

SHERRY UNFILTERED

Sherry in every style, from light manzanillas to rich olorosos, has surged in popularity lately. *En rama* sherries are the latest obsession: light, dry finos or manzanillas that are effectively bottled unfiltered (i.e., with some of the sherry yeast called flor still in the wine). Tangy and savory, they make spectacular aperitifs, whether alongside a simple bowl of marcona almonds or an entire tapas spread.

2014 EQUIPO NAVAZOS I THINK MANZANILLA EN RAMA (\$18)

Winemaker Jesús Barquín ages this manzanilla under a blanket of flor for four and a half years before bottling it barely filtered. It's nutty, exotic and bone dry.

NV LA GUITA MANZANILLA EN RAMA (\$19) The salty, briny flavors innate to manzanillas are accentuated in a delicious way in this brisk bottling.

2017 GONZÁLEZ BYASS TIO PEPE FINO EN RAMA (\$26)

As Vicky González-Gordon of this family-owned bodega says, "Flor gives finos very distinctive notes—bread yeast, green apples, almonds." Open this *en rama* and you'll know what she's talking about.



Tops Under \$20

Want value plus incredible craftsmanship? Go to Spain. There's no other country on earth making as many amazing under-\$20 bottles. (In fact, there's no other country that grows as many grapes, period.) Luscious Monastrells from the Mediterranean coast, crisp whites from Rueda and Rías Baixas, subtle Tempranillos from Rioja—we've got a dozen bottles to track down right now.

2016 Luzón Verde Monastrell (\$9) A wine that makes no bones about being brashly fruit-forward, this red from the Jumilla region is like sipping a basketful of wild blackberries.

2016 Vivanco Rioja Blanco (\$10) Rioja's principal white grape, Viura, gets added complexity from Tempranillo Blanco and Maturana Blanca in this green-apple, tingly white.

2016 Rioja Bordón Rosé (\$10) An example of the Spanish shift away from traditional dark rosados toward a more (*ahem*) French style, this pale-pink wine smells of fresh strawberries.

2015 El Chaparral de Vega Sindoa (\$13) Navarra's sun-baked warmth and Garnacha from 80- to 100-year-old vines combine to produce a full-bodied, almost jammy red.

2015 Avancia Cuvée de O Mencia (\$14) Wild-herb aromas—thyme, bay—in this berry-rich red suggest the rugged hills of northwest Spain's Valdeorras region. And it's a lot less pricey than many wines from the region.

2016 Can Feixes Blanc Selecció (\$15) Full of tangerine and apple notes, this white blend isn't sparkling, but a tiny amount of trapped carbon dioxide does give it a vivacious prickle on your tongue. Call it happy juice from Catalonia.

2014 Castillo de Viñas Rioja Crianza (\$15)

This vanilla-scented red got a winemaking hand from Jesús Madrazo, the longtime winemaker at Rioja's acclaimed Contino estate (whose wines run three or more times this price).

2016 Gaba do Xil Godello (\$15) Ancient vineyards in the Valdeorras region are the source for this fragrant, surprisingly concentrated white.

2016 La Caña Albariño (\$15) Fresh grapefruit, both the flesh and the zest, is a signature Albariño character. It's abundant in this brightly juicy bottling.

2016 Licia Albariño (\$17) This straw-colored white, sourced from vineyards along the Miño River dividing Spain and Portugal, has citrus flavors that end with peppery, cut-grass notes.

2016 Martínsancho Verdejo (\$17) Bright green apple and smoky flint notes make this a perennial go-to version of this white variety from north-central Spain's Rueda region.

2015 Altamente Volalto Monastrell (\$18) Organically farmed grapes from the Jumilla region, smart winemaking, and flavors of ripe plums and cracked black pepper—bring on the chorizo and *jamón*!

THE VERMUT REVOLUTION

Want to get in on the new-wave Spanish *vermuteria* trend (see p. 28) without splurging on a ticket to Madrid? No problem: The Spanish versions of this traditional French elixir have begun to turn up in the US, making it possible to start pouring them at home.

Lustau Vermut Rojo (\$22)

A blend of 10-year-old sherries gives tremendous depth of flavor, and a secret mix of botanicals adds distinctive citrus-smoky notes. Drink it on the rocks, or use it to make a killer Manhattan.

González Byass La Copa (\$23)

This historic sherry bodega uses recipes from their archives dating to 1896—and ingredients including wormwood, clove, angelica and nutmeg—to create this darkly exotic aperitif.

Priorat Natur Vermut (\$27)

For this sultry vermouth, white wine from the Priorat region is macerated with local wild herbs and spices like fennel seed, cumin, rosemary and cinnamon, then aged at least two years.