

Hello from Solymer.

The Duero river starts in the Pyrenees mountains in France travels through Spain to Portugal and out to the Atlantic Ocean. Lots of great wine regions benefit from this river, but the region in Spain that takes its name from the river—Ribera del Duero is one of the best. The wine this week is a wonderful example of the bounty of the Duero. The 2004 vintage of Barón del Valle that we currently have in Singapore won the Great Gold Medal at the Concours Mondial Bruxelles (Brussels World Contest). This is a competition of wines from all over the world and only 56 won this highest honor.

Ordinarily you might not think of pairing a chicken dish with a red wine, but in this case the Jamón, Sherry and Paprika interact to make a good hearty dish with the flavours of Spain.

Have a great week and we hope that you can make plans to join us for our newsletter celebration!

Lisa, Umberto and the Solymer Team

### Recipe of the Week

#### Pollo al Ajillo con Jamón

- 1.2 Kg Chicken pieces, boneless, skinless mix of breasts and thighs.
  - 3 Tablespoons Olive Oil
  - 6 large garlic cloves, peeled and thinly sliced
  - 2 Tablespoons diced Jamón Serrano
  - 4 Tablespoons medium dry Sherry
  - 1 Tablespoon minced Parsley
  - 1 small dried Chili Pepper
  - $\frac{1}{2}$  teaspoon Smoked Paprika
1. Heat the oil in a shallow casserole, add the garlic, and sauté until golden.
  2. Remove the garlic and reserve.
  3. Add the jamón to the oil and fry until just crunchy. Remove and reserve.
  4. Place the pieces in the same hot oil used for the garlic and jamón.
  5. Fry until well browned and almost done, about 5 minutes.
  6. Add the sherry, cook a minute and then stir in the parsley, chili and paprika.
  7. Cover and cook for about 10 minutes more, adding some chicken broth or water if the pan dries out.
  8. Sprinkle the jamón and reserved garlic on top.



### Wine of the Week

#### Barón del Valle

This luscious red wine is 100% Tempranillo and is from the region of Ribera del Duero. The wine maker, Victor Balbas, put his thoughts on the back of the bottle. Here is a rough translation: "This wine is the fruit of dreams due to rigorous care of some of our best old vines of Tempranillo. It develops its character during 14 months in barrels of French and American oak. As reward for great patience, this wine is dedicated to all those that want to experience a different and exquisite pleasure. With respect to the integrity of the wine, we don't put it through any physical processes that could give rise to problems or compromise in any way its great and original quality."

**\$48.20 per bottle**

**Buy a case of 6 and get 10% off (\$260.30)**

**Buy a case of 12 and get 20% off (\$462.70)**



To order: Call Lisa at 9115 1980 or send an email request to [info@solymer.com](mailto:info@solymer.com)  
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