



February 2023 REDS

Love in the Glass

Lago Sur Gran Reserva Carmenere 2020

\$19

Special Reorder Price \$16.15 (15% off)

Maule Valley, Chile - A wine with an intense red color and notes of aromatic herbs, fresh and mature fruit like plums and red currants. It shows a rich toast, as a result of being aged in oak barrels, with balanced and friendly tannins, and an elegant finish. Blend of 85% Carmenere and 15% Cabernet Sauvignon

Las Perdices "Chac Chac" Malbec 2020

\$18

Special Reorder Price \$15.30 (15% off)

Mendoza, Argentina - Intense violet to red color. Great concentration, the nose presents aromas of red fruits, plum jam and strawberries. On the palate there is a predominant presence of red fruits, it is elegant, friendly, and very complex. A long finish and unctuous wine ideal to accompany all kinds of red meats.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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SHRIMP PUTTANESCA PASTA

Ingredients

3 Tbsp Olive oil	2 Tbsp capers
3 cloves garlic	Crushed red pepper to taste
1 small onion (diced)	1 pound dried linguine
1 28-oz can diced plum tomatoes	1 pound deveined medium shrimp
½ cup pitted Kalamata olives	Fresh chopped Italian parsley for garnish

Cooking Instructions

Cook pasta in salted, boiling water to al dente.

Heat 2 Tbsp oil for 2-3 mins over medium high heat. Add onions and sauté until translucent, about 3-4 mins. Add garlic and cook for an additional 1 min. Add diced tomatoes, olives, capers, and crushed red pepper. Cook for 1 min then simmer for 2-3 mins.

In a separate sauté pan heat 1 tbsp of oil. Add shrimp and cook for 3-4 mins. Add the cooked shrimp to the Puttanesca sauce. Toss the sauce with cooked pasta plus two tbsp of pasta water

Garnish with chopped Italian parsley.

**Pair with Las Perdices "Chac Chac" Malbec*