



OVER
1,000
RATINGS IN
THIS ISSUE

SPECIAL 2011 BEST OF YEAR ISSUE!

WINEENTHUSIAST[®]

MAGAZINE

DECEMBER 31, 2011

WE REVEAL OUR

**TOP
100
WINES
OF 2011**

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**HOTTEST
TRENDS &
ARTICLES
OF 2011**

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FAMILIA TORRES
DESDE 1870

Viña Esmeralda.

MOSCATO
2010

TORRES

CELESTE.
CRIANZA

EN LAS NOCHES DE VINDIMIA,
ESTAS SON LAS ESTRELLAS QUE VIGILAN
Y CONTEMPLAN EL NACIMIENTO
DE CELESTE

2008

Lat 43° NORT • Long 4° 30' WEST

Selección de
TORRES

Ribera del Duero

ALC. 13.5% BY VOL. 750 ML.

90 pts
91 pts
90 pts

Reddish-brown roasted pork ribs served with yellow rice, red and green vegetables, and a green chili pepper.

White plate with roasted pork ribs, yellow rice, red and green vegetables, and a sprig of fresh herbs.

TORRES' TWIST ON PAELLA!

BY ENTERTAINING & LIFESTYLE EDITOR'S MIKE DESIMONE AND JEFF JENSSEN

Ask any Spaniard what his favorite food is, and the answer will likely be, "Paella," and with good reason. Paella is almost always shared with family and friends, and when the paella pan is on the table, good wine can't be far behind. Many of our best times in Spain involve going to the beach with friends and eating saffron-tinted rice covered with shellfish straight out of a hot pan. Our go-to wines in Spain—and back here in the States—are from Torres, a fifth-generation, family owned producer that grows grapes and makes wine in Spain's finest regions, including Penedès, Conca de Barberà, Priorat, Ribera del Duero and Rioja.

Spain's culinary history is based in tradition, but today the country is at the forefront of innovation in the kitchen. Chefs from around the world turn to Spain for the latest techniques and new interpretations of classic cuisine. With that in mind, we created a contemporary twist on paella, *Baby Back Rib and Fava Bean Paella*, and paired it with two of our favorite wines, Viña Esmeralda and

Celeste. Paella is usually eaten family style, and we all know that in most families or groups of friends, some people drink white wine and some drink red. The white drinkers in your group will enjoy the floral and citrus notes of Viña Esmeralda, which pairs well with the slightly sweet nature of the ribs, and your friends who drink red will find that the bright fruit and black pepper flavors of Celeste hold up to the spice in this dish. Viña Esmeralda also goes great with seafood and Asian cuisine, and Celeste is an ideal match with grilled meat, stews, or chili.

Torres' President Miguel Torres and his family enjoy paella with wine every Sunday, and he says it works perfectly with the Mediterranean lifestyle. If you are going to Spain, Miguel and his family invite you to visit their winery near Barcelona and *La Vinoteca Torres* in the city center. Better yet, if you are feeling inspired, you can develop your own exciting take on paella and win a trip to Spain. torres.es ■



WIN A TRIP TO SPAIN!

For a video showing how we make our paella, and to enter the paella contest*, visit www.winemag.com.

Baby Back Rib and Fava Bean Paella

For the paella:

- 1 package dried fava beans, 16 ounces (soak overnight)
- 2 carrots, peeled and sliced
- ¼ cup olive oil
- 1 onion, medium dice
- 2 cloves garlic, sliced
- 1 red pepper, fine dice
- 2 plum tomatoes, seeded and diced
- 1 tablespoon Spanish pimenton or paprika
- Salt and pepper
- 2 cups Spanish medium grain rice
- 4 cups chicken broth

For the ribs:

- 12 baby back pork ribs, about 3 pounds, separated
- ½ cup light brown sugar
- 2 teaspoons salt
- ½ teaspoon dried oregano
- ½ teaspoon red pepper flakes
- ½ teaspoon Spanish pimenton or paprika
- ¼ teaspoon cumin

Ribs: Preheat oven to 350 Fahrenheit. Combine brown sugar, salt, oregano, red pepper flakes, pimenton, and cumin in a bowl. Arrange the ribs in a baking dish, and sprinkle brown sugar mixture over ribs. Using your fingers, rub mixture into ribs. Roast until browned, about 40 to 45 minutes.

Paella: Soak the fava beans in 3 to 4 cups water overnight. Drain.

In a small saucepan, cover sliced carrot with water, place over medium heat, and bring to boil. Lower heat to low-medium, and cook until softened, about 5 to 7 minutes. Drain water, and puree carrots in blender or food processor until smooth. Set aside.

Heat olive oil in a 12 inch paella

pan over medium flame, and add onion and garlic. Cook until lightly browned and softened, about 5 minutes. Sprinkle with salt and pepper to taste. Add red pepper, tomatoes, and drained fava beans to pan. Stir until pepper softens, about 5 minutes. Stir pimenton into carrot puree, and add to paella pan. Add 4 cups chicken broth, turn heat to medium-high, and bring to boil. Stir in rice, and turn heat to low-medium. Cook about 20 minutes more, until almost all liquid is absorbed, and rice is tender.

Arrange cooked baby back ribs on top of paella, tucking in so sides are partially covered with rice. Remove pan from stove, and place in 350 oven for 7 to 10 minutes, until ribs are re-heated. Serve at once.

Serves four.