

# Welcome Summer with Perfect Pairings



*Summer is here and it's time to chill out with family and friends. Make the most of the season with delicious food that's easily shareable and incredible when paired with wines from local Texas wineries. Keep reading for some delicious tapas suggestions and their perfectly paired wine cocktails.*

## TAPAS PAIRINGS

### SHINING STARS: IBERIAN HAM, OLIVES, MANCHEGO CHEESE

*The gin spritz is a great summer drink made with sparkling white wine, lime, and mint. The herbal flavors of this drink compliment the saltiness of many ingredients found on tapas plates. The lime and mint add freshness to the bubbly sparkling white wine, making this the perfect summer drink. Include some cucumber to add a little elegance to your evening.*



### TEXAS ESSENTIALS: QUESO DE CABRA FRITO (FRIED GOAT CHEESE), CHORIZO IN RED WINE, AND GAMBAS AL AJILLO (GARLIC SHRIMP)

*To make the perfect sangria, you need Texas Tempranillo, mixed with triple sec, Texas summer fruits, and a little sugar. This cool, refreshing drink has enough body to stand up to the intense flavors of Spanish tapas.*



### FIXINS: PEACHES, BACON-WRAPPED DATES, DARK CHOCOLATE

*The strawberry watermelon frozé is a sweet, frozen rosé wine that's the perfect way to top off a warm summer evening.*

