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## **Rías Baixas Albariño Challenges Palates with Creative Pairings**

*Chefs and Wine Experts Agree at Tastemakers Table Events,  
Albariño is a World-Class White Wine*

**FOR IMMEDIATE RELEASE** – New York, NY (March 27, 2017) – Rías Baixas Albariño from the Galicia region of northwestern Spain is breaking the wine rules with out-of-the-box pairings. Earlier this month, top sommeliers and wine experts teamed up to challenge palates with The Tastemakers Table, a unique pairing experience to demonstrate versatility of this Spanish white wine. Wagyu and Albariño? Who knew it's a match made in epicurean heaven. The possibilities exist for Rías Baixas Albariño to be inserted in a variety of contexts with the world's cuisines.

Events in Miami, Washington D.C. and San Francisco featured food pairings that encompassed Mediterranean, Southern-style comfort and Indian cuisine types. "The versatility of these wines is impressive. We worked closely with restaurants across the country to pair their cuisine while showcasing the stylistic differences of Albariño," says Eva Minguez, Marketing Director of DO Rías Baixas. "No two Albariños are the same."

**Byblos Restaurant** in Miami served up Mediterranean-inspired flavors including creamed spinach pide, Hamachi crudo, and Wagyu beef. Celebrity author Mark Oldman and Lyn Farmer, a Florida-based wine educator and writer, paired dishes with thirteen Albariños, only a small representation of what a single grape from one region can do.

At **Succotash Restaurant** in Washington DC, Mark Oldman delivered an exciting tasting with his trademark style and personality, highlighting Albariño's ability to be paired with heavier, richer dishes. Fresh, young Albariños as well as rounder, fuller styles complemented the dishes equally well.

"Albariño is one of my favorite wines. In fact, it may be my favorite white wine," says Oldman, who calls Albariño the number one alternative to Chardonnay in his third book, *How to Drink Like a Billionaire*. "Albariño is not a trend. It's the real thing."

**DOSA** in San Francisco, an innovative Indian restaurant serving up various dishes steeped in the traditions of the country and region, played host to the third and final event. Yoon Ha, Master Sommelier at Benu Restaurant, and Todd Smith, Wine director at DOSA, showcased the wines alongside a menu of pani puri, prawn chile fry, and beet croquettes, highlighting Albariño's ability to complement the spices and herbs and refresh the palate.

Albariño from Rías Baixas is a world-class food-friendly white wine showing aromas of green apple, honeysuckle, citrus, ripe melon, peach, pear, and apricot. The wines are fruity yet bone-dry with bright acidity, mineral overtones, and moderate alcohol. Ready to drink upon release, these wines also show structure and complexity that also allows for aging.

Interested in challenging your palate with a unique wine pairing? To request samples of Rías Baixas Albariño, please email [Rosario@gregorywhitepr.com](mailto:Rosario@gregorywhitepr.com). **For more information visit [www.riasbaixaswines.com](http://www.riasbaixaswines.com) and [@RiasBaixasWines](https://twitter.com/RiasBaixasWines).**