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International Wine: 7 Out of this World Worldly Wines

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The world wide web has made the world of wine a whole lot smaller. International wine from virtually every country around the world is now available at your finger tips. From Grecian Greats to Royal Rieslings here are **7 Out of this World Wines from Around the World.**

GERMANY

Prinz Von Hessen H Riesling 2012 \$16.99



A typical Rheingau Riesling with a lively pale-yellow color and light green reflexes. A juicy wine with a fresh, clear and fruity smell which reminds a little bit of apple, citrus, decent grapefruit and in the background a little peach. The flavor of this wine has a light residual sweetness and a clear structure.

Aristocratic Riesling The Princes of Hesse dynasty is one of the oldest aristocratic families in Europe dating back 800 years with ties to most of Europe's Royal families. The family's vision is to help re-establish German/Rheingau Riesling as one of the world's noble grapes and wines, and with that vision in mind the estate focuses solely on Riesling.

The Heart of the Rheingau The [Prinz von Hessen wine estate](#) is situated on the eastern edge of Johannisberg, in the Rheingau. Rheingau is the heart of the German winemaking culture. Three thousand hectares are under vine, 80% of which are planted with Riesling, making up 7% of the total global Riesling plantings. The Prinz von Hessen estate has a total of 31 hectares under vine, of which 70% is classified as being First Growth Vineyards, "Erstes Gewachs".

SPAIN



Pere Ventura Tresor Rose \$14.99

They call this Cava made from 100% Trepat the *Lady Killer*! [Pere Ventura's](#) grapes come from 20-year-old vines that grow on chalky, high elevation soil. Aged 15 months on average.

Winemakers notes: This is an intense and deep pink with persistent, fine bubbles. The wine has clean and sophisticated aromas of red fruits with a slight note of rose petal. On the palate, fresh and elegant flavors of strawberry, raspberry and cherries with a long lasting finish.

What is Cava? Cava is a sparkling wine of Denominación de Origen (DO) status. It may be white (blanco) or rosé (rosado). Only wines produced in the champenoise traditional method may be labelled cavas, those produced by other processes may only be called “sparkling wines” (vinos espumosos).

Santiago Ruiz Albarino 2013 \$18.95



“The Father of Albarino” A nailed winery... [Santiago Ruiz](#) has known to perfectly conjugate the tradition conserved throughout several generations with the last advances of the technology.

The Raas Baixas is located near the Atlantic Ocean in the northeastern part of Spain, producing Albarino grapes that have enough ripeness balanced with refreshing acidity. Santiago Ruiz Albarino 2013 is a lively white that offers lots of juicy peach fruit with a mineral finish. Wonderful as an aperitif or for dinner with a light meal.

PORTUGAL

Esporão Reserva Red 2010 \$26.99



A blend of the traditional grapes Aragonez, Trincadeira, Cabernet Sauvignon and Alicante Bouschet, [Esporão Reserva Red 2010](#), was matured in American (70%) and French (30%) oak for 12 months. It then spent another year ageing in the bottle. This is a full-bodied and balanced wine with good potential for longevity.

Matured for 12 months in 70% American oak and 30% French oak barrels. Following bottling, the wine was aged for 12 months before market release.

ITALY

Donnafugata Mille e una Notte \$89



Mille e una Notte is [Donnafugata's](#) most important red wine. It is a noble version of Nero d'Avola, which wins over the finest of palates.

Grapes: Nero d'Avola and a small percentage of other varieties. Trained in the counter-espalier system and pruned in spurred cordon. Average planting density, 5,000 rootstocks per hectare (2,024 an acre); production of about 4 tons per hectare (1.62 tons an acre). Terrain of medium consistency.

Description: An exquisitely executed Nero d'Avola, this wine is deep ruby-red in colour. The enticing bouquet has a sweet fragrance with a fine balsamic undertone. The palate opens with floral notes of violet and rounds out with hints of tobacco on the persistent finish. A wine with exceptional structure and remarkable personality.

Wine Pairing: Wine pairs with elaborate dishes of red meat, pork, lamb. and fish stews.

Nipozzano Riserva 2010 \$19.99



[Nipozzano Riserva](#) is a lovely ruby-red. The nose opens with dark wild berries and cherry, hints of candy floss and pleasant floral notes of lilac and chocolate. The spicy component emerges with nuances of clove and green peppercorn. The palate is characterized by a

distinct tactile approach in which the stamp of the terroir is underlined by a lively minerality. The tannin texture is tight but not sharp which is also an expression of the uniqueness of the soils of Nipozzano. The finish returns to the intense fruity notes already identified on the nose.

Wine Paring: Pair with barbecued meat, beef stews and aged cheeses.

GREECE

2010 Kokkinos Wine Naoussa



Xinomavro: is the principal red wine grape of the uplands of [Naoussa](#) in the regional unit of Imathia, and around Amyntaio, in Macedonia, Greece. Xinomavro means acid-black. The wines made from Xinomavro are known for their aging potential and rich tannins.

The beginning of the cultivation of grapes in the region of Naoussa is lost in the mists of time. In the meantime, the reputation of its wine crossed early the borders of the country and spread throughout the world. Mythology states that, at the mountainside of Vermion, where Naoussa is situated, Semeli, the mother of Dionysos, lived and Seilinos, his escort and wonderful dancer, was born. The first evidence for viticulture in the region goes back to 1700.

SPICY THAI CRAB AND SWEET CORN FRITTERS



Edwina Gadsby of Great Falls, Montana

Wine Paring: Serve with a bottle of chilled Rias Baixas

3 large eggs, lightly beaten

1 tablespoon fish sauce or soy sauce

2 teaspoons chili garlic sauce

1 teaspoon fresh grated ginger

6 ounces lump crabmeat, drained, flaked and picked over for cartilage

1 ½ cups frozen (thawed) or canned sweet corn kernels

1/2 cup thinly sliced green onions

3 tablespoons fresh chopped cilantro or Thai basil

1/2 cup all-purpose flour

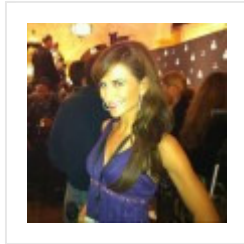
Canola oil for frying

Thai Chili Roasted Garlic Dipping Sauce or other favorite dipping sauce

In medium bowl combine eggs, fish or soy sauce, chili garlic sauce and ginger. Stir in crabmeat, corn, green onions and cilantro. Add flour; stir until ingredients are combined.

In 12-inch skillet over medium-high heat, heat 1/2-inch canola oil until hot. Carefully spoon crab mixture by rounded tablespoonfuls into hot oil, flattening slightly with spoon. Cook fritters about 2 minutes on each side until golden brown and crisp. Remove to paper towels to drain. Repeat with remaining batter.

Serve immediately with dipping sauce. Makes 6 appetizer or first-course servings.



[Monique Soltani](#)

Monique is the Founder and Host of Wine Oh TV and has a certification from the Court of Master Sommeliers. Monique is an experienced broadcast journalist and has worked at various television stations across the country and most recently at KPIX-TV/CBS 5 and KSEE-TV/NBC 24

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