



Unlock Thanksgiving Flavors with Wines of Garnacha

A Selection of Wines to Revamp and Reinvent Traditions

New York, NY, October 8th, 2015 – As Americans prepare for Thanksgiving (and Friendsgiving!) with loved ones, *Wines of Garnacha* from Northeast Spain presents a wide range of high-quality, mono-varietal wines to elevate all holiday flavors. White rosé, red, sweet, fortified and even sparkling, Spanish Garnacha is a one-stop grape variety with the ability to pair with both traditional home-made foods, exotic take-out cuisines and even sweets.

As consumers decide on their wine lineups for the holiday festivities, Garnacha is the one grape they need to keep in mind in order to simplify their search. While each profile is unique, mono-varietal Garnacha wines all share the ability to magnify any flavor, thanks to modern wine-making techniques adopted by producers in Aragon and Terra Alta, Spain. Whether you enjoy traditional staples on your Thanksgiving table, or embrace more casual gatherings and adventurous choices, Garnacha wines can seamlessly pair with a variety of foods, at every step of the celebrations.

Possibilities are endless. Here is a simple guide to get you started:

Traditional

Set the mood with an enlivening white: As soon as your guests walk through the door, start the evening on a fresh and friendly note as you hand them a glass of light-bodied white Garnacha, which they can also bring to the table as they sit for an appetizer.

If you are serving turkey or pork as your main course, choose a light-bodied mono-varietal red Garnacha, whose delicate, fruity flavors will not over power the lighter taste of white meats. Think of the way turkey is usually paired with cranberry sauce or pork cooked with fruit – the berry notes of red Garnacha wines will emulate those classic combinations.

For white wine lovers, serve a full-bodied white along your main course: notes of toasty oak will stand up nicely to buttered mashed potatoes, stuffing and creamy gravy.

Take out

Don't feel like cooking this year? If you feel like adding an oriental or zingy touch to your holidays with some take-out, try a rosé Garnacha, which pair particularly well with spicy, Thai, Vietnamese & Chinese foods.

Or, if you prefer pizza; look for a light-bodied red Garnacha to let the aromatic notes of fresh basil, tomato and mozzarella shine through. Burger lovers, on the other hand, will want a medium to full-bodied version to enhance the earthiness and spice of the beef.



Campaign Financed
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Treats & Sweets

For the sweet tooth: pair nutty treats like pecan pie with pale fortified Garnacha wines, fruity desserts or dark chocolate with red fortified Garnacha wines, and ice cream with oxidized fortified Garnacha wines. Fortified wines' luscious qualities will allow them to stand up to decadent desserts and balance out their sweet flavors.

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About Wines of Garnacha

Wines of Garnacha is the official campaign regrouping producers from Garnacha's birthplace – the five Protected Designation of Origin (PDO) growing regions: Calatayud, Campo de Borja, Cariñena, Somontano and Terra Alta, joined with the Spanish Ministry of Agriculture, Food and Environment and the European Union. Its primary mission is to promote Garnacha Wines in key export markets, by raising awareness of the grape's origin and of the new production approach used to make mono-varietal wines. For more information, please visit www.winesofgarnacha.com.

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