

Wine pick



2006 Viña Zaco Tempranillo,
 Rioja, Spain
 \$15
 Two thumbs up

Aromas of dark berries and spices. Friendly flavors of black cherry, tart cranberry, clove and a touch of black licorice.

I haven't taken a good, long look at Spanish wines in quite a while. And I was reminded recently why that's not too smart.

In late May, I stumbled over this red wine from Rioja, Spain, that's been rolling around my "wines I need to taste" bin for some time. The nondescript bottle didn't clamor for attention; there were no critters on the label. Needing a wine for the kitchen-sink frittata I was making, I just grabbed it.

In short, it was delicious. It paired admirably with the Asian-style frittata (from the previous night, I had leftover summer squash that I sautéed with sesame oil, pickled ginger and soy sauce). Even my father-in-law, Er-

win Reiss, uncharacteristically asked for a second glass.

So, what did we learn here? 1. Don't overlook unassuming bottles. 2. Drink more Spanish wines because they are oh-so-food-friendly. 3. A frittata is a great way to use leftover vegetables.

Gil Kulers

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Note: Wines are rated on a scale ranging up from thumbs down, one thumb mostly up, one thumb up, two thumbs up, two thumbs way up and golden thumb award. Prices are suggested retail prices as provided by the winery, one of its agents, a local distributor or retailer.

