

Spanish Tapas & Wine 101

Written by Debbi Covington

Tuesday, 30 December 2014 14:02 - Last Updated Tuesday, 30 December 2014 14:32



On November 18th, wine



aficionado Larry Bernard and I taught a wine and food pairing class for OLLI (Osher Lifelong Learning Institute) at USC-B. Our class was limited to 30 people and sold out in the first few hours that it was offered. The recipes this week are a sampling of some of the wines and food that were served during our presentation. Larry and I will be offering a bourbon and food pairing class on February 2nd. For more information, contact Andrea Sisino at OLLI.

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Pinoleño (White Port, 1990, Reserva, Bodegas Pinoleño, RIA) is a light, crisp wine with a delicate bouquet of citrus and floral notes. It is a perfect accompaniment for the tapas, providing a refreshing contrast to the rich flavors of the food.



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~~Spanish Tapas & Wine 101 (Wine: Semilla del Priorat 2013) written by Debbi Covington~~
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