

Monastrell

RELEASE DATE *February 2026*

oak: *medium* body: *medium*
sweetness: *dry* alcohol: *13.5%*
tasting notes: *Muddled blackberry and ripe strawberry meet a dash of cracked pepper in this rich fruit-forward red. Subtle cherry and jam notes give it a warm, rustic charm.*

SERVINGS: 4-6
PREP TIME: 20 minutes
COOK TIME: 2 hours

INGREDIENTS LIST

- 2 lbs lamb shoulder, cut into 1" cubes
- 3 tbsp olive oil
- 1 large onion, finely chopped
- 4 garlic cloves, minced
- 2 medium tomatoes, chopped
- 2 red bell peppers, chopped
- 1 cup Monastrell
- 1 cup beef or vegetable stock
- 1 tbsp smoked paprika
- 1 tsp ground cumin
- 1 tsp dried thyme
- 2 bay leaves
- ½ tsp chili flakes (optional)
- Salt and pepper, to taste
- Fresh parsley, chopped for garnish

STEP-BY-STEP INSTRUCTIONS

1. BROWN THE LAMB:

- In large Dutch oven or heavy-bottomed pot, heat olive oil over medium-high heat. Brown lamb cubes in batches, making sure not to overcrowd the pot. Once browned, remove and set aside.

2. SAUTÉ THE AROMATICS, VEGETABLES AND SPICES:

- In the same pot, add chopped onion and cook for 5-7 minutes, until softened. Add garlic and cook for another minute until fragrant. Add chopped tomatoes and red bell peppers to pot. Stir in smoked paprika, cumin, thyme, bay leaves, and chili flakes. Let the mixture cook for another 3-4 minutes.

3. DEGLAZE AND SIMMER:

- Pour in Monastrell to deglaze pot, scraping up browned bits from the bottom. Add lamb back into pot along with beef stock. Season with salt and pepper. Stir to combine.

4. SLOW COOK:

- Bring to a boil, then reduce heat to low, cover, and simmer for 1.5 to 2 hours, or until the lamb is tender and the sauce has thickened. Check occasionally and add a bit more stock if needed to keep the dish moist.

5. SERVE:

- Discard the bay leaves. Serve the Caldereta in bowls, garnished with fresh parsley. Pair with crusty bread or over rice for a complete meal.



Lamb Caldereta

A FLAWLESS MATCH WITH
SPAIN'S MONASTRELL

Monastrell's velvety richness embraces the smoky lamb, its deep fruit and earthy notes weaving perfectly with the spiced Caldereta. A pairing that whispers of Spanish passion and indulgence.



CHEF & SOMMELIER'S TIP:

Serve Monastrell slightly cooler, around 58°F (14°C), to let its full expression come through without overpowering the dish. Its deep fruit and earthy qualities balance the richness of the lamb while cutting through the spiced sauce, creating a seamless flow of flavours.