

## Epicurean Products from Spain

Hello from Solymer.

There is an endless amount to learn about wine in general, but the same can be said about that class of wines we know as Sherry. One interesting thing is that the term Sherry was given by the British back in the 1700s because they had a hard time pronouncing Jerez which is the region in Spain from which it was first made popular. The sherry featured this week is a cream sherry which is made by the solera system which is a method of mixing vintages that could date back 100 years or more. The way it works is that you always bottle from the oldest barrels but never empty the cask. Then the barrel is refilled from the next oldest vintage and that barrel is refilled from the next oldest, etc. The result is that year after year the sherrys remain consistently good.

Pair it up with this luscious Apple tart and you've got yourself a wonderful ending to a meal.

Enjoy!

Lisa, Umberto and the Solymer Team

## Recipe of the Week

### Tarta de Manzana

Apple Tart (Northern Spain)

- 2 1/2 cups/300g flour
- 1/2 cup/100g sugar
- 3/4 cup/200g butter
- 1 egg
- Pinch of salt
- Butter for greasing
- 1 1/2 pounds/750g apples



- Juice of 1 lemon
- 1 teaspoon ground cinnamon
- Apricot jam for glazing

1. Mix together the flour, sugar, butter, egg, and salt into a pastry dough.
2. Cover and leave in the refrigerator for 30 minutes.
3. Roll out the dough. Line a buttered, loose-bottomed baking pan with the dough, drawing it up over the edges.
4. Prick the bottom with a fork.
5. Peel and core the apples and cut them into rings.
6. Arrange them in the pastry shell and pour over the lemon juice.
7. Bake in a preheated oven at 395 F/200 C for about 30 minutes.
8. Leave the tart to cool slightly, then sprinkle with cinnamon and glaze with apricot jam.
9. Leave to cool in the baking pan.

## Wine of the Week

### Garvey Solera Cream Sherry

Garvey Cream Sherry is a sweet Oloroso sherry made from Palomino and Pedro Ximénez grapes. The colour is dark golden with mahogany hints. The bouquet is very aromatic and well balanced with notes of oak and raisins. It is delicately sweet and persistent on the palate. You can serve it as a dessert wine, mid-afternoon drink or as a sweet aperitif.



\$42.80 per bottle

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(\$231.12)

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