, reportedly of Greek origin. It is reported that Falanghina is the grape variety behind Falernian, the most famous wine of Roman antiquity and the inspiration for Falerno del Massico.

Most Falanghina is grown in Campania, in southern Italy. The vines thrive in the porous volcanic soils around Mount Vesuvius and the warm Mediterranean climate. The berries are yellow-skinned and coated with a thin layer of protective wax. As a wine, Falanghina is known for its citrus-blossom aromas, in particular bitter orange. On the palate, it typically shows classic apple and pear flavors, depending on where it is grown, with spicy or mineral notes.

Meaning “the gathering of the witches,” this wine’s name takes inspiration from the area from which it hails. “Streghe” is Italian for “witches.” In Campania is the province of Benevento, an area with an extensive history of witchcraft practice. Pagans would come to this province from all over and dance around a walnut tree on the banks of the Sabato River. In summary, Benevento is the gathering of the witches. Falanghina is one of the main varieties of Campania with roots originating in Greece. Serve this with pizza with pear, walnuts, and arugula, crispy orange beef with steamed broccoli, or chicken thighs baked with red peppers. Drink now.

Notes from www.wine-searcher.com



Spicy, Crispy, Orange Beef

This dish is great for Chinese New Year, or any day when you want to swap out your takeout for a tastier, at-home version that is sure to impress!

Ingredients:

1 pound sirloin steak, cut into thin strips
 ¼ cup cornstarch, divided
 salt, to taste
 1 to 1 ½ cups peanut oil, for frying
 ½ cup fresh orange juice
 ¼ cup seasoned rice wine vinegar
 2 tablespoons orange marmalade

2 tablespoons soy sauce
 2 tablespoons hot chili sauce (like sriracha)
 1 tablespoon brown sugar
 2 cloves garlic, minced
 ½ teaspoon ginger, minced
 3 green onions, green part only, chopped, to garnish
 Birds eye chilis or other red chilis, chopped, to garnish
 Fresh orange zest, to garnish

Directions:

Combine the orange juice, rice wine vinegar, orange marmalade, soy sauce, hot chili sauce, and brown sugar in a bowl. Mix well and set aside.

In a medium sized bowl, toss the strips of sirloin steak with 3 tablespoons corn starch and salt.

Heat the peanut oil in a wok over medium-high heat.

In small batches, fry the steak in the oil until golden brown.

Discard all but a tablespoon worth of peanut oil from the wok, and then add the garlic and ginger and cook until fragrant, about 30 seconds to a minute.

Slowly pour in the orange sauce mixture. Bring the sauce to a boil. Continue cooking until the sauce thickens, about 8-10 minutes.

Add cornstarch slurry* if your sauce doesn’t seem to be thickening on its own.

Add the steak for just 2 minutes or so, coating it in the sauce. Serve immediately over rice or Chinese-style vegetables. Top with a generous amount of green onions, chopped red pepper to taste, and a bit of orange zest.

*To make a slurry, mix one tablespoon cornstarch and one tablespoon cold water in a bowl. After it is well mixed, you can add it to your sauces to thicken them up!

Serves 8-12 | Recipe <https://hostthetoast.com/orange-beef/>



\$18.99
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2022 Cune Organic Ecológico Rioja, Spain

The first wine produced by CVNE took the name of the company's initials. However, a simple and fortunate spelling error, confusing the V with a U, led to the creation of the iconic Cune brand, now the leading wine on the national market. The winery expanded its facilities in 2019, coinciding with its 140th anniversary and marking its continued commitment to producing the finest quality white, rosé, and gran reserva wines.

Vinification takes place in 'El Pilar'. Built in 1989, it was the first winemaking facility in Spain to use gravity-led processes to transport must. CVNE was a pioneer in this concept, which has now been adopted by numerous wineries.

The vines used to produce Cune Organico belong to their regular suppliers in the Haro area and also in San Vicente, who have opted for organic vine cultivation in recent years. The soil is mainly chalky clay, and the fertilizers used are organic and plant-based. No herbicides, synthetic pesticides, or any practices that may damage or modify the natural balance in the soil and the environment are used.

The grapes are harvested manually and kept at 12°C for 12 hours to prevent oxidation of the must and maintain the color of the grapes. Alcoholic fermentation takes place using indigenous yeasts in stainless steel tanks at a controlled temperature to preserve the aromas and character of the Tempranillo grape. The wine is aged in oak barrels for 6 months, where it acquires volume and complexity before bottling.

The 2022 Cune Ecologico is a blend of 60% Garnacha, 30% Tempranillo, and 10% Graciano. On the nose, it offers high aromatic intensity, with dominant notes of forest fruits such as blackberries, red currants, and wildberries, delicately balanced by subtle spicy hints from its brief time in oak. The palate is smooth on entry, with a rounded, well-balanced mid-palate that leads to a long, fruit-forward and persistent finish. A versatile wine, ideal for pairing with Mediterranean cuisine, pasta dishes, rice, cured meats, and all kinds of cheeses.

Notes from www.cvne.com

"The 2022 Cune Organic was produced with a blend of certified organic grapes—60% Garnacha, unusually high for the zone, 30% Tempranillo and 10% Graciano—fermented separately in concrete and matured in 300-liter oak barrels for six months. It was a very warm year, and the wines are immediate and pleasant, possibly for the short term. This is perfumed, juicy, primary and rich with notes of honey and beeswax. Drink 2024-2028." **Wine Advocate 90**



Spanish Chicken in Bravas Sauce

Chicken thighs cooked in paprika flavoured tomato sauce with olives and white beans.

Ingredients:

1 tbsp olive oil
8 chicken thighs
1 tsp smoked paprika
1 onion, chopped
4 cloves garlic, sliced
1 red pepper, sliced/red bell pepper in the US
1/2 tsp smoked paprika

2-3 sprigs fresh thyme, or 1 tsp dried thyme
14oz chopped tomatoes, canned
1/2 cup water
1 tbsp red wine vinegar
salt to taste
1 cup white beans such, as cannellini or chickpeas, canned
1/2 cup green olives or black olives, any kind
2-3 sprigs flat leaf parsley, chopped

Directions:

Preheat oven to 350F/180C.

Sprinkle chicken thighs with Spanish paprika and salt on both sides and brown in a skillet until golden but not cooked all the way through. Cook in batches to avoid overcrowding. Remove from the pan and set aside until needed.

To the same pan add the chopped onion, sliced red peppers, sliced garlic and cook over low heat for 5 minutes. Add the smoked paprika and thyme (leaves only) and cook for 5 minutes longer.

Pour in can of chopped tomatoes, water, red wine vinegar and a pinch of salt, turn the heat up and bring to a boil, then turn the heat down and let the sauce simmer for 10 minutes until it's thick. Stir in olives and white beans.

Next put chicken on top of the sauce and bake uncovered in the preheated oven for 35-40 minutes. Sprinkle with chopped parsley and serve over rice.

Serves 8 | Recipe <https://vikalinka.com/spanish-chicken-in-bravas-sauce/#wprm-recipe-container-46666>



\$14.99
\$13.49

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