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# WINE ENTHUSIAST

 THE WORLD IN YOUR GLASS

JUNE 2015

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# ASADO MADE SIMPLE



The national dish of Argentina, *asado* means so much more than just a barbecue.

Yes, enormous cuts of meat are cooked over an open fire, but an asado is an all day affair, culminating in a large fiesta-style meal replete with lots of Malbec. Asado is especially important in Mendoza, the heart of Argentina's wine-growing region, whose most precious vineyards are situated in the Uco Valley.

The Uco Valley is home to the Finca El Oasis vineyard, where Portillo wines are born. Visitors to wineries here are amazed at the amount of meat that is cooked over

the open flame, including beef, pork, lamb, and chorizo. Besides salt and pepper, the only condiment used is *chimichurri*, an Argentine blend of parsley, garlic, olive oil, and spices. Empanadas filled with cheese or beef are passed around while wine is opened, and although everyone swears it is too much food there is always room for just one more taste and another sip. Most of us don't have time to cook a side of beef over a fire pit, but when it comes time to light the grill and fire up a few giant rib eyes and a couple of skirt steaks, you can bring the taste of Argentina home knowing you have plenty of Portillo Malbec on hand.

—Mike DeSimone and Jeff Jenssen

## PORTILLO MALBEC CHIMICHURRI

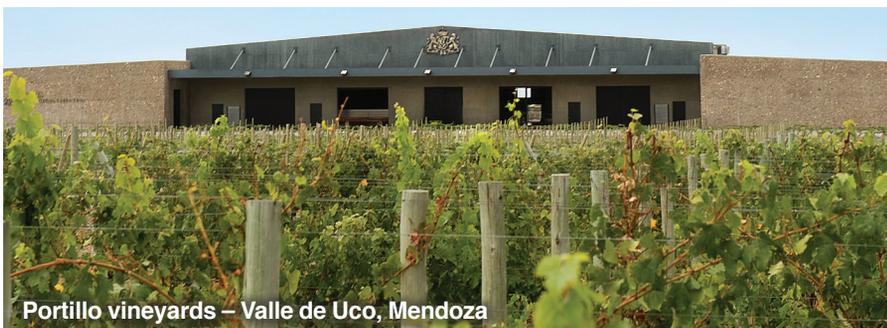
Most chefs add red wine vinegar or lemon juice to their *chimichurri* sauces which makes them very pungent and too acidic to enjoy with fine wine. Our recipe calls for the addition of Portillo Malbec instead; it gives just the right amount of acidity and makes a perfect pairing with grilled steak and red wine. Lightly spoon this over grilled steak that is otherwise seasoned only with salt and pepper.

Makes 6 portions.

- 2 tablespoons smoked *Pimenton* (Spanish paprika)**
- $\frac{3}{4}$  cup extra virgin olive oil**
- 2 garlic cloves, minced**
- 1 cup packed fresh parsley leaves, washed and de-stemmed**
- $\frac{1}{2}$  teaspoon fine sea salt**
- 1 teaspoon fresh black pepper, coarsely ground**
- 1 ounce Portillo Malbec**

In a glass mixing bowl combine the *pimenton*, olive oil, and minced garlic. Toss in the parsley leaves and season with salt and pepper. Slowly pour in the Portillo Malbec and toss well. Cover with plastic wrap and refrigerate for at least 8 hours. Transfer to ramekins or small bowls and serve cold alongside grilled steak. Can be made in advance, and will keep in refrigerator, covered, for up to three days.

Original recipe developed exclusively for Portillo by Mike DeSimone and Jeff Jenssen



Portillo vineyards – Valle de Uco, Mendoza